

*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.*

亲爱的宾客

Dear guests

我们很高兴能为您奉上本店独具特色的精选美食。
为确保最佳品质，我们在条件允许时优先选择瑞士供应商，
并尽量来自苏黎世及周边地区。

如需了解我们菜品中可能引起过敏或不耐受的配料信息，
请向我们的服务人员索取详细的过敏原菜单。

我们的肉类产地如下：

牛肉、猪肉、牛犊肉：瑞士；

鸡肉：匈牙利。

我们的鱼类产地如下：

三文鱼：挪威养殖 / 鳟鱼：意大利养殖 /

鲈鱼：德国野生捕捞 (FAO27/04/05)。

我们的面包及精致烘焙食品均来自瑞士。

所有价格均含增值税。

可按当日汇率以欧元付款，另加3% 手续费。

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 (FAO27/04/05).

Bread and pastries come from Switzerland.

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

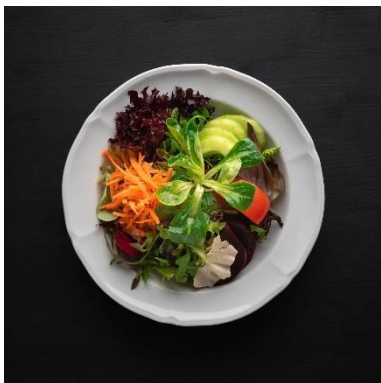
謹此告知，每位賓客均須點選一道主菜。
We kindly inform you that one main dish per person must be ordered.

前菜 – Starters



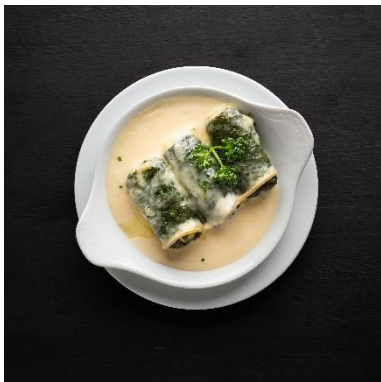
什锦叶类沙拉 · 配本店自制酱或香醋酱
Crispy leafy salad with house dressing or balsamic dressing

10.50



混合沙拉，配本店自制酱或香醋酱
Mixed leafy salad with house or balsamic dressing

12.50



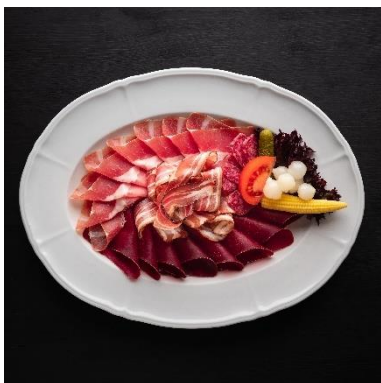
卡普恩 (Capuns) 奶油酱汁焗烤 · 并覆以奶酪
Capun gratin in a creamy cheese sauce

17.50

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.

+ 培根 – Bacon

2.50



格劳宾登高山拼盘：薄切格劳宾登风干牛肉、生火腿、生培根与生香肠

1/2 Portion

17.50

A selection of finely sliced traditional Swiss cured meats

1 Portion

26.50

所有價格均以瑞士法郎 (CHF) 為單位，並已包含增值稅。

Prices in CHF incl. VAT

謹此告知，每位賓客均須點選一道主菜。

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



6 pcs

12.50

焗烤香草黄油蜗牛

Snails served in herb butter

12 pcs

21.50



自制蒜香面包

Homemade garlic bread

9.50



土豆奶酪汤

Potato and cheese soup

13.50



洋葱汤 (覆以酥皮)

Onion soup covered with a layer of puff pastry

15.50

所有價格均以瑞士法郎 (CHF) 為單位，並已包含增值稅。

Prices in CHF incl. VAT

謹此告知，每位賓客均須點選一道主菜。
We kindly inform you that one main dish per person must be ordered.

素食 – Vegetarian



传统皮佐凯里 (Pizzoccheri) 荞麦面
*Traditional Pizzoccheri buckwheat pasta with vegetables
and cheese*

24.50



蔬菜拼盘配香草黄油 (可按需加豆腐)
*Medley of vegetables with herb butter, served with tofu if
desired*

22.50



豆腐咖喱配新鲜蔬菜 · 米饭圈盛装
Tofu curry with fresh vegetables served in a rice ring

24.50



经典阿尔卑斯通心粉 (Äplermagronen) : 浓郁
奶油酱配土豆与奶酪 · 点缀脆洋葱 · 苹果泥另上
*Traditional Swiss macaroni in a cream sauce with potatoes
and cheese, garnished with fried onions and served with an
apple puree*

