

*Savour Swiss specialities
at the famous Swiss Chuchi
restaurant and enjoy a
good night's sleep at the
charming Hotel Adler, a
unique three-star-superior
hotel in the middle of
Zurich's old town.*

Estimados huéspedes

Dear guests

Nos complace poder servirle una selección de especialidades de la gastronomía suiza. Para nuestra cocina preferimos proveedores suizos, si es posible de Zúrich y de la región.

Puede obtener información sobre los ingredientes de nuestros platos que puedan provocar alergias o intolerancias a través de nuestro personal de servicio; le facilitaremos la carta detallada de alérgenos.

Los tipos de carne proceden de los siguientes países:

*Carne de vacuno, cerdo y ternera: Suiza;
pollo: Hungría.*

Los tipos de pescado proceden de los siguientes países:

Salmón: de piscifactoría, Noruega / Trucha: de piscifactoría, Italia / perca: captura salvaje, Alemania (FA027/04/05).

El pan y la bollería fina proceden de Suiza.

Todos los precios incluyen el IVA. El pago en euros es posible al tipo de cambio del día más un 3% de comisión.

We are pleased to serve a unique selection of Swiss specialities from our kitchen. When sourcing our ingredients, we favour Swiss suppliers, predominantly from around the local Zurich region.

Please ask our service staff for the detailed allergy menu about any ingredients in our dishes that may trigger allergies or intolerances.

Our beef, pork and veal are sourced in Switzerland and our chicken comes from Hungary.

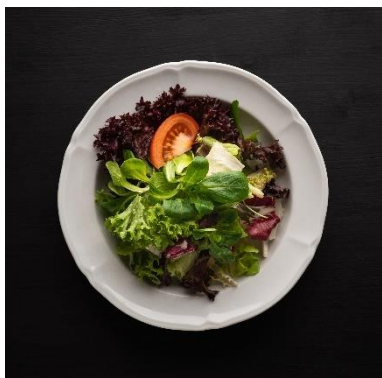
We source farmed fish; our farmed salmon comes from Norway breed, our trout from Italy breed and our perch from Germany wild catch fish (FA027/04/05).

Bread and pastries come from Switzerland.

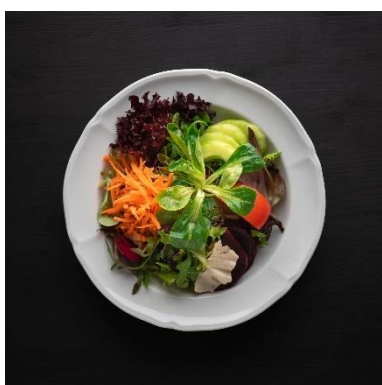
All prices include VAT. Payment in EUR is possible, the daily exchange rate will be used + 3% commission

Le informamos que es necesario pedir un plato principal por persona.
We kindly inform you that one main dish per person must be ordered.

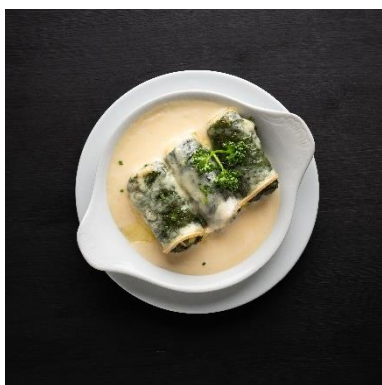
Entrantes – Starters



Ensalada variada de hojas con salsa de la casa o
vinagreta balsámica 10.50
Crispy leafy salad with house dressing or balsamic dressing



Ensalada mixta con salsa de la casa o vinagreta
balsámica 12.50
Mixed leafy salad with house or balsamic dressing



Capuns con salsa de nata y gratinados con queso 17.50
Capun gratin in a creamy cheese sauce

*Capuns are traditional dumplings from the canton of
Grisons, Switzerland. Spaetzli dough are wrapped in chard
leaves, before being cooked and served in a traditional
sauce.*

