

*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.*

Tetamu yang dihormati

Dear guests

Kami berbesar hati dapat menghidangkan kepada anda hidangan istimewa daripada pilihan kami yang unik. Untuk dapur kami, kami mengutamakan pembekal dari Switzerland, jika boleh dari Zurich dan kawasan sekitarnya.

Maklumat tentang bahan-bahan dalam hidangan kami yang boleh mencetuskan alahan atau intoleransi, boleh anda peroleh daripada kakitangan servis kami melalui kad alahan yang terperinci.

*Jenis daging berasal dari negara-negara berikut:
Daging lembu, daging babi, daging anak lembu dari Switzerland;
ayam dari Hungary.*

*Jenis ikan berasal dari negara-negara berikut:
Salmon: ternakan dari Norway / trout: ternakan dari Itali /
Egli (perch): tangkapan liar Jerman (FAO27/04/05).*

Roti dan pastri halus berasal dari Switzerland.

Semua harga termasuk cukai VAT. Pembayaran dalam euro adalah mungkin pada kadar tukaran harian termasuk 3% komisen.

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.

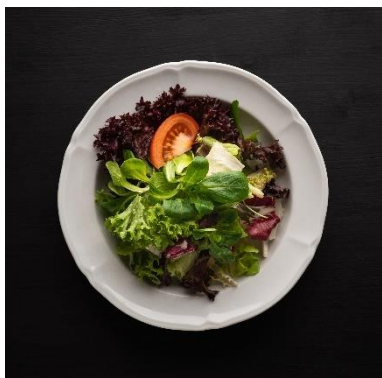
We source farmed fish; our farmed salmon comes from Norway breed, our trout from Italy breed and our perch from Germany wild catch fish (FAO27/04/05).

Bread and pastries come from Switzerland.

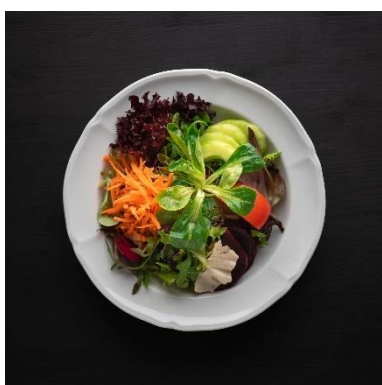
All prices include VAT. Payment in EUR is possible, the daily exchange rate will be used + 3% commission

Sila ambil perhatian bahawa satu hidangan utama mesti dipesan bagi setiap orang.
We kindly inform you that one main dish per person must be ordered.

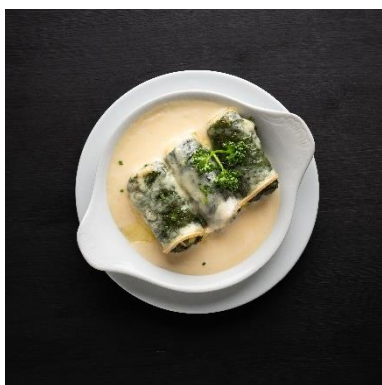
Pembuka selera – Starters



Pelbagai salad daun dengan sos rumah atau sos balsamik
Crispy leafy salad with house dressing or balsamic dressing 10.50



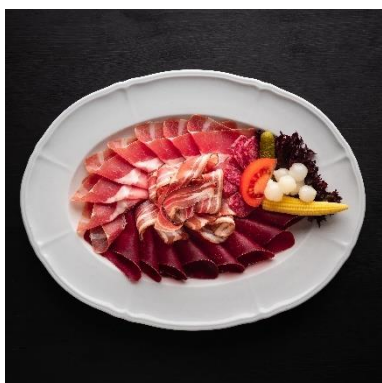
Salad campuran dengan sos rumah atau sos balsamik
Mixed leafy salad with house or balsamic dressing 12.50



Capuns dalam sos krim dan dibakar dengan keju
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.

