

*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.*

*Caros hóspedes*

*Dear guests*

*Temos o prazer de lhe servir especialidades da nossa seleção única. Para a nossa cozinha, damos preferência a fornecedores suíços, sempre que possível de Zurique e da região.*

*Informações sobre ingredientes nos nossos pratos que possam provocar alergias ou intolerâncias podem ser obtidas junto do nosso pessoal de serviço; disponibilizamos um cartão de alergénios detalhado.*

*As nossas carnes provêm dos seguintes países:  
carne de vaca, porco e vitela da Suíça;  
frango da Hungria.*

*Os nossos peixes provêm dos seguintes países:  
salmão: aquicultura na Noruega / truta: aquicultura em Itália /  
perca: pesca selvagem na Alemanha (FA027/04/05).*

*O pão e a pastelaria fina são provenientes da Suíça.*

*Todos os preços incluem IVA. O pagamento em euros é possível à taxa do dia, acrescida de 3% de comissão.*

*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.*

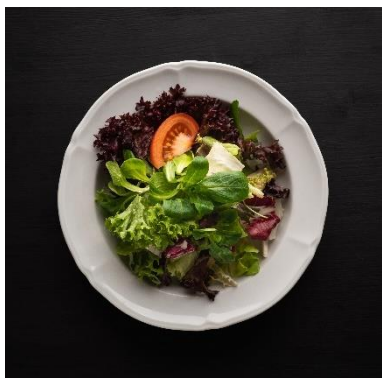
*We source farmed fish; our farmed salmon comes from Norway breed, our trout from Italy breed and our perch from Germany wild catch fish (FA027/04/05).*

*Bread and pastries come from Switzerland.*

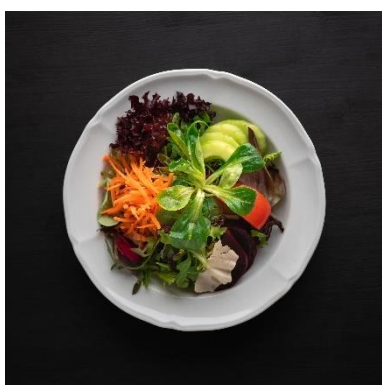
*All prices include VAT. Payment in EUR is possible, the daily exchange rate will be used + 3% commission*

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*We kindly inform you that one main dish per person must be ordered.*

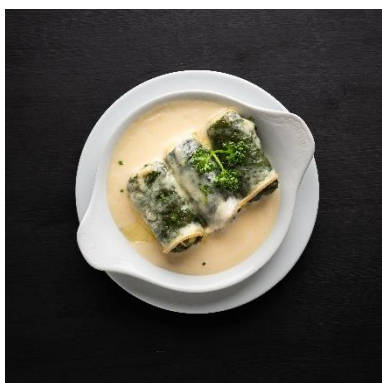
## Entradas – Starters



Saladas de folhas variadas com molho da casa ou  
molho balsâmico 10.50  
*Crispy leafy salad with house dressing or balsamic dressing*

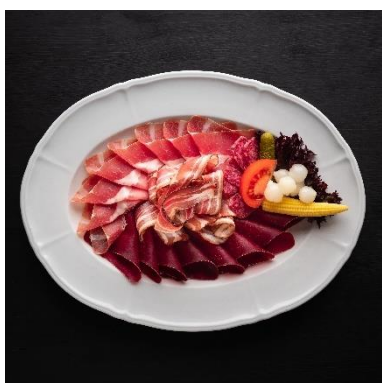


Salada mista com molho da casa ou molho  
balsâmico 12.50  
*Mixed leafy salad with house or balsamic dressing*



Capuns com molho de natas, gratinados com  
queijo 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.*

+ Bacon – Bacon 2.50



Prato alpino dos Grisões com carne seca dos  
Grisões, presunto cru, bacon cru e enchido cru,  
finamente fatiados 1/2 Portion 17.50  
*A selection of finely sliced traditional Swiss cured meats* 1 Portion 26.50

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Caracóis gratinados com manteiga de ervas