+ Panceta – Bacon 2.50

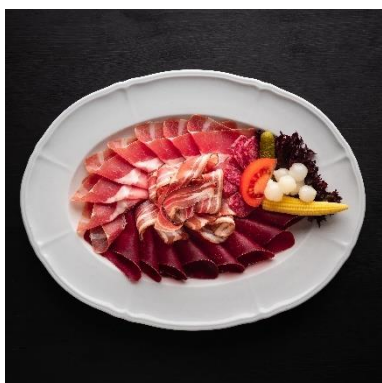


Tabla alpina de los Grisones con carne seca, jamón
curado, panceta curada y embutido curado,
finamente cortados 1/2 Portion 17.50
A selection of finely sliced traditional Swiss cured meats 1 Portion 26.50

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Caracoles gratinados con mantequilla de hierbas

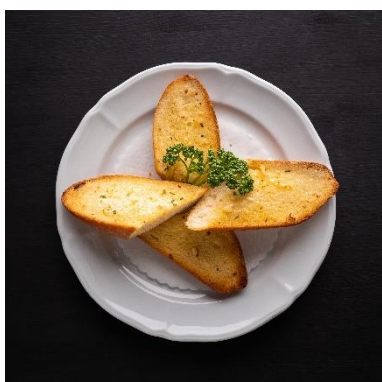
Snails served in herb butter

6 pcs

12.50

12 pcs

21.50



Pan de ajo casero

Homemade garlic bread

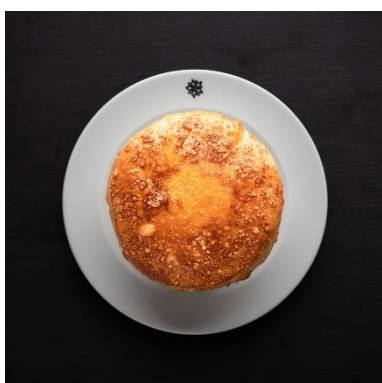
9.50



Sopa de patata y queso

Potato and cheese soup

13.50



Sopa de cebolla con tapa de hojaldre

Onion soup covered with a layer of puff pastry

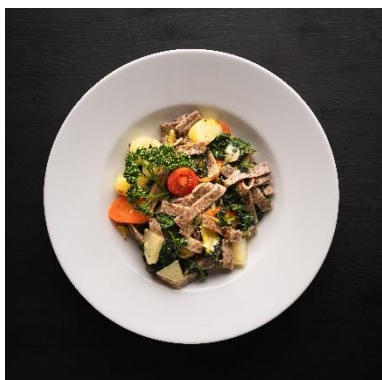
15.50

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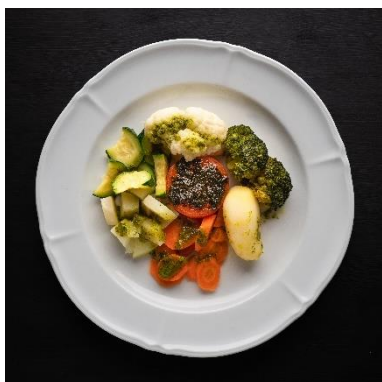
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Vegetariano – Vegetarian



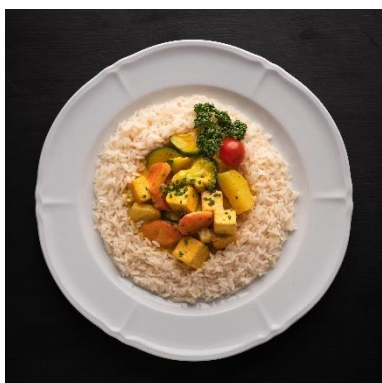
Pizzoccheri tradicionales (pasta de trigo sarraceno)
*Traditional Pizzoccheri buckwheat pasta with vegetables
and cheese*