+ Daging bacon – Bacon 2.50



Pinggan gunung Bündner dengan daging Bündner, ham mentah, bacon mentah dan sosej mentah, dihiris halus
A selection of finely sliced traditional Swiss cured meats

1/2 Portion 17.50
1 Portion 26.50

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Escargot dibakar dengan mentega herba

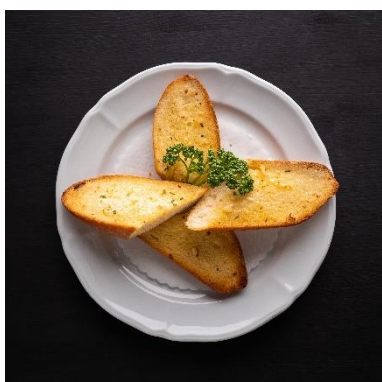
Snails served in herb butter

6 pcs

12.50

12 pcs

21.50



Roti bawang putih buatan sendiri

Homemade garlic bread

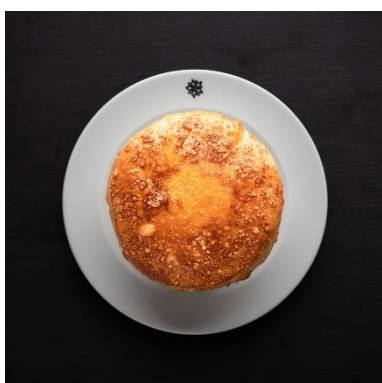
9.50



Sup kentang dan keju

Potato and cheese soup

13.50



Sup bawang dengan penutup pastri puff

Onion soup covered with a layer of puff pastry

15.50

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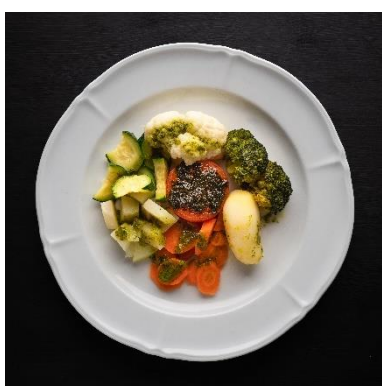
Prices in CHF incl. VAT

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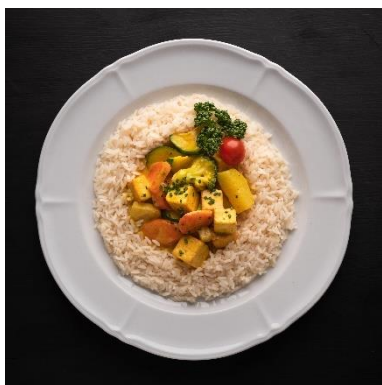
Vegetarian – Vegetarian



Mi soba Pizzoccheri tradisional
*Traditional Pizzoccheri buckwheat pasta with vegetables
and cheese* 24.50



Pinggan sayur dengan mentega herba, mengikut
pilihan dengan tofu
*Medley of vegetables with herb butter, served with tofu if
desired* 22.50



Kari tofu dengan sayur segar dalam acuan nasi
Tofu curry with fresh vegetables served in a rice ring 24.50

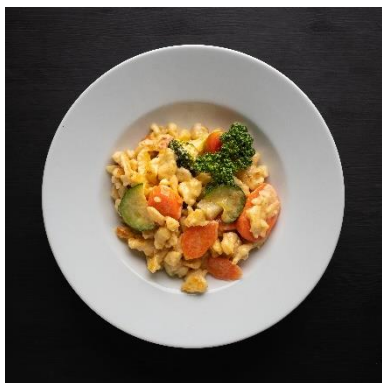


Äplermagronen klasik dengan sos krim yang
berperisa, bersama kentang dan keju, dihias
dengan bawang goreng; sos epal dihidang
berasingan
*Traditional Swiss macaroni in a cream sauce with potatoes
and cheese, garnished with fried onions and served with an
apple puree* 25.50

+ Daging bakon – Bacon 5.00

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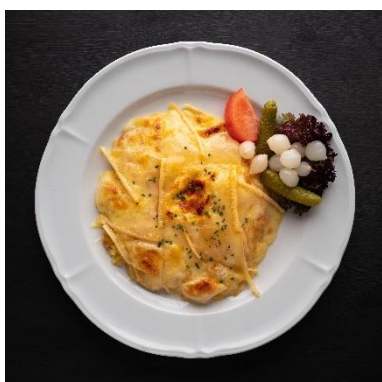
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Kuali spätzli buatan sendiri dengan sayur segar,
sedikit krim dan keju 25.50

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

+ Daging bakon – *Bacon* 5.00



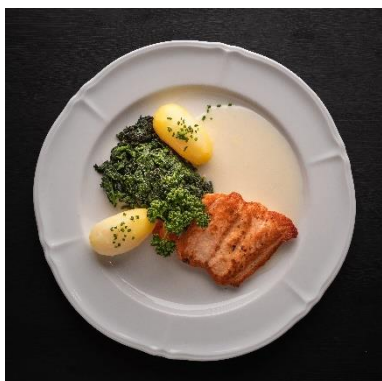
Rösti raclette buatan sendiri 26.50
Traditional home-made roesti with Raclette cheese

+ Nanas – *Pineapple* 4.50

+ Tomato – *Tomato* 4.50

+ Telur mata – *Fried eggs* 7.50

Ikan – *Fish*

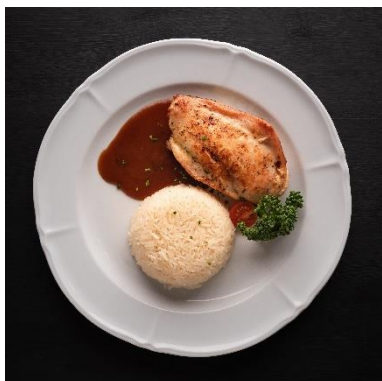


Salmon dengan sos krim lemon,
kentang rebus dan bayam 36.50
*Salmon with lemon cream sauce,
boiled potatoes and spinach*

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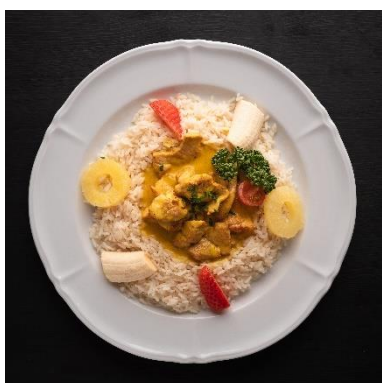
Daging – Meat



Dada ayam diisi bayam dan keju krim, dihidang
dengan sos perang
*Chicken breast stuffed with cream cheese and spinach
served with brown sauce*

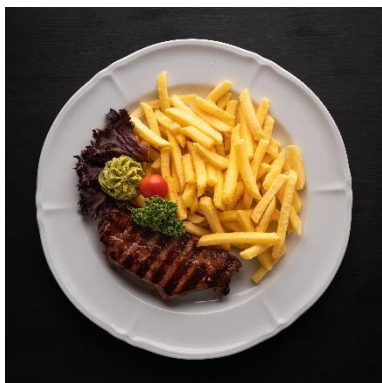
37.50

**Dengan satu pilihan lauk sampingan
With one choice of side dish*



Ragut ayam "Riz Casimir" dengan sos kari dan
buah-buahan dalam acuan nasi
*Chicken ragout with curry sauce and fruits served on a rice
ring*

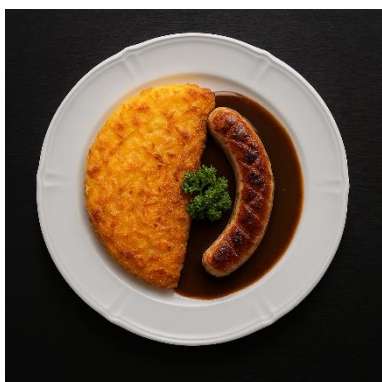
37.50



Entrecôte daging lembu panggang dengan
mentega herba (200g)
Grilled beef entrecôte with herb butter (200g)

46.50

**Dengan satu pilihan lauk sampingan
With one choice of side dish*



Sosej panggang daging babi atau anak lembu
dengan sos bawang
Pork or veal sausage in an onion sauce

28.50

**Dengan satu pilihan lauk sampingan
With one choice of side dish*

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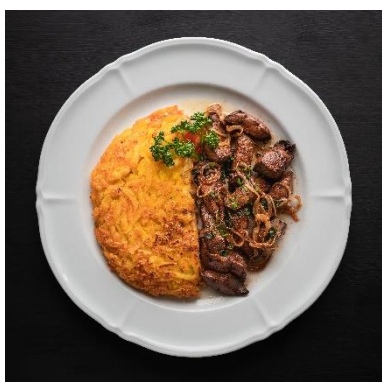
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Wiener schnitzel dengan salad timun
Breaded veal escalope with cucumber salad on the side

44.50

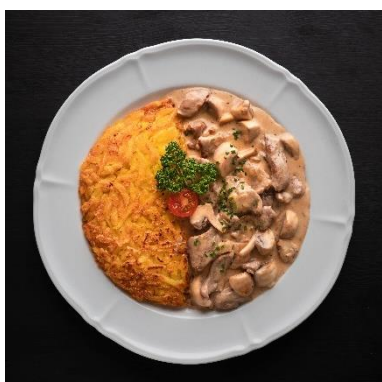
*Dengan satu pilihan lauk sampingan
With one choice of side dish



Hati anak lembu ditumis mentega gaya Venetian
Calf's liver sautéed in butter Venetian style

38.50

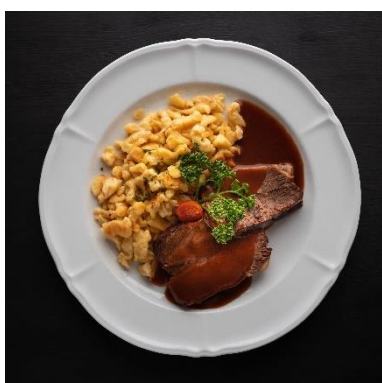
*Dengan satu pilihan lauk sampingan
With one choice of side dish



Kalbsgeschnetzeltes gaya Zurich dengan sos krim
cendawan
Zurich-style veal fricassée in a mushroom cream sauce

44.50

*Dengan satu pilihan lauk sampingan
With one choice of side dish



Panggang bahu daging lembu yang dimasak
perlahan dalam sos perang
Braised beef shoulder roast in brown sauce

39.50

*Dengan satu pilihan lauk sampingan
With one choice of side dish

*

Dengan satu pilihan lauk sampingan: sayur-sayuran, kentang goreng, rösti, nasi, mi/pasta, kroket rösti,
kentang rebus atau spätzli buatan sendiri.
*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 keju – Cheese fondue

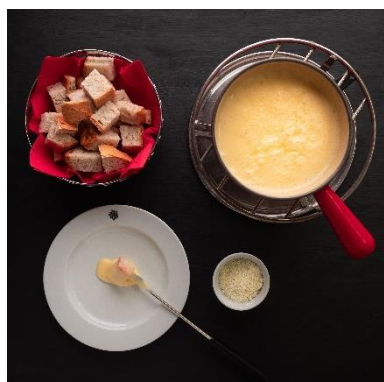
Atas permintaan – *Optional*

Satu hidangan roti bebas gluten 3.00

Portion glutenfree bread

Atas permintaan, kami boleh menghidangkan fondue keju kami tanpa alkohol atau dengan sedikit alkohol.

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



Hidangan sampingan – Side dishes

Kentang kukus 7.50

Steamed potatoes

Sayur kukus campuran 7.50

Mixed steamed vegetables

Buah segar campuran 7.50

Mixed fresh fruit

Bawang kecil, jagung muda, timun jeruk 6.50

Silverskin onions, baby corn, pickled gherkins

Ketulan ayam, 150g 16.00

Roasted chunks of chicken

Ketulan daging lembu, 130g 18.50

Roasted chunks of beef

Sosej daging babi atau sosej anak lembu 16.00

Porc or veal sausage

Fondue Adler dengan campuran keju yang lebih matang, 200g 37.50

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

Fondue Vaudois tradisional, 200g 34.50

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

Fondue "Moitié-Moitié" (separuh-separuh), 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 dengan ham dan cendawan, 200g 38.50

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

Fondue dengan cendawan morel, 200g 39.50

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

Fondue dengan truf hitam, 200g 44.50

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

Fondue keju original Gentlemen's dengan sedikit Swiss Single Malt Whiskey, 200g 42.50

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

Fondue wanita dengan Prosecco dan hiasan pear, 200g 35.50

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

Fondue lelaki dengan lada hijau dan mustard, 200g 36.50

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

Fondue gaya petani dengan bacon dan Pflümli, 200g 36.50

Cheese fondue with bacon, plum liquor, white wine and garlic, 200g

Fondue Rudolf Koller dengan keju Schabziger, 200g 34.50

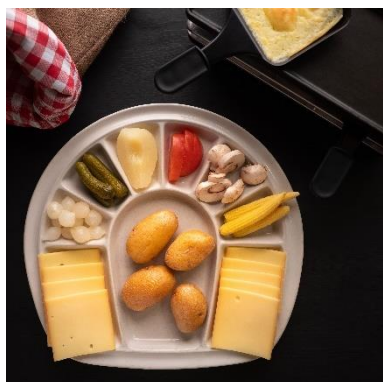
Cheese fondue made with our traditional mix of cheeses, with glarner fenugreek cheese, white wine, cherry liquor and garlic, 200g

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Raclette – Raclette



Raclette dihias, 180g 34.50
Raclette cheese garnished, 180g

Raclette dengan keju salai dari Zürcher Oberland (hanya tersedia pada musim sejuk), 180g 35.50
With local smoked Raclette cheese (available during winter season only), 180g

Raclette dengan keju cili dari Zürcher Oberland (hanya tersedia pada musim sejuk), 180g 35.50
With local chili Raclette cheese (available during winter season only), 180g

Hidangan sampingan – Side dishes

Setiap hidangan disajikan bersama pear, tomato, cendawan, cornichon, jagung muda, bawang kecil dan kentang raclette.

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

Extras – Extras

+ Hidangan tambahan keju biasa, 120g 12.50
+ Portion of additional Raclette cheese, 120g

+ Hidangan tambahan variasi daging (lembu, anak lembu, ayam), 120g 11.50
+ Additional portion of meat variations (beef, veal, chicken), 120g

+ Hidangan tambahan ham atau bakan, 100g 6.50
+ Additional portion of ham or bacon, 100g

+ Hidangan tambahan sosej anak lembu mini, 100g 8.50
+ Additional portion of mini veal sausage, 100g

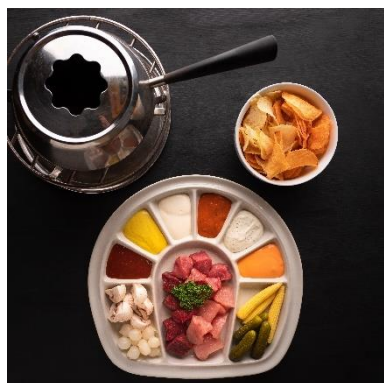
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Fondue daging yang terkenal di seluruh dunia

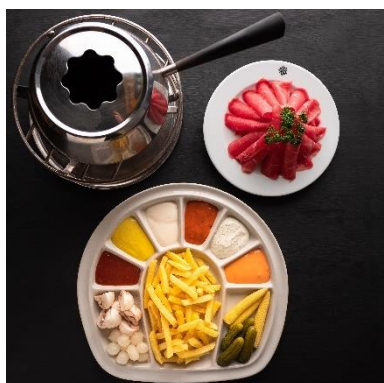
The world famous meat fondue



Fondue Bourguignonne dengan ketulan daging anak lembu, daging lembu dan ayam (200g) untuk digoreng sendiri dalam minyak panas

45.50

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



Fondue Chinoise, daging lembu dihiris nipis, 200g untuk dimasak sendiri dalam sup daging lembu panas
Fondue Chinoise, thinly sliced beef (200g) for you to cook in a beef broth

45.50

Semua fondue daging dihidangkan dengan 6 jenis sos (barbeku, bawang putih, chimichurri, tartar, manis-masam & kari) serta bawang kecil, jagung muda dan timun jeruk.

Beilagen – Side dishes

Dengan satu pilihan lauk sampingan:
With one choice of side dish:

Pommes Chips – *Chips*

Reis – *Rice*

Pommes Frites – *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.

+ Hidangan tambahan daging, 130g
+ Portion of additional meat, 130g

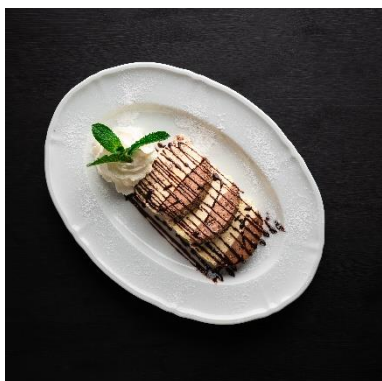
18.50

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Pencuci mulut – *Dessert*



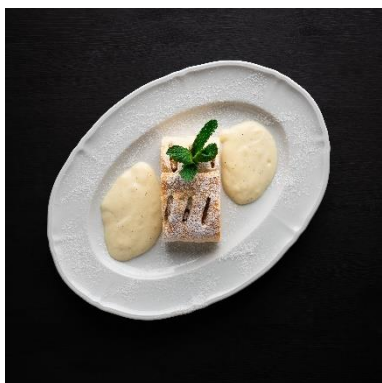
Parfait ais Toblerone tiga warna
Iced Toblerone parfait trio

14.50



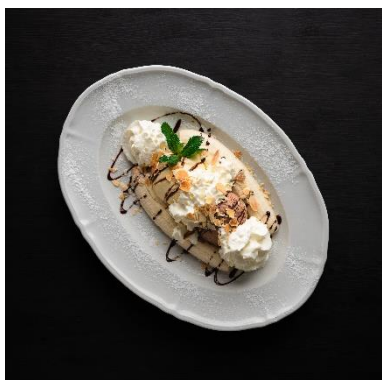
Ice Coffee Adler dengan ais krim espresso, kopi
sejuk
dan krim putar
*Ice Coffee Adler with espresso ice cream, cold coffee
and whipped cream*

9.50



Strudel epal suam dengan sos vanila
Warm apple strudel with crème anglaise

12.50



Banana split dengan ais krim vanila dan coklat,
pisang serta sos coklat & kepingan badam
*Banana split with vanilla and chocolate ice cream,
fresh bananas and chocolate sauce & almond flakes*

12.50

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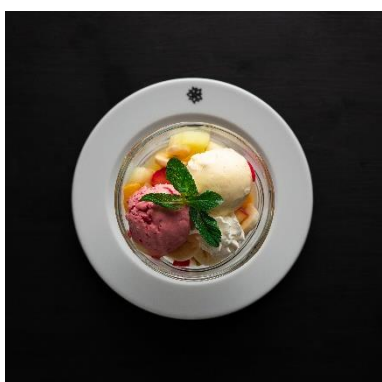
Karamelköppli buatan sendiri dengan krim putar
Home-made caramel cream flan with whipped cream 10.50



Meringue dengan ais krim vanila dan strawberi
Meringue with vanilla and strawberry ice cream 9.50



Krim puding jus epal gaya Emmental dengan krim
putar
*Emmental-style apple cream pudding
with whipped cream* 9.50



Coupe Maison dengan salad buah segar buatan
sendiri, ais krim vanila dan strawberi serta krim
putar
*Coupe Maison with home-made fresh fruit salad, vanilla
and strawberry ice cream* 11.50

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