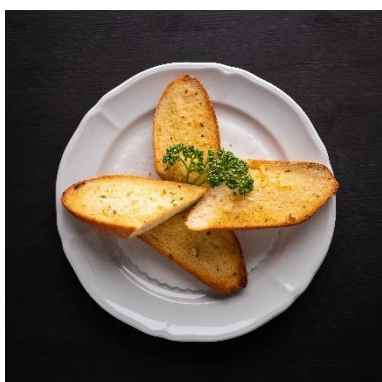
*Snails served in herb butter*

6 pcs

12.50

12 pcs

21.50



Pão de alho caseiro

*Homemade garlic bread*

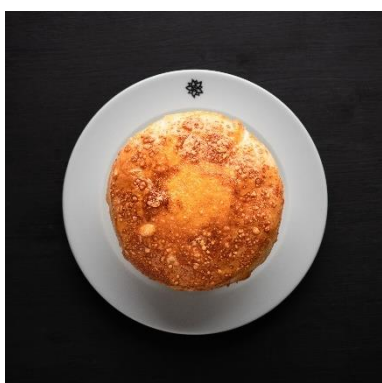
9.50



Sopa de batata com queijo

*Potato and cheese soup*

13.50



Sopa de cebola com cobertura de massa folhada

*Onion soup covered with a layer of puff pastry*

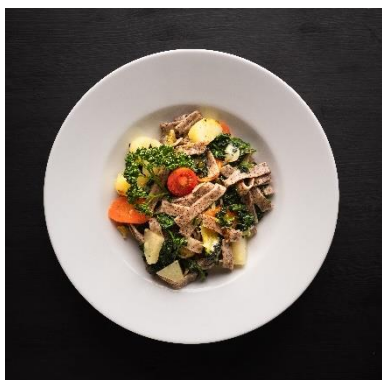
15.50

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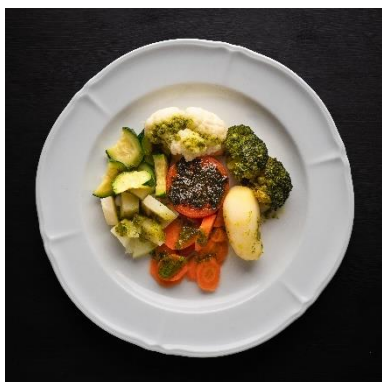
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## Vegetariano – Vegetarian



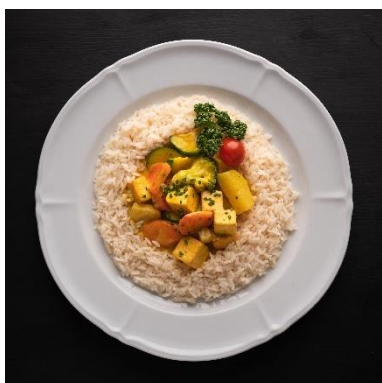
Pizzoccheri tradicionais (massa de trigo-sarraceno)  
*Traditional Pizzoccheri buckwheat pasta with vegetables  
and cheese*

24.50



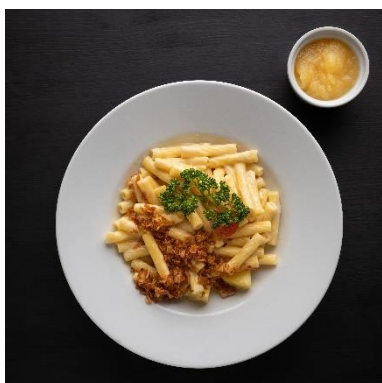
Prato de legumes com manteiga de ervas; com  
tofu, se desejar  
*Medley of vegetables with herb butter, served with tofu if  
desired*

22.50



Caril de tofu com legumes frescos, servido num  
anel de arroz  
*Tofu curry with fresh vegetables served in a rice ring*

24.50



Älplermagronen clássicos com molho de natas e  
queijo, com batatas, decorados com cebola frita;  
puré de maçã servido à parte  
*Traditional Swiss macaroni in a cream sauce with potatoes  
and cheese, garnished with fried onions and served with an  
apple puree*