24.50



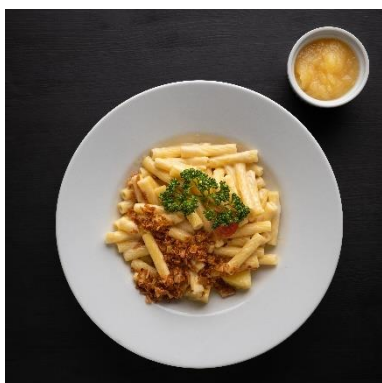
Plato de verduras con mantequilla de hierbas; con
tofu si se desea
*Medley of vegetables with herb butter, served with tofu if
desired*

22.50



Curry de tofu con verduras frescas servido en un
anillo de arroz
Tofu curry with fresh vegetables served in a rice ring

24.50



Macarrones con salsa cremosa, patatas y queso,
decorados con cebolla frita; compota de manzana
servida aparte
*Traditional Swiss macaroni in a cream sauce with potatoes
and cheese, garnished with fried onions and served with an
apple puree*

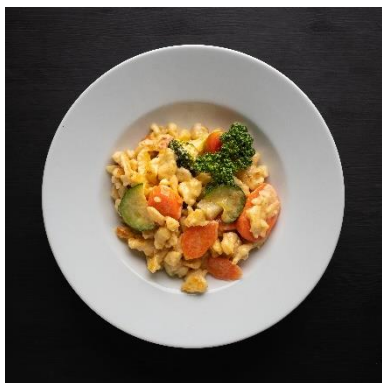
25.50

+ Panceta – Bacon

5.00

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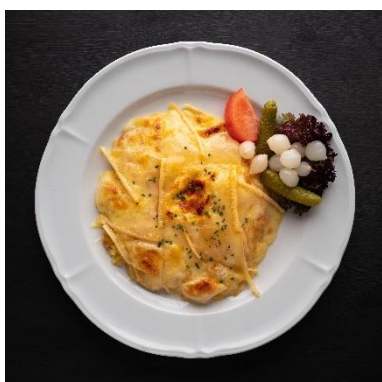
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Sartén de spätzli caseros con verduras frescas, un toque de nata y queso 25.50

Homemade spaetzli gratin with fresh vegetables, served with a dash of cream cheese and cheese

+ Panceta – Bacon 5.00



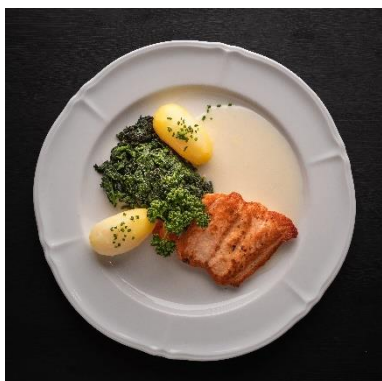
Rösti cubierto de queso raclette 26.50
Traditional home-made roesti with Raclette cheese

+ Piña – Pineapple 4.50

+ Tomates – Tomato 4.50

+ Huevos fritos – Fried eggs 7.50

Pescado – Fish

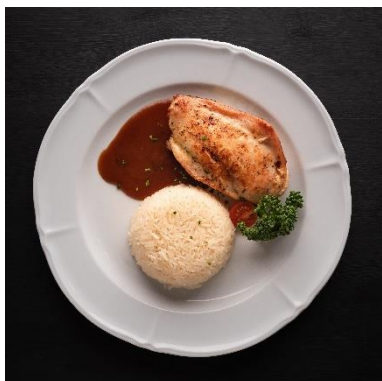


Salmón con salsa cremosa de limón, patatas cocidas y espinacas 36.50
Salmon with lemon cream sauce, boiled potatoes and spinach

