



Adlerstube

Menu

Autumn Menu

Starters

Venison carpaccio With shaved mountain cheese crispy capers truffle oil rocket	CHF 24.00
Leaf salad With breaded regional Weisse Spinne cheese cranberries French dressing	CHF 15.50
Brioche bruschetta – mushroom trilogy With pickled shallots porcini mushroom oyster mushroom shiitake	CHF 16.50
Duck croquette Baby leaf salad Pommery mustard	CHF 16.50

Main courses

Pumpkin mousseline with fried octopus tentacles Onion and mushroom duxelles roasted pumpkin cubes orange emulsion	CHF 38.00
Roasted chicken Apples red onions herbs chestnut and mushroom rice	CHF 42.00
Venison medallions Red cabbage spaetzle hazelnut	CHF 52.00
Venison stew Mashed potatoes white cabbage	CHF 49.00
Homemade pear and Gorgonzola ravioli Light cream sauce	CHF 29.00

Main Menu

Starters & Soups

3 beef tartare canapés on brioche Beef brioche truffle mayonnaise cured egg yolk	CHF 28.00
1 beef tartare canapé on brioche Beef brioche truffle mayonnaise cured egg yolk	piece CHF 9.50
Alpine salad Leaf salad cucumber tomato nuts mountain herb dressing	CHF 12.50
Lamb's lettuce Lamb's lettuce bacon egg French dressing	CHF 15.50
Chestnut and parsnip soup Chestnuts parsnips cream	CHF 12.50
Truffled celeriac cream soup Celeriac truffle paste cream	CHF 13.50

Main courses

Pasta with king prawns

Black Tiger prawns | garlic | coriander | white wine

CHF 35.00

Pasta vongole

Pasta | clams | garlic | white wine | parsley | olive oil

CHF 32.00

Mushroom risotto

With Parmesan crisps

CHF 35.00

Adler burger

Corn bun | beef burger | tomato salsa | sautéed egg | bacon | Raclette cheese |
Salad | Bärner fries

CHF 38.00

Sautéed Alpine pike-perch

Pike-perch | leek confit | Champagne beurre blanc | risotto

CHF 42.00

Asian BBQ Ribs

Pork ribs | Asian-style BBQ sauce | coleslaw | country potatoes

CHF 45.00

Zurich-style sliced veal

Rösti

CHF 48.00

Swiss Prime beef tenderloin

Beef tenderloin | fried potatoes | grilled vegetables | demi-glace

CHF 57.00

Our Classics

Swiss Angus beef tomahawk for 2 persons

per person
CHF 85.00

1000 g Swiss Angus beef

Grilled vegetables | Bärner fries Order by 8:00 pm | waiting time approx. 45 min.

Eigermilch Classic fondue (all you can eat) *

per person
CHF 35.00

Grindelwald mountain cheese "Eiger Bergführer"

Fondue bread | pickled vegetables* Made with white wine; non-alcoholic version available on request

Raclette

per person
CHF 26.00

Raclette nature or Raclette chili | pickled vegetables | potatoes

Wiener schnitzel

CHF 49.00

Cucumber salad | lukewarm potato and bacon salad | cranberries

Cordon bleu

CHF 49.00

French fries | salad

Extras:

Potatoes

+ CHF 6.00

Bärner fries

+ CHF 6.00

Vegetables

+ CHF 10.00

Desserts

Caramelised apple cinnamon pavlova

CHF 15.00

Crispy meringue | apple | cinnamon | whipped cream

Kaiserschmarrn

CHF 19.50

Vanilla ice cream | apple purée | waiting time approx. 20 min.

Cheese platter

CHF 15.00

Coupe Nesselrode

CHF 13.50

Whipped cream | maraschino cherry

Ice cream and sorbet

per scoop

Vanilla | chocolate | strawberry | lemon sorbet | raspberry sorbet | Gruyère

CHF 5.00

Declaration of origin

Meat

Veal	Switzerland
Beef	Switzerland
Venison	Switzerland
Roe deer	Switzerland
Mussels (farmed)	France
Chicken	Switzerland
Prawns	Vietnam

Fish

Pike-perch	Switzerland
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Eggs & dairy products

Switzerland

Bread products

Switzerland