



VOLKSHAUS

CAFE BAR RESTAURANT ZÜRICH
GEGR. 1910

STARTERS

Soup of the day	14.50
Volkshaus leaf salad with radishes and rapeseed	16.50
Lettuce with chive dressing with egg and bread croutons	17.50
Spring vegetable salad with morel vinaigrette, beluga lentils and lemon ricotta	20.50
Green asparagus salad with strawberries, dandelion, green spelt, almonds and lemon rapeseed dressing	22.50
Sausage and cheese salad	19.50 / 22.50
Organic 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 savoury tomato sauce, cabbage stalk and almond-raisin pesto	34.50
- with fennel salsiccia from das Pure	37.50
Morel ravioli with white wine cream sauce, asparagus and wild garlic	38.50
Pork cordon bleu stuffed with "Le Gruyère d'Alpage AOP" and roast potatoes "Lyon style"	44.50
Veal steak with herb and lemon crust, morel jus, spring vegetables and potato and rapeseed puree	56.50

SUPPLEMENTS

Roast potatoes, potato and leek mash, ricotta gnocchi, Potato and rapeseed puree, vegetables	8.50
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DESSERTS

Lavender cake with blueberries and lemon cream (vegan)	13.50
Iced coffee "Volkshaus" with chocolate-hazelnut coffee ice cream	9.50 / 14.50
Rhubarb tiramisu with amaretti	14.50
Cassis parfait with pumpernickel, white chocolate and popcorn	15.50
Elderflower panna cotta with poppy seeds and rhubarb compote	15.50
All kinds of chocolate	16.50
"Swiss cheese" with fruit bread	19.50

ICE CREAM

Vanilla, Schoggi, Caramel au Beurre Salé,
Hazelnut Coffee Chocolate Chocolate, Pistachio

SORBETS

lemon-lime, elderberry, rhubarb, strawberry	
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.

Prices in CHF incl. VAT

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