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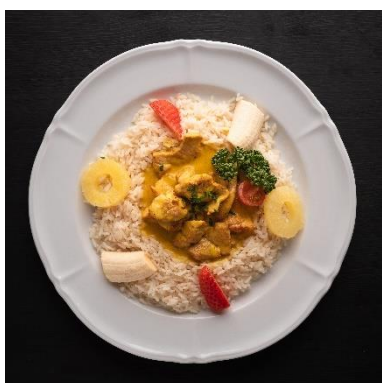
Carne – Meat



Pechuga de pollo rellena de espinacas y queso crema, servida con salsa de carne
Chicken breast stuffed with cream cheese and spinach served with brown sauce

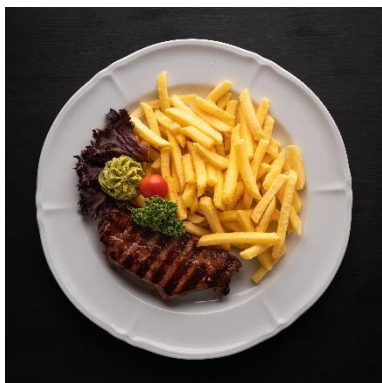
37.50

**Con una guarnición a elegir
With one choice of side dish*



Salteado de pollo «Riz Casimir» en salsa de curry con frutas, servido en un anillo de arroz
Chicken ragout with curry sauce and fruits served on a rice ring

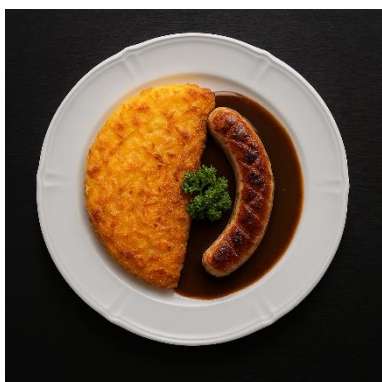
37.50



Entrecot de ternera con mantequilla de hierbas (200 g)
Grilled beef entrecôte with herb butter (200g)

46.50

**Con una guarnición a elegir
With one choice of side dish*



Salchicha de cerdo o de ternera con salsa de cebolla
Pork or veal sausage in an onion sauce

28.50

**Con una guarnición a elegir
With one choice of side dish*

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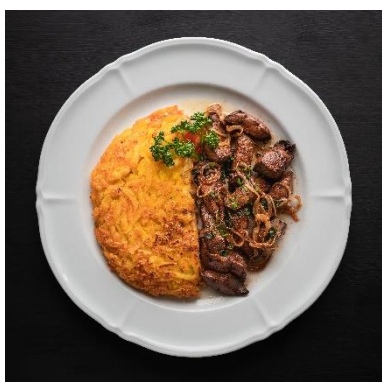
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Escalope de ternera empanado con pequeña
ensalada de pepino
Breaded veal escalope with cucumber salad on the side

44.50

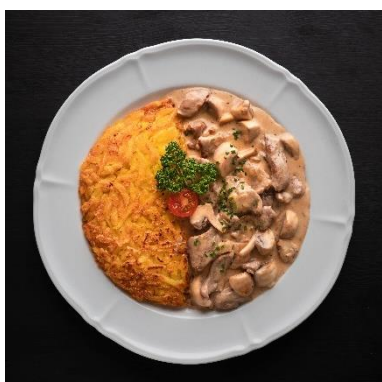
**Con una guarnición a elegir
With one choice of side dish*



Hígado de ternera salteado en mantequilla al
estilo veneciano
Calf's liver sautéed in butter Venetian style

38.50

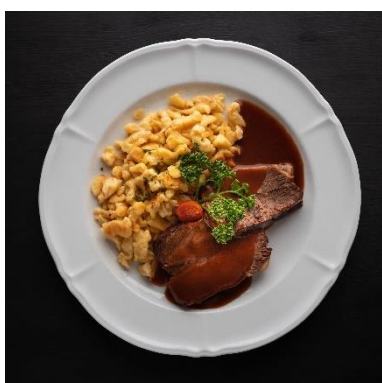
**Con una guarnición a elegir
With one choice of side dish*



