



VOLKSHAUS

CAFE BAR RESTAURANT ZÜRICH

GEGR. 1910

STARTERS

Soup of the day	14.50
Volkshaus salad with herbs and roasted seeds	15.50
- with chanterelles	18.50
House bread salad with olives, cucumber, chilli peppers, red onions, parsley and pine nuts with tomato dressing	16.50
Fennel-olive-artichoke salad with beluga lentils, cress and tarragon vinaigrette	18.50
- with goat's cheese	23.50
Burrata with melon, tomato and pepperoni salad with savoury rapeseed oil-lemon dressing and basil	22.50
Sausage and cheese salad	19.50 / 22.50
Beef tartare with capers, parmesan, butter and toast	26.50 / 39.50

Prices in CHF incl. VAT

We use organic or natural products whenever possible. The meat comes from organic, Demeter or IP farms. For detailed declaration see last page.



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MAIN COURSES

Meat loaf with Pommery mustard sauce and fried potatoes 24.50
- with fried egg 27.50

Meat balls with rosemary jus and potato-leek mash 26.50
- with vegetables 30.50

Ricotta gnocchi with beetroot cream, savoury broccoli
and almond and sultana pesto 34.50

Pecorino ravioli with tomato and orange sugo
with aubergines, Swiss chard and rosemary walnuts 36.50

Alpstein chicken breast with chanterelles,
lukewarm summer vegetables and Züri Frites 46.50

Veal escalope (breaded) with cranberries
and potato and cucumber salad 56.50

SUPPLEMENTS

Potato salad, potato and leek mash, vegetables,
ricotta gnocchi, Zurich fries 8.50

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DESSERTS

Iced coffee "Volkshaus" with chocolate-hazelnut coffee ice cream	9.50 / 14.50
Lavender cake with blueberries and lemon cream (vegan)	13.50
Rosemary panna cotta with apricot compote	13.50
Strawberry tiramisu	14.50
Lukewarm Maracaibo chocolate cake with cherries and yoghurt ice cream	16.50

ICE CREAM

Vanilla, chocolate, Hazelnut coffee chocolate, yoghurt,
Caramel au beurre salé

SORBETS

Apricot, raspberry, strawberry, lemon-lime

per scoop	6.00
with cream	+2.00
with vodka 2cl	+5.50
with champagne 5cl	+8.50

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REQUIRED DECLARATION

Pork	Switzerland
Beef	Switzerland
Veal	Switzerland
Lamb	Switzerland
Poultry	Switzerland

INFORMATIVE DECLARATION

Organic beef tartare	Somm AG Meat
Organic meat loaf	Bio Logical
Organic minced meat three kinds	Hans+Wurst organic butcher's shop, Rheinau
Organic cervelat	Hans+Wurst organic butcher's shop, Rheinau
Organic fennel sausage	Das Pure
Organic bacon	Hans+Wurst organic butcher's shop, Rheinau
Organic ham shoulder	Hans+Wurst organic butcher's shop, Rheinau
Organic chicken	Galina Bio Ag Malans
Ravioli	Pasta-Manufaktur Pastasy, Zurich
Organic eggs	Switzerland Chäs & Co.
Dairy products	Chäs & Co, Jumi AG
Organic Pastmilch	Chäs & Co
Organic vegetables	Switzerland / EU (Pico Food AG, Zurich)
Demeter vegetables	Landwirkstatt Rheinau
Vegetables (Switzerland / EU)	Jeune Primeur, Zurich
Ice cream / sorbet	Sorbetto, Zurich

Wherever possible, we use organic or near-natural products. Most of the meat comes from organic, Demeter or IP farms.

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