WELCOME TO THE RESTAURANT
ADLISBERG

...all hikers and couch potatoes

...all friends from near and far

...all farmers and philosophers

...all angels and rascals

...all busy-bodies and lazy-bones

Oliver Kühler
manager

Stefan Wähner
executive chef

*does not meet the criteria of the Fait Maison label

HISTORICAL BACKGROUND

The transformation from the simple farmhouse to today's Restaurant Adlisberg can be traced back several decades. The construction is first mentioned in 1675 and stays in private ownership up to the 19th century. After a fire in 1882, the heart of today's structure is built in the form of a multipurpose building with living accommodation, threshing floor and cowshed. Between 1894 and 1896, the building is modified and considerably extended, at which time the restaurant is built. In 1943, the farm including restaurant becomes the city's property, which guarantees the preservation and support of a beautiful recreational area for young and old alike. Today, the building is classified as a historical monument. Between 2007 and 2009 the entire Restaurant Adlisberg was renovated. The former cowshed is now integrated as part of the restaurant.

The Adlisberg is leased by the Segmüller family and is part of the Segmüller Collection.

www.segmueller-collection.ch

ROOMS & BARN

Our individual areas are as versatile as the Adlisberg itself. The perfect place for a family celebration or an inspiring meeting for the management.

For weddings, birthdays or business events, the barn with its authentic ambience is an excellent way to celebrate an unforgettable party.

We look forward to hearing from you at events@adlisberg.ch

WINTER MENU *limited availability*

PARSNIP SOUP 17
apple · veal sweet bread · croûtons · herb oil

WINTER SALAD 19
pear · Jersey Blue cheese · walnut

VEAL PATÉ* 24
celery · chicory · vegetable vinaigrette

BREAD DUMPLINGS 32
mushrooms · truffled cream sauce · leek

SWISS CHAR FILET 46
barley · Swiss chard · horseradish

VEAL LIVER 38
shallots · sage · hash-browns

APPLE PORK CHEEK 41
bacon cabbage · fried onion broth · gravy

SMALL PLATES

APERITIF PLATTER
house bread · salted butter

- cheese platter 23
- cured meat platter 29
- meat & cheese platter 29

BEEF BOUILLON 12
pancake slices · vegetable cubes

SALAD BOWL p.p. 17
seeds · croûtons · house dressing

MARROW BONE 19
salt flakes · herb salad

GOAT CHEESE 21/31
Swiss honey · beetroot · lamb's lettuce · walnut

BEEF TATARE* 29/39
house bread · salted butter

MAIN COURSES

SWISS CRISPY PIKEPERCH* 39
beer batter · spinach · potatoes · sauce Tartare

"CHATZEGSCHREI" FROM ZURICH 28
Swiss pasta · minced beef sauce · apple sauce

VEAL BRATWURST 28
onion sauce · hash-browns or potato pillows

FARMER'S HASH-BROWNS 29
baked cheese · fried egg · bacon

MEAT LOAF "ADLISBERG" 38
potato purée · market vegetables · gravy

BOILED BEEF & BONE MARROW 38
broth vegetables · horseradish

SLICED VEAL "ZURICH STYLE" 37/45
hash-browns · champignon cream sauce ·
with / without veal kidneys

POUSSIN IN HAY 48
potato gratin · leaf spinach

HOT STONE

SWISS CHICKEN BREAST	180g	40
SWISS BLACK ANGUS ENTRECÔTE	180g	58
SWISS BLACK ANGUS BEEF FILET	180g	67

3 SAUCES INCLUDED

hot sauce / garlic sauce / home-made herb butter

2 SIDE DISHES INCLUDED

potato gratin / potato pillows* / seasonal vegetables / leaf spinach / white wine risotto

For our delicacies on the hot stone we only source beef from the Swiss Black Angus label. The high-quality meat from suckler cow husbandry is a real culinary delight and the well-being of the animals is guaranteed by the label and its highest standards.

FARMER'S BREAKFAST

Enjoy the wonderful Puurezmorge (Farmer's Breakfast) in the idyllic surroundings of the Adlisberg. Our rich buffet offers a large variety of fresh breads, croissants, Swiss cheese and meat, Birchermüesli, cereals, fruit salad, yoghurt, bacon, sausages, hash browns. The buffet is complemented by a egg-cooking, a fine selection of desserts, fresh juices, coffee, tea and mineral water.

When
Every Sunday
from 10am to 1pm

Price
63.- per person incl. 1 glass of sparkling wine
Children up to 12 years CHF 3 per year

DESSERTS

CARAMEL FLAN 13
whipped cream · roasted almonds

APPLE FRITTERS vanilla sauce 14

CHOCOLATE FONDANT vanilla ice cream 16

ZWÄTSCHGE LISI plum sorbet · plum liqueur 13

COUPE NESSELRODE 14
vermicelles · meringue · vanilla ice cream · cream

STIRRED ICED COFFEE Kirsch liqueur 14

HOT LOVE warm berries · yoghurt ice cream 14

ICE CREAM AND SORBETS* 4.5
plum / chocolate / pistacchio / stracciatella /
walnut / coffee / yoghurt / vanilla / lemon

+ add whipped cream + 1.5

DECLARATION

HIGHEST QUALITY, PURE DELIGHT.

At the Adlisberg you can enjoy authentic and home-made cuisine, which has been awarded the "Fait Maison" label.
We source our meat exclusively from Switzerland and whenever possible from the Zurich region.
Unless otherwise stated, our bread and baked goods are produced in Switzerland.
Our fish we source from Switzerland, Italy, Germany, Norway and Scotland.
We work intensely with animal-friendly and environment-friendly producers. For an amicable coexistence.

Out of respect for the product, we attach great importance to minimise food waste. Our portions are measured accordingly. But we don't want anyone to go home hungry. Feel free to ask for a second helping.

Prices in CHF incl. VAT. For information about the allergens in our dishes and the origin of our products, please contact our staff.

GREEN SEMINARS

FAR AWAY FROM THE HECTIC BUSTLE

Experience the calming and rejuvenating atmosphere of the Adlisberg with your team.
Efficient meetings, creative seminars and team-building workshops are only a few examples of the possibilities that the Adlisberg and its lush surroundings have to offer.
Breathe in, draw strength and clear your head.

Our seminar rooms

St. Niklaus Stube	for 2 - 8 guests
Züri Stube	for 6 - 12 guests
Dolderstube	for 10 - 18 guests
Kuhstall	for upto 60 guests

PARTNER BETRIEBE

www.segmueller-collection.ch

We look forward to welcoming you at the boutique restaurants of the Segmüller Collection.