Ternera al estilo Zurich en salsa cremosa de setas
Zurich-style veal fricassée in a mushroom cream sauce

44.50

**Con una guarnición a elegir
With one choice of side dish*



Asado de paleta de ternera braseado en su salsa
Braised beef shoulder roast in brown sauce

39.50

**Con una guarnición a elegir
With one choice of side dish*

*

Con una guarnición a elegir: verduras, patatas fritas, rösti, arroz, pasta, croquetas de rösti, patatas cocidas o spätzli caseros.

With one choice of side dish: vegetables, French fries, hash brown, rice, pasta, roesti croquettes, boiled potatoes or home-made spaetzli

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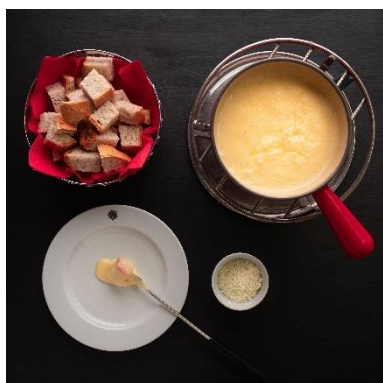
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Fondue de queso – Cheese fondue

Opcional – Optional

Porción de pan sin gluten 3.00
 Portion glutenfree bread

Si lo desea, podemos servir
 nuestra fondue de queso sin
 alcohol o con poco alcohol.
 On request we serve our cheese
 fondue without or with little alcohol



Guarniciones – Side dishes

Patata hervida 7.50
 Steamed potatoes
 Verduras hervidas 7.50
 Mixed steamed vegetables
 Mix de fruta fresca 7.50
 Mixed fresh fruit
 Cebollitas, maíz y
 pepinos encurtidos 6.50
 Silverskin onions, baby corn,
 pickled gherkins
 Pollo en cubos, 150g 16.00
 Roasted chunks of chicken
 Res en cubos, 130g 18.50
 Roasted chunks of beef
 Salchicha de cerdo o res 16.00
 Pork or veal sausage

Fondue Adler con quesos curados, 200 g 37.50
 Adler's special cheese fondue, made with a mix of aged cheeses,
 white wine, cherry liquor and garlic, 200g

Fondue tradicional del cantón de Vaud, 200 g 34.50
 Traditional Vaudois fondue, made with four cheeses, white wine,
 cherry liquor and garlic, 200g

Fondue Moitié-Moitié, 200 g 34.50
 "Half-half Fondue", made with only two cheeses, the most
 famous Gruyère and Vacherin cheese from Fribourg, white wine,
 cherry liquor and garlic, 200g

Fondue con jamón y champiñones, 200 g 38.50
 Cheese fondue with ham, mushrooms, white wine, cherry liquor
 and garlic, 200g

Fondue con colmenillas, 200 g 39.50
 Cheese fondue with morel mushrooms, white wine, cherry
 liquor and garlic, 200g

Fondue con trufa negra, 200 g 44.50
 Cheese fondue with black truffle, white wine,
 cherry liquor and garlic, 200g

Fondue original «Gentlemen's» con un toque de
 whisky Swiss Single Malt, 200 g 42.50
 Cheese fondue with a shot of Swiss single malt whiskey, 200g

Fondue «Lady» con Prosecco y pera, 200 g 35.50
 Cheese fondue with Prosecco, cherry liquor and garlic, garnished
 with pears on the side, 200g

Fondue «Caballeros» con pimienta verde y mostaza,
 200 g 36.50
 Cheese fondue with green pepper, mustard, white wine, cherry
 liquor and garlic, 200g