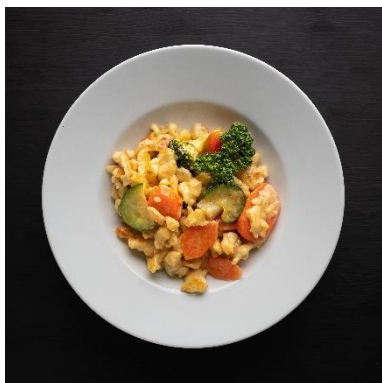
25.50

+ Bacon – Bacon

5.00

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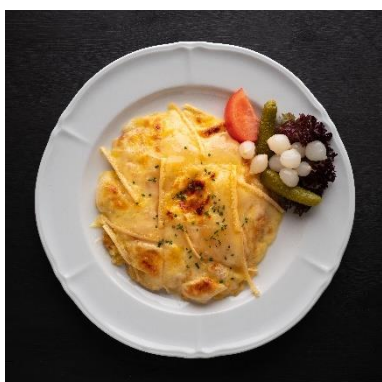
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Frigideira de spätzli caseiros com legumes frescos,  
um toque de natas e queijo 25.50

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

+ Bacon – Bacon 5.00



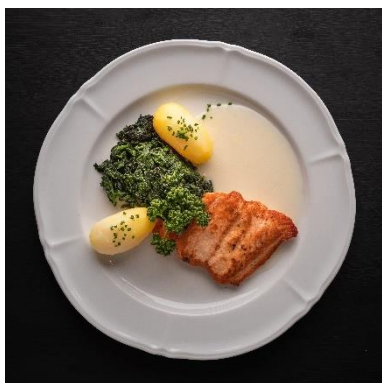
Rösti de raclette caseiro 26.50  
*Traditional home-made roesti with Raclette cheese*

+ Ananás – Pineapple 4.50

+ Tomate – Tomato 4.50

+ Ovos estrelados – Fried eggs 7.50

## Peixe – Fish

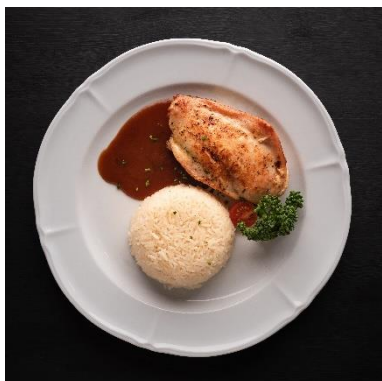


Salmão com molho de natas e limão,  
batatas cozidas e espinafres 36.50  
*Salmon with lemon cream sauce,  
boiled potatoes and spinach*

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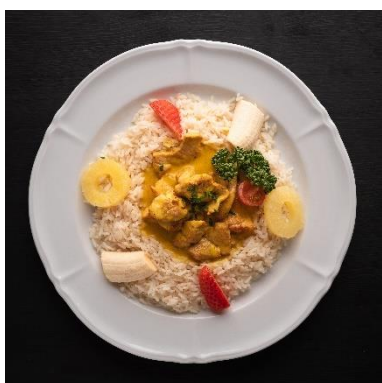
## Carnes – Meat



Peito de frango recheado com espinafres e queijo-creme, servido com molho castanho  
*Chicken breast stuffed with cream cheese and spinach served with brown sauce*

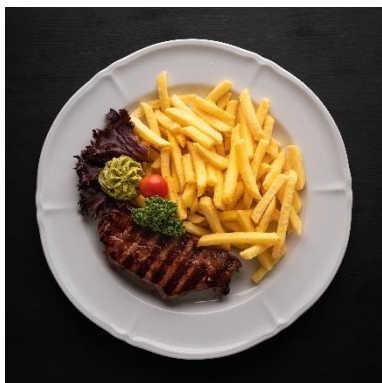
37.50

*\*Com um acompanhamento à escolha  
With one choice of side dish*



Frango em tiras «Riz Casimir» com molho de caril e frutas, servido num anel de arroz  
*Chicken ragout with curry sauce and fruits served on a rice ring*

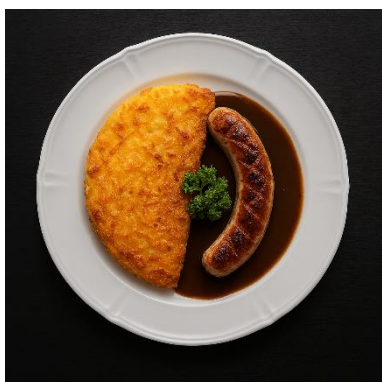
37.50



Entrecôte de vaca grelhado com manteiga de ervas (200 g)  
*Grilled beef entrecôte with herb butter (200g)*

46.50

*\*Com um acompanhamento à escolha  
With one choice of side dish*



Salsicha de porco ou de vitela com molho de cebola  
*Pork or veal sausage in an onion sauce*