25.50

+ 培根 – Bacon

5.00

所有價格均以瑞士法郎 (CHF) 為單位，並已包含增值稅。

Prices in CHF incl. VAT

謹此告知，每位賓客均須點選一道主菜。

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



自制施佩茨利 (Spätzli) 炒锅：新鲜蔬菜、少许
奶油与奶酪

25.50

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

+ 培根 – Bacon

5.00



自制拉克莱特芝士土豆饼 (Raclette-Rösti)

26.50

Traditional home-made roesti with Raclette cheese

+ 菠萝 – Pineapple

4.50

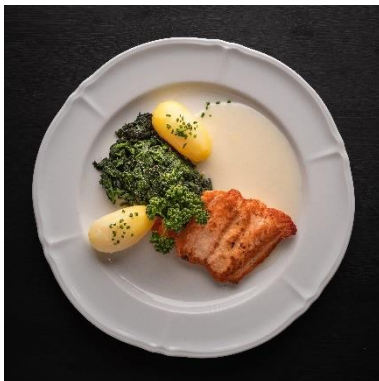
+ 番茄 – Tomato

4.50

+ 煎蛋 – Fried eggs

7.50

鱼类 – Fish



三文鱼配柠檬奶油酱，

水煮土豆与菠菜

36.50

*Salmon with lemon cream sauce,
boiled potatoes and spinach*

所有價格均以瑞士法郎 (CHF) 為單位，並已包含增值稅。

Prices in CHF incl. VAT

謹此告知，每位賓客均須點選一道主菜。
We kindly inform you that one main dish per person must be ordered.

肉类 – Meat



鸡胸肉内填菠菜与奶油奶酪·配棕色酱汁
*Chicken breast stuffed with cream cheese and spinach
served with brown sauce*

37.50

*可任选一款配菜
With one choice of side dish



“Riz Casimir” 咖喱鸡肉丁配水果·米饭圈盛装
*Chicken ragout with curry sauce and fruits served on a rice
ring*

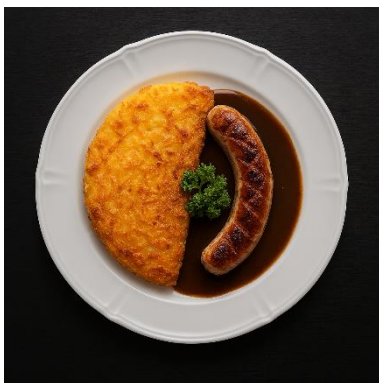
37.50



香草黄油烤牛肋眼 (200g)
Grilled beef entrecôte with herb butter (200g)

46.50

*可任选一款配菜
With one choice of side dish



猪肉或牛犊肉烤香肠配洋葱酱
Pork or veal sausage in an onion sauce

28.50

*可任选一款配菜
With one choice of side dish

所有價格均以瑞士法郎 (CHF) 為單位，並已包含增值稅。

Prices in CHF incl. VAT

謹此告知，每位賓客均須點選一道主菜。
We kindly inform you that one main dish per person must be ordered.



维也纳炸牛腩肉排配黄瓜沙拉
Breaded veal escalope with cucumber salad on the side

44.50

*可任选一款配菜
With one choice of side dish



黄油煎小牛肝（威尼斯风味）
Calf's liver sautéed in butter Venetian style

38.50

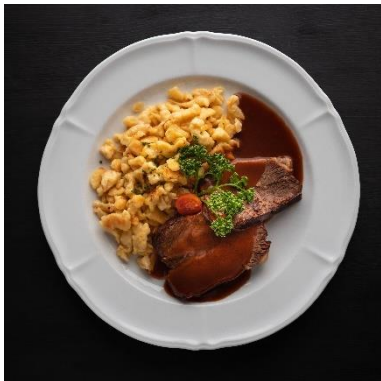
*可任选一款配菜
With one choice of side dish



苏黎世风味小牛肉片配蘑菇奶油酱
Zurich-style veal fricassée in a mushroom cream sauce

44.50

*可任选一款配菜
With one choice of side dish



红烧牛肩肉配棕色酱汁
Braised beef shoulder roast in brown sauce

39.50

*可任选一款配菜
With one choice of side dish

*

可任选一款配菜：时蔬、薯条、土豆饼（Rösti）、米饭、意面、土豆饼球、盐水煮土豆或自制施佩茨利（Spätzli）。
With one choice of side dish: vegetables, French fries, hash brown, rice, pasta, roesti croquettes, boiled potatoes or home-made spaetzli

所有價格均以瑞士法郎（CHF）為單位，並已包含增值稅。

Prices in CHF incl. VAT

謹此告知，每位賓客均須點選一道主菜。

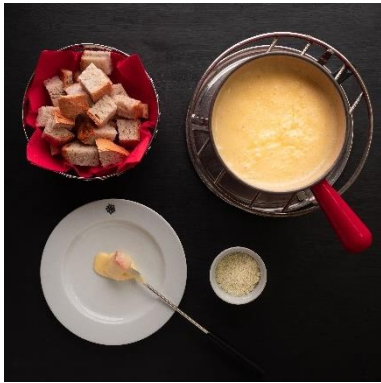
We kindly inform you that one main dish per person must be ordered.