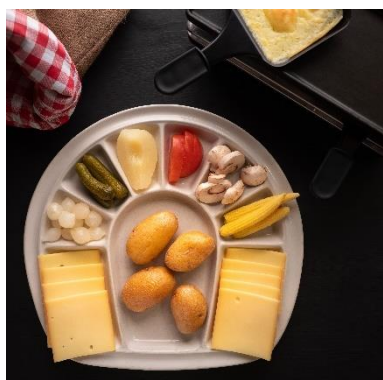
Fondue campesino con panceta, licor de ciruela, 200 g 36.50
 Cheese fondue with bacon, plum liquor, white wine and garlic,
 200g

Fondue Rudolf Koller con queso Schabziger, 200 g 34.50
 Cheese fondue made with our traditional mix of cheeses, with
 glarner fenugreek cheese, white wine, cherry liquor and garlic,
 200g

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Raclette – Raclette



Beilagen – Side dishes

Jede Portion wird mit Birnen, Tomaten, Pilzen, Cornichons, Maiskölbchen, Perlzwiebeln und Raclettekartoffeln serviert.

Each portion includes pears, tomatoes, mushrooms, pickled gherkins, baby corn, silverskin onions and baby potatoes.

Raclette con guarnición, 180 g 34.50
Raclette cheese garnished, 180g

Raclette con queso ahumado del Zürcher Oberland (disponible solo en temporada de invierno), 180 g 35.50
With local smoked Raclette cheese (available during winter season only), 180g

Raclette con queso al chili del Zürcher Oberland (disponible solo en temporada de invierno), 180 g 35.50
With local chili Raclette cheese (available during winter season only), 180g

Extras – Extras

+ Porción adicional de queso Raclette, 120 g 12.50
+ Portion of additional Raclette cheese, 120g

+ Porción adicional de variaciones de carne (res, ternero, pollo), 120 g 11.50

+ Additional portion of meat variations (beef, veal, chicken), 120g

+ Porción adicional de jamón o panceta, 100 g 6.50
+ Additional portion of ham or bacon, 100g

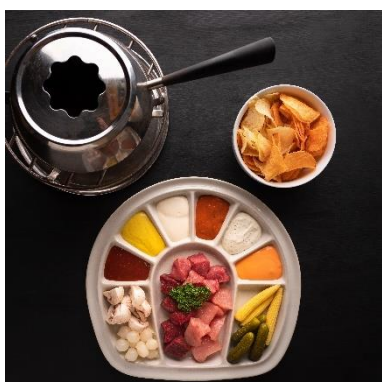
+ Mini bratwurst de ternera adicional, 100 g 8.50
+ Additional portion of mini veal sausage, 100g

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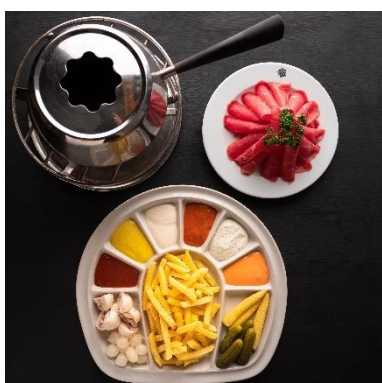
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La mundialmente famosa fondue de carne *The world famous meat fondue*



Fondue Bourguignonne con dados de ternera, vacuno y pollo (200 g) para freír en aceite caliente
Fondue Bourguignonne; chunks of veal, beef and chicken for you to fry in hot oil, 200g

45.50



Fondue chinoise: finas láminas de ternera (200 g) para cocinar en caldo de ternera caliente
Fondue Chinoise, thinly sliced beef (200g) for you to cook in a beef broth

45.50

Todos los fondues de carne se sirven con 6 salsas diferentes (barbacoa, ajo, chimichurri, tártara, agridulce y curry), así como cebollitas, mazorquitas y pepinillos encurtidos.

All meat fondues are served with a selection of six sauces (barbecue, garlic, chimichurri, tartare, sweet & sour and curry) as well as Silverskin onions, baby corn, pickled gherkin.

+ Porción adicional de carne, 130 g
+ Portion of additional meat, 130g

18.50

Guarniciones – Side dishes

Con una guarnición a elegir:
With one choice of side dish:

Patatas de bolsa – *Chips*

Arroz – *Rice*

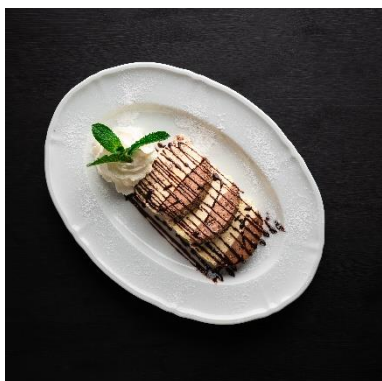
Patatas fritas – *French fries*

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Postres – Dessert



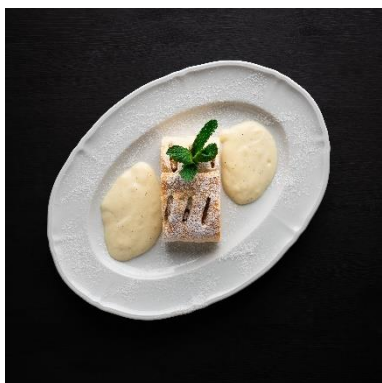
Parfait helado de Toblerone tricolor
Iced Toblerone parfait trio

14.50



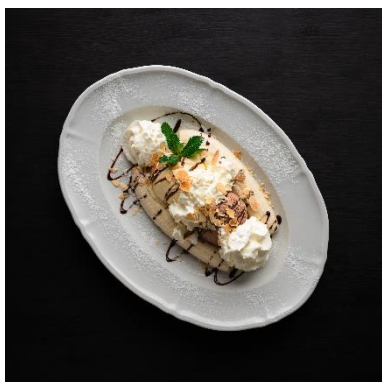
Ice Coffee Adler con helado de espresso, café frío
y nata montada
*Ice Coffee Adler with espresso ice cream, cold coffee
and whipped cream*

9.50



Strudel de manzana templado con salsa de vainilla
Warm apple strudel with crème anglaise

12.50



Banana split con helado de vainilla y chocolate,
plátano y salsa de chocolate con láminas de
almendra
*Banana split with vanilla and chocolate ice cream,
fresh bananas and chocolate sauce & almond flakes*

12.50

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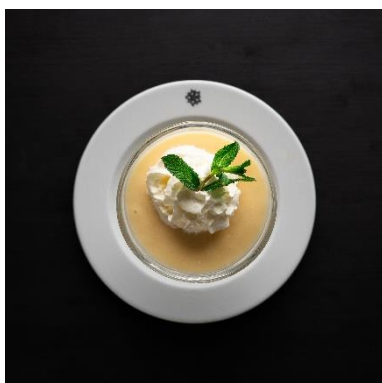
Flan de caramelo casero con nata
Home-made caramel cream flan with whipped cream

10.50



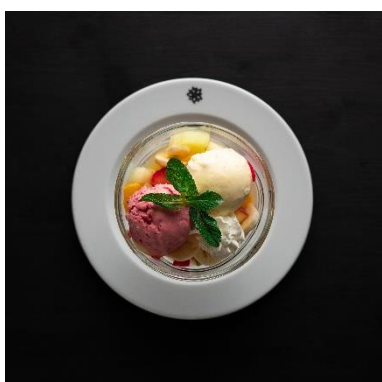
Merengue con helado de vainilla y fresa
Meringue with vanilla and strawberry ice cream

9.50



Crema de manzana al estilo Emmental con nata
montada
*Emmental-style apple cream pudding
with whipped cream*

9.50



Coupe Maison con ensalada de frutas fresca casera,
helado de vainilla y fresa y nata montada
*Coupe Maison with home-made fresh fruit salad, vanilla
and strawberry ice cream*

11.50

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