



VOLKSHAUS
CAFE BAR RESTAURANT ZÜRICH
GEGR. 1910

STARTERS

Soup of the day	14.50
“Volkshaus” leaf salad, radishes, seeds	16.50
Bread salad, carrots, fennel, spring onions, radishes	18.50
- with gratinated goat’s cheese	22.50
Spring vegetable salad	
buckwheat, lemon dressing, ricotta, hazelnuts	19.50
Cured salmon (from Lostallo), dill sour cream, fennel-apple salad, redcurrants	25.50
Sausage & cheese salad	21.50 / 25.50
Beef tartare, capers, Parmesan, butter, toast	27.50 / 40.50

(All starters are also available as main courses
for an additional charge)

Prices in CHF incl. 8.1% VAT.

Our service staff will be happy to provide information about ingredients that may cause allergies or intolerances upon request.



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MAIN COURSES

Meatloaf, Pommery mustard sauce, fried potatoes	26.50
- with fried egg	29.50
Meatballs, rosemary jus, mashed potatoes with leek	28.50
- with vegetables	32.50
Ricotta gnocchi, spicy tomato sauce, Swiss chard, almond-raisin pesto	34.50
Lemon ravioli (Mamma Carmela), sage butter, spring spinach, toasted pine nuts	35.50
White wine risotto, morel mushrooms, leek, spring onions, hazelnuts	38.50
- with salsiccia	43.50
Pork Cordon Bleu, Le Gruyère d'Alpage AOP, ham, Lyon-style fried potatoes	45.50
Corn-fed chicken breast (Ribel maize), morel sauce, spring vegetables, white wine risotto	46.50

SIDE DISHES

Fried potatoes, mashed potatoes with leek, ricotta gnocchi, vegetables	8.50
White wine risotto	10.50

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DESSERTS

Affogato al caffè	9.50
Mini panna cotta with berry coulis	9.50
Iced coffee "Volkshaus" with chocolate-hazelnut coffee ice cream	10.50 / 14.50
Strawberry parfait, rhubarb compote, meringue crumble	15.50
Lotus cheesecake with berry coulis (vegan)	15.50
Pistachio tiramisu	16.50
Assorted chocolate desserts	17.50
Cheese platter with fruit bread	20.50

CREAM ICE CREAM

Vanilla, chocolate, salted caramel,
hazelnut-coffee-chocolate, pistachio

SORBETS

Elderflower, rhubarb, strawberry, lemon-lime

per scoop	6.00
with whipped 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
Dried Meat	Switzerland

INFORMATIVE DEKLARATION

Organic beef tartare	Butchery Somm, Schrofenhof, Thurgau
Organic Cordon Bleu	Regio Metzg, Berikon
Organic meat loaf	Finest by Josephine & Selina, Windisch
Organic ham	Bio Butchery Hans & Wurst, Rheinau
Organic cervelat	Bio Butchery Hans & Wurst, Rheinau
Organic mixed minced meat	Bio Butchery Hans & Wurst, Rheinau
Organic streaky bacon	Bio Butchery Hans & Wurst, Rheinau
Organic shoulder ham	Bio Butchery Hans & Wurst, Rheinau
Game meat	Family Fiechter, Volketswil / Finest / Waldfleisch / Zanetti
Salsiccia	Family Fiechter, Volketswil
Ravioli	Studio Farina (Mamma Carmela), Zurich
Organic eggs	Chäs & Co. and organic partners
Free-range whole egg (pasteurised)	Chäs & Co.
Organic fresh milk	Chäs & Co.
Organic vegetables	Pico-Bio Zurich, organic partners, Landwerkstatt Gut Rheinau (Switzerland / EU)
Vegetables	Jeune Primeur, Zurich (Switzerland / EU)
Ice cream / Sorbet	Sorbetto, Zurich

Whenever possible, we use organic or naturally produced ingredients.
Most of our meat comes from organic, Demeter or IP-certified farms.

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