奶酪火锅 – Cheese fondue

按需提供 – Optional

无麸质面包一份 3.00
Portion glutenfree bread

如有需要，我们可为您提供不含酒精或低酒精的奶酪火锅。
On request we serve our cheese fondue without or with little alcohol



配菜 – Side dishes

蒸土豆 7.50
Steamed potatoes
混合蒸蔬菜 7.50
Mixed steamed vegetables
混合新鲜水果 7.50
Mixed fresh fruit
珍珠洋葱、小玉米笋、酸黄瓜 16.50
Silverskin onions, baby corn, pickled gherkins
烤鸡肉块 · 150g 16.00
Roasted chunks of chicken
烤牛肉块 · 130g 18.50
Roasted chunks of beef
猪肉或小牛烤香肠 16.00
Pork or veal sausage

阿德勒特色奶酪火锅（混合陈年奶酪）· 200g 37.50

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

传统沃州（Vaudois）奶酪火锅 · 200g 34.50

Traditional Vaudois fondue, made with four cheeses, white wine, cherry liquor and garlic, 200g

“一半一半”奶酪火锅（Moitié-Moitié），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

火腿蘑菇奶酪火锅 · 200g 38.50

Cheese fondue with ham, mushrooms, white wine, cherry liquor and garlic, 200g

羊肚菌奶酪火锅 · 200g 39.50

Cheese fondue with morel mushrooms, white wine, cherry liquor and garlic, 200g

黑松露奶酪火锅 · 200g 44.50

Cheese fondue with black truffle, white wine, cherry liquor and garlic, 200g

绅士经典奶酪火锅：加入少许瑞士单一麦芽威士忌 42.50

Cheese fondue with a shot of Swiss single malt whiskey, 200g

女士奶酪火锅：普罗塞克起泡酒配梨子点缀 · 200g 35.50

Cheese fondue with Prosecco, cherry liquor and garlic, garnished with pears on the side, 200g

男士奶酪火锅：青胡椒与芥末 · 200g 36.50

Cheese fondue with green pepper, mustard, white wine, cherry liquor and garlic, 200g

农夫奶酪火锅：培根与李子酒 · 200g 36.50

Cheese fondue with bacon, plum liquor, white wine and garlic

鲁道夫·科勒奶酪火锅：加入香草葫芦巴芝士，200g 34.50

Cheese fondue made with our traditional mix of cheeses, with glarner fenugreek cheese, white wine, cherry liquor and garlic

所有價格均以瑞士法郎（CHF）為單位，並已包含增值稅。

Prices in CHF incl. VAT

謹此告知，每位賓客均須點選一道主菜。

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

Raclette – Raclette



装饰拉克莱特芝士 · 180g

34.50

Raclette cheese garnished, 180g

烟熏拉克莱特芝士 (苏黎世高地出产 · 仅冬季供应) · 180g

35.50

With local smoked Raclette cheese (available during winter season only), 180g

辣味拉克莱特芝士 (苏黎世高地出产 · 仅冬季供应) · 180g

35.50

With local chili Raclette cheese (available during winter season only), 180g

配菜 – Side dishes

每份均配梨、番茄、蘑菇、酸黄瓜、小玉米笋、珍珠洋葱及小土豆。

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

Extras – Extras

+ 额外一份原味拉克莱特芝士 · 120g

12.50

+ *Portion of additional Raclette cheese, 120g*

+ 额外一份肉类组合 (牛/小牛/鸡) · 120g

11.50

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

+ 额外一份火腿或培根 · 100g

6.50

+ *Additional portion of ham or bacon, 100g*

+ 额外一份迷你小牛烤香肠 · 100g

8.50

+ *Additional portion of mini veal sausage, 100g*

所有價格均以瑞士法郎 (CHF) 為單位，並已包含增值稅。

Prices in CHF incl. VAT

謹此告知，每位賓客均須點選一道主菜。
We kindly inform you that one main dish per person must be ordered.

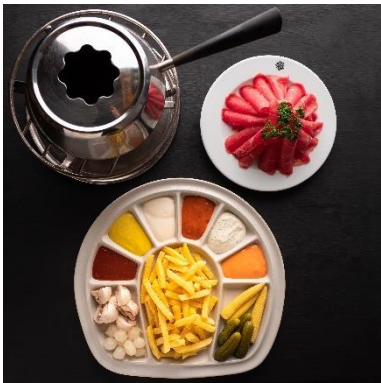
举世闻名的肉类火锅 *The world famous meat fondue*



勃艮第火锅 (Fondue Bourguignonne) : 小牛/牛/鸡肉丁 (200g) , 可自行在热油中油炸
(热油)

45.50

Fondue Bourguignonne; chunks of veal, beef and chicken for you to fry in hot oil, 200g



中华火锅 : 薄切牛肉 (200g) , 可自行在热牛肉清汤中涮煮

45.50

Fondue Chinoise, thinly sliced beef (200g) for you to cook in a beef broth

所有肉类火锅均配 6 款酱料 (烧烤、蒜香、阿根廷香草酱 Chimichurri、塔塔、酸甜与咖喱) , 并附珍珠洋葱、小玉米笋与腌黄瓜。

配菜 – Side dishes

可任选一款配菜 :

With one choice of side dish:

薯片 – Chips

米饭 – Rice

薯条 – French fries

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.

+ 额外一份肉类 · 130g

18.50

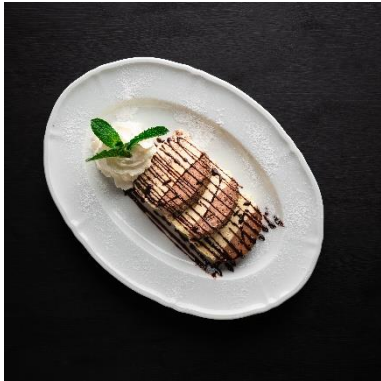
+ *Portion of additional meat, 130g*

所有價格均以瑞士法郎 (CHF) 為單位，並已包含增值稅。

Prices in CHF incl. VAT

謹此告知，每位賓客均須點選一道主菜。
We kindly inform you that one main dish per person must be ordered.

甜點 – *Dessert*



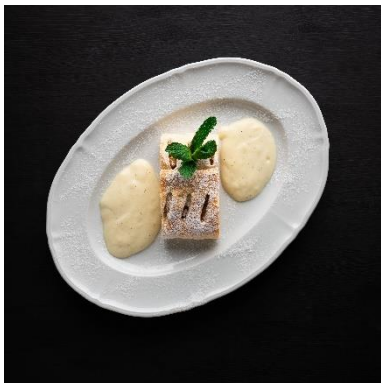
三色托布勒巧克力雪糕帕菲
Iced Toblerone parfait trio

14.50



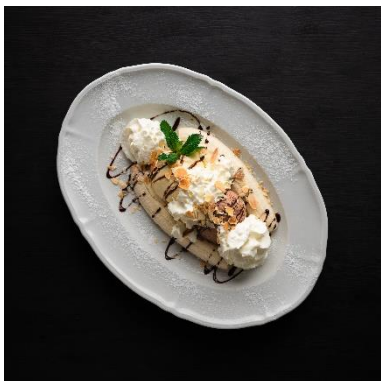
阿德勒冰咖啡：浓缩咖啡冰淇淋、冷咖啡
配鲜奶油
*Ice Coffee Adler with espresso ice cream, cold coffee
and whipped cream*

9.50



温热苹果卷配香草酱
Warm apple strudel with crème anglaise

12.50



香蕉船：香草与巧克力冰淇淋、香蕉、巧克力酱
与杏仁碎
*Banana split with vanilla and chocolate ice cream,
fresh bananas and chocolate sauce & almond flakes*

12.50

所有價格均以瑞士法郎 (CHF) 為單位，並已包含增值稅。

Prices in CHF incl. VAT

謹此告知，每位賓客均須點選一道主菜。

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



自制焦糖布丁配鮮奶油

Home-made caramel cream flan with whipped cream

10.50



蛋白霜配香草与草莓冰淇淋

Meringue with vanilla and strawberry ice cream

9.50



艾门塔尔苹果甜酒奶油布丁配鮮奶油

*Emmental-style apple cream pudding
with whipped cream*

9.50



招牌水果杯：自制新鲜水果沙拉、香草与草莓冰淇淋·配鮮奶油

*Coupe Maison with home-made fresh fruit salad, vanilla
and strawberry ice cream*

11.50

所有價格均以瑞士法郎（CHF）為單位，並已包含增值稅。

Prices in CHF incl. VAT