28.50

*\*Com um acompanhamento à escolha  
With one choice of side dish*

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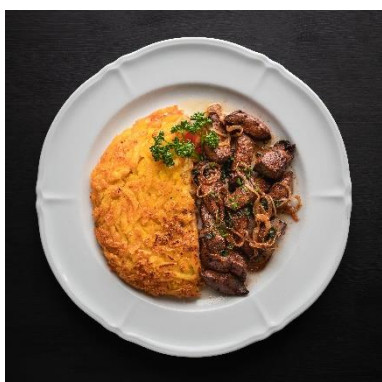


Escalope de vitela panado (Wienerschnitzel) com  
salada de pepino

*Breaded veal escalope with cucumber salad on the side*

44.50

*\*Com um acompanhamento à escolha  
With one choice of side dish*

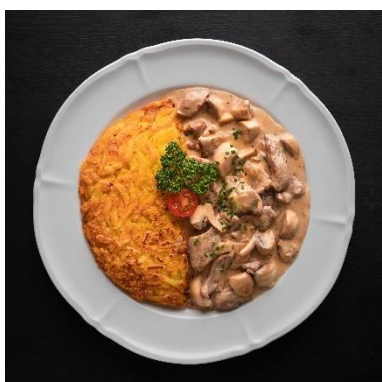


Fígado de vitela salteado em manteiga à veneziana

*Calf's liver sautéed in butter Venetian style*

38.50

*\*Com um acompanhamento à escolha  
With one choice of side dish*

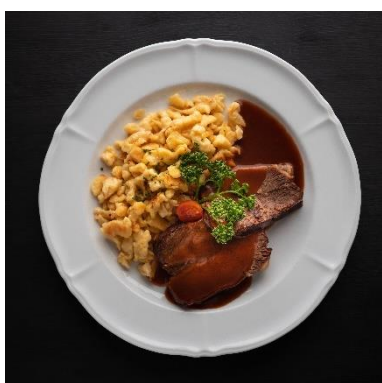


Vitela à moda de Zurique em molho cremoso de  
cogumelos

*Zurich-style veal fricassée in a mushroom cream sauce*

44.50

*\*Com um acompanhamento à escolha  
With one choice of side dish*



Assado de pá de vaca estufado em molho castanho

*Braised beef shoulder roast in brown sauce*

39.50

*\*Com um acompanhamento à escolha  
With one choice of side dish*

\*

Com um acompanhamento à escolha: legumes, batatas fritas, rösti, arroz, massa, croquetes de rösti,  
batatas cozidas ou spätzli caseiros.

*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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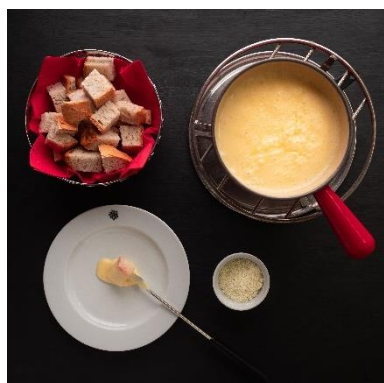
## Fondue de queijo – Cheese fondue

### A pedido – Opcional

Porção de pão sem glúten 3.00  
*Portion glutenfree bread*

**A pedido, servimos o nosso fondue de queijo sem álcool ou com pouco álcool.**

*On request we serve our cheese fondue without or with little alcohol*



### Acompanhamentos – Side dishes

Batatas 7.50

*Steamed potatoes*

Legumes cozidos a vapor (mistos) 7.50

*Mixed steamed vegetables*

Fruta fresca mista 7.50

*Mixed fresh fruit*

Cebolinhas, espigas de milho e pepinos em vinagre 6.50

*Silverskin onions, baby corn, pickled gherkins*

Cubos de frango, 150 g 16.00

*Roasted chunks of chicken*

Cubos de vaca, 130 g 18.50

*Roasted chunks of beef*

Salsicha de porco ou de vitela 16.00

*Porc or veal sausage*

Fondue Adler com queijos mais 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 do cantão de Vaud, 200 g 34.50  
*Traditional Vaudois fondue, made with four cheeses, white wine, cherry liquor and garlic, 200g*

Moitié-Moitié-Fondue, 200g 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 com presunto e cogumelos, 200 g 38.50  
*Cheese fondue with ham, mushrooms, white wine, cherry liquor and garlic, 200g*

Fondue com cogumelos morel, 200 g 39.50  
*Cheese fondue with morel mushrooms, white wine, cherry liquor and garlic, 200g*

Fondue com trufa preta, 200 g 44.50  
*Cheese fondue with black truffle, white wine, cherry liquor and garlic, 200g*

Fondue de queijo original "Gentlemen's" com um toque de whisky suíço single malt, 200 g 42.50  
*Cheese fondue with a shot of Swiss single malt whiskey, 200g*

Fondue "Lady" com Prosecco, guarnição de pera, 200 g 35.50  
*Cheese fondue with Prosecco, cherry liquor and garlic, garnished with pears on the side, 200g*

Fondue "Gentlemen" com pimenta verde e mostarda, 200 g 36.50  
*Cheese fondue with green pepper, mustard, white wine, cherry liquor and garlic, 200g*

Fondue "Bauern" com bacon e licor de ameixa, 200 g 36.50  
*Cheese fondue with bacon, plum liquor, white wine and garlic, 200g*

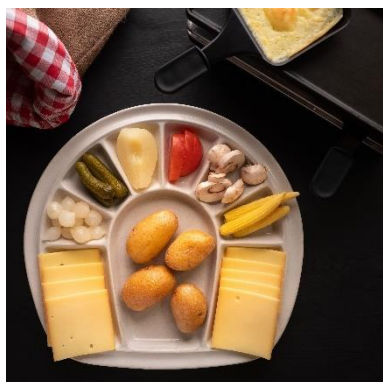
Fondue "Rudolf Koller" com queijo Schabziger, 200 g 34.50  
*Cheese fondue made with our traditional mix of cheeses, with glarner fenugreek cheese, white wine, cherry liquor and garlic, 200g*

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## Raclette – Raclette



Raclette guarnecido, 180 g 34.50  
*Raclette cheese garnished, 180g*

Raclette com queijo fumado do Zürcher Oberland  
(disponível apenas na época de inverno), 180 g 35.50  
*With local smoked Raclette cheese (available during winter  
season only), 180g*

Raclette com queijo de chili do Zürcher Oberland  
(disponível apenas na época de inverno), 180 g 35.50  
*With local chili Raclette cheese (available during winter season  
only), 180g*

### Acompanhamentos – Side dishes

Cada porção é servida com peras,  
tomates, cogumelos, cornichons,  
mini espigas de milho, cebolinhas  
e batatas para raclette.

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

### Extras – Extras

+ Porção adicional de queijo raclette natural, 120 g 12.50  
*+ Portion of additional Raclette cheese, 120g*

+ Porção adicional de variações de carne (vaca, vitela,  
frango), 120 g 11.50  
*+ Additional portion of meat variations (beef, veal, chicken),  
120g*

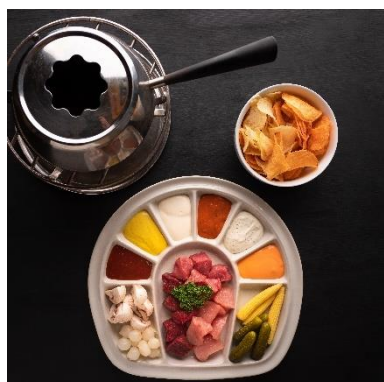
+ Porção adicional de presunto ou bacon, 100 g 6.50  
*+ Additional portion of ham or bacon, 100g*

+ Porção adicional de mini salsicha de vitela, 100 g 8.50  
*+ Additional portion of mini veal sausage, 100g*

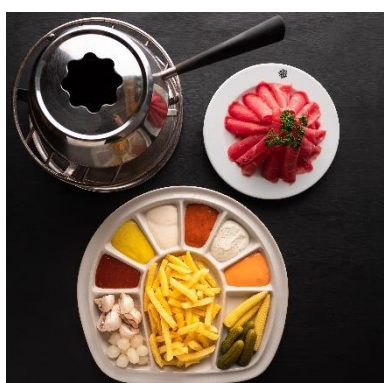
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## O mundialmente famoso fondue de carne *The world famous meat fondue*



Fondue Bourguignonne com cubos de vitela, vaca e frango (200 g) para fritar você mesmo em óleo quente 45.50  
*Fondue Bourguignonne; chunks of veal, beef and chicken for you to fry in hot oil, 200g*



Fondue Chinoise, carne de vaca finamente fatiada, 200 g, para cozinhar você mesmo em caldo de carne quente 45.50  
*Fondue Chinoise, thinly sliced beef (200g) for you to cook in a beef broth*

### Acompanhamentos – Side dishes

Com um acompanhamento à escolha:  
*With one choice of side dish:*

Batatas fritas (chips) – *Chips*  
Arroz – *Rice*  
Batatas fritas – *French fries*

Todos os fondues de carne são servidos com uma seleção de 6 molhos (barbecue, alho, chimichurri, tártaro, agri-doce e caril), bem como cebolinhas, mini espigas de milho e pepinos em conserva.

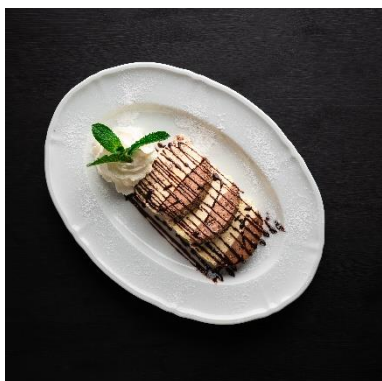
All meat fondues are served with a selection of six sauces (barbecue, garlic, chimichurri, tartare, sweet & sour and curry) as well as Silverskin onions, baby corn, pickled gherkin.

+ Porção adicional de carne, 130 g 18.50  
*+ Portion of additional meat, 130g*

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## Sobremesa – *Dessert*



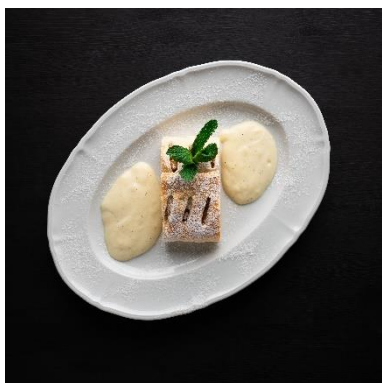
Parfait gelado Toblerone tricolor  
*Iced Toblerone parfait trio*

14.50



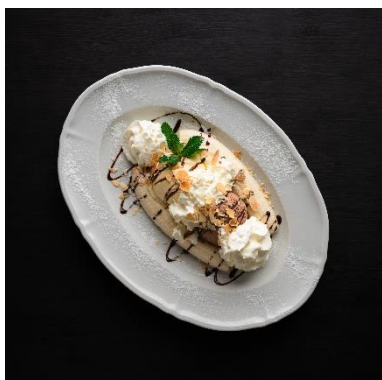
Ice Coffee Adler com gelado de espresso, café frio  
e natas batidas  
*Ice Coffee Adler with espresso ice cream, cold coffee  
and whipped cream*

9.50



Apfelstrudel morno com molho de baunilha  
*Warm apple strudel with crème anglaise*

12.50



Banana split com gelado de baunilha e chocolate,  
bananas e molho de chocolate & lascas de  
amêndoa  
*Banana split with vanilla and chocolate ice cream,  
fresh bananas and chocolate sauce & almond flakes*

12.50

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Flan de caramelo caseiro com natas  
*Home-made caramel cream flan with whipped cream*

10.50



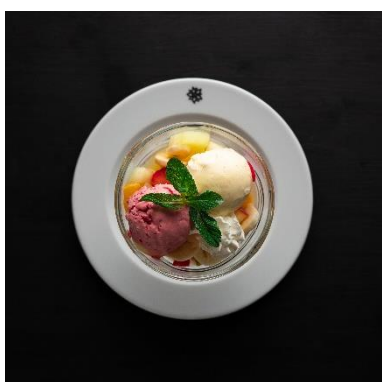
Merengue com gelado de baunilha e morango  
*Meringue with vanilla and strawberry ice cream*

9.50



Creme de maçã (Süssmost) à moda de Emmental  
com natas batidas  
*Emmental-style apple cream pudding  
with whipped cream*

9.50



Coupe Maison com salada de fruta fresca, gelado  
de baunilha e morango e natas batidas  
*Coupe Maison with home-made fresh fruit salad, vanilla  
and strawberry ice cream*

11.50

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