



VOLKSHAUS

CAFE BAR RESTAURANT ZÜRICH

GEGR. 1910

STARTERS

Soup of the day	14.50
Leaf salad with pumpkin, grapes and seeds	15.50
- with tête de moine	19.50
Cabbage and carrot salad with savoy cabbage and chestnuts with chestnut honey dressing	15.50
- with bacon	18.50
Autumn bread salad with autumn vegetables, olives, pears and walnuts	16.50
- with goat's cheese	21.50
Pumpkin and apple salad with green spelt, dried figs and Cicorino Rosso with pumpkin seed dressing	18.50
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 roast potatoes	24.50
- with fried egg	27.50
Meat balls with rosemary jus and potato-leek mash	26.50
- with vegetables	30.50
Chestnut penne with mushroom cream sauce, Burrata and Catalogna ligurian	29.50
Porcini mushroom risotto with fennel, figs, hazelnuts and parmesan	34.50
- with venison sausage	43.50
Ricotta gnocchi with two kinds of pumpkin, roasted mushrooms, kale, apples and rosemary almonds	34.50
Leek and fig ravioli with savoy cabbage, king oyster mushrooms and pears	35.50
- with venison ragout	45.50
Pork cordon bleu stuffed with 'Le Gruyère d'Alpage AOP' and roast potatoes 'Lyon style'	44.50
Saddle of venison with pumpkin crust, blackberry jus, Porto red cabbage cream, Brussels sprouts and fried Ticino polenta	49.50

SUPPLEMENTS

Roast potatoes, potato and leek mash, Ricotta gnocchi vegetables, chestnut penne, Ticino polenta	8.50
Porcini mushroom risotto	9.50

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DESSERTS

Crème brûlée	13.50
Lavender cake with lemon cream and blueberries (vegan)	13.50
Iced coffee "Volkshaus" with chocolate-hazelnut coffee ice cream	9.50 / 14.50
Pumpkin and orange tiramisu with figs	14.50
Chestnut mousse with cherries, meringues and chestnut and pumpkin ice cream	15.50
Chocolate cake with plum compote and sour cream ice cream	16.50

ICE CREAM

Vanilla, chocolate, sour cream, hazelnut-coffee-chocolate,
chestnut-pumpkin

SORBETS

Lemon-basil, cassis, fig, plums

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 / France
Dried meat	Switzerland
Venison	Switzerland / France

INFORMATIVE DECLARATION

Organic meat loaf	Bio Logisch Lupfig
Organic ham	Hans+Wurst, Bio Logisch Lupfig
Organic cervelat	Hans+Wurst, Bio Logisch Lupfig
Organic minced meat three kinds	Organic butcher's shop Hans+Wurst, Rheinau
Organic bacon	Organic butcher's shop Hans+Wurst, Rheinau
Venison	Family Fiechter Volketswil, Finest, Forest meat
Ravioli	Pasta-Manufaktur Pastasy, Zurich
Chestnut pasta	La Pinca Zurich
Organic eggs	Switzerland Chäs & Co. and organic partners
Free-range whole egg past.	Chäs & Co
Organic pasteurised milk	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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