



VOLKSHAUS

CAFE BAR RESTAURANT ZÜRICH

GEGR. 1910

STARTERS

Soup of the Day	14.50
«Volkshaus» leaf salad, seeds	16.50
Cabbage Salad, savoy cabbage, carrots, chestnuts	18.50
- with bacon	20.50
Bread Salad, autumn vegetables, olives, pears, walnuts	19.50
- with Parmesan	21.50
Beetroot & Fig Salad, radicchio, spinach, hazelnuts	19.50
- with goat cheese	22.50
Sausage & Cheese Salad, Cervelat sausage, Mountain Cheese, onions	21.50 / 26.50
Beef Tatare, capers, Parmesan, butter, toast	27.50 / 42.50

(All starters are also available as a
main course 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 a fried egg	29.50
Meatballs, rosemary jus, mashed potatoes with leek	28.50
- with vegetables	32.50
Chestnut Penne, autumn mushrooms, burrata, Ligurian-style Catalogna chicory	33.50
Pumpkin Ravioli "Mamma Carmela", kale, seeds	35.50
Ricotta Gnocchi, Gorgonzola sauce, leaf spinach, walnuts	35.50
Porcini risotto, fennel, hazