



RESTAURANT ADLERSTUBE GRINDELWALD

À LA CARTE MENU

Arno M. Kirchmayr & the entire Restaurant Adler team wish you a pleasant meal!

ALPINE SUMMER IN GRINDELWALD

Cold vegetable soup with tomatoes, bell peppers and cucumber,
basil oil and bread chip, curd from Grindelwald CHF 14.00

Summer salad bowl *«One of our classics»*
Mixed beans, chickpeas and vegetable couscous with mint, yogurt dressing,
sun-dried tomatoes, apricots CHF 18.00

Bufala mozzarella with colorful tomatoes, tomato compote and wild herb pesto CHF 24.00

Cold pasta salad with strips from Lostallo salmon, lemon vinaigrette, chive oil CHF 24.00

Summer rolls with coleslaw on eggplant purée with chopped hazelnuts 3 pcs CHF 17.00
5 pcs CHF 27.00

Our mixed salad
Colorful leaf salads with raw and cooked vegetables and herb French dressing CHF 12.00

Marinated salmon from Lostallo with chamomile
Served with colorful salad, wild herb pesto and sour cream CHF 32.00

Swiss beef tartare 70g CHF 29.00
140g CHF 40.00

Seasoned with capers, shallots, Dijon mustard, herbs, Belper Knolle cheese, served with toasted bread

Potato soup with smoked farmer's ham and marjoram CHF 12.00

Tagliarini with red pesto, diced eggplant and 12-month-aged mountain cheese CHF 29.00

"Aquerello" Carnaroli risotto with summer vegetables, lemon quark from Grindelwald
and fine herb pesto CHF 29.00

MAIN COURSES

Cheese Fondue <i>«One of our classics»</i>	p. person	CHF 35.00
Traditional Grindelwald mountain cheese fondue with hay flowers, served with young potatoes in alpine hay, pickled onions and gherkins		
	2 cl Kirsch	CHF 4.00
Prepared with white wine by default. Alcohol-free version is available upon request.		

Beef Burger from Oberland in corn bun with Grindelwald raclette cheese, crispy bacon, iceberg lettuce, pickled cucumber, tomato salsa, served with "Bärner Fries" CHF 35.00

Pan-seared alpine pike-perch fillet on lemon tagliarini with thyme and wild broccoli CHF 42.00

Veal Wiener Schnitzel *«One of our classics»*
With parsley potatoes, cucumber salad with dill - sour cream and lingonberry compote CHF 49.00

Beef Entrecôte with roasted onion butter
Young rosemary potatoes and grilled vegetables CHF 55.00

Tomahawk Angus steak for two	p. person	CHF 85.00
"Bärner Fries", summer vegetables, herb sour cream, tomato chimichurri		
Double veal chop for two with summer mushrooms and mountain thyme		
Veal gravy, leek-potato gratin and market vegetables	p. person	CHF 69.00

SIDE DISHES

Adler fries *«One of our classics»*
With Maggia pepper and aged mountain cheese from Holzmatt Alp in Grindelwald CHF 09.50

Portion of summer vegetables CHF 7.00

Wild broccoli with chili CHF 7.00

Mediterranean grilled vegetables CHF 7.00

Cover charge: Eigerness sourdough bread with alpine hay butter from Grindelwald p. p. .6.50

Cheese plate with Swiss cheese, apricot chutney and pear bread CHF 22.00

OUR SWEET TREATS

Ask for our daily cakes at the display	CHF 7.50
Crème brûlée with berries from the lake region of Bern	CHF 14.00
Meringue with strawberries, elderflower syrup and double cream ice cream	CHF 14.00
Affogato al caffè / with vanilla ice cream and cantuccini	CHF 10.50
Iced coffee with whipped cream	CHF 14.00
With 2 cl Kirsch	CHF 18.00

ICE CREAM & SORBET

Per scoop CHF 5.00

- Vanilla
- Chocolate
- Strawberry
- Gruyère Double Cream
- Lemon
- Raspberry
- Apricot

Whipped cream CHF 2.00



We hope you had a great time with us and enjoyed your meal – if so, please share your positive experience and **recommend us to others.**

All our meats, meat products, salmon and pike-perch come exclusively from **Swiss production.**

Suppliers

Bread from Bäckerei Ringgenberg, Grindelwald | Dairy from Eigermilch, Grindelwald |
Raw milk cheese from Alp Holzmatt | Meat from Metzgerei Blaue Kuh, Matten b. Interlaken |
Meat products from Mérat | Regional fruits and vegetables from Gourmador, Unterseen |
Pike-perch from Susten (VS) | Salmon from Lostallo (GR)