



Adler's Weihnachtszeit | 25. + 26. Dezember 2019 | 12 – 15 Uhr | 17 – 23 Uhr

Adler's menue valid for december 25th + 26th 2019 | lunch 12 to 3 pm | dinner 5 to 11 pm

Suppe

Soup

Crèmesüppchen von Maronen und roten Früchten | Kokosschaum 8.90 €

creamsoup from chestnuts and red fruits | coconut foam

Jacobsmuschel im Schinkenmantel + 5.20 €

scallop in a coat of ham

Vorspeise – Zwischengang

Starter - Between food

Wildterrine | Preiselbeere | Orange | Salatbuket 14.90 €

wild terrine | cranberries | orange | salad

SockEye Wildtachs -gebeizt- und Lachspraliné | Gurken-Dill Relish | Safran Couscous | Finger Limes 14.90 €

SockEye salmon and praliné from salmon | relish from cucumber and dill | saffron couscous | finger limes

Beef Tatar | Cognac | Onsen Ei | Carpaccio | Parmesan 15.90 €

tatar from Black Angus beef | cognac | onsen egg | carpaccio | parmesan

Rote Bete-Apfel Tatar | Rauchtoufu -vegan- 13.90 €

tatar from beet root and apple | tofu -smoked- -vegan-

Pasta Linguine | Rinderfiletspitzen | Buchweizenpilze | Trüffel 16.90 € -Zwischengang- | 26.50 € -Hauptgang-

pasta linguine | beef tenderloin strips | buckwheat mushrooms | truffle

Geeister Zwischengang

Iced intermediate course

Kalamansi Sorbet | Wodka 8.90 €

iced sorbet from kalamansi | vodka

Hauptgang

Main course

Beyond Meat Patty | Ratatouille Gemüse | Kartoffelschnee -vegan- 16.70 €

Beyon meat patty | ratatouille vegetables | potato snow -vegan-

Skrei Kabeljau (wildfang) | Senfsoße | Schwarzwurzel | Tomaten Kartoffelpüree 36.50 €

Skrei cod -caught wild- | sauce from mustard | salsify | puree from tomato and potato

Rehrücken | Portwein-Trüffel Jus | Entenleber | Fichte | Polenta | Kräuterseitling 39.50 €

back of deer | jus from port wine and truffle | duck liver | spruce sprouts | king oyster mushroom

Filet vom Black-Angus Rind -ca. 180 g- | Madeira Jus | Wildgarnele | Möhren Mousseline | Erbsen | Drillinge 36.50 €

beef tenderloin -Black Angus - near 180 g- | madeira jus | shrimp -caught wild- | mousseline from carrots | peas | potatoes

Dessert

Lebkuchen Tiramisu | Pflaumen-Lakrids Chutney | Zimteis | Haferflockencrunch 8.90 €

tiramisu from gingerbread | chutney from plums and lakrids | ice cream from cinnamon | oatmeal crunch

Duett vom Schoko- und Himbeer-Mousse | Glühkirsch Eis | Blätterteig-Hippe 8.90 €

chocolate- and raspberry-mousse | ice cream from cherries | hip from puff pastry

Sorbet Duo | Früchte -vegan- 7.90 €

Dual sorbet | fruits -vegan-

Drei- oder Vier- oder Fünfgang-Menü

Stellen Sie sich die Speisen gerne aus der Speisekarte zusammen:

Veganes Dreigang-Menü 33.00 € | Dreigang-Menü 49.00 €

Viergang-Menü 59.00 € | Fünfgang-Menü 65.00 €

Drei- oder Vier- oder Fünfgang-Menü mit Pasta Linguine im Hauptgang - 7.00 € | mit Perigord-Trüffel im Hauptgang + 9.00 €

Three- or four- or five-course-menue - put together Your menue by choosing the components

Vegan three-course-menue 33.00 € | three-course-menue 49.00 €

four-course-menue 59.00 € | five-course-menue 65.00 €

Three- or four- or five-course-menue with pasta linguine in the main-course - 7.00 € | with Perigord-Truffte in the main-course + 9.00 €

Info

Info

Wir verwenden in unseren Speisen alle 14 Allergene und deren Kreuzkombinationen.
Informationen zu Zusatzstoffen oder Allergenen gibt Ihnen auf Nachfrage gerne Adler's Team.

We use all 14 all genes and their cross combinations in our meals.

If You need anv informations about additives and all genes do not hesitate and ask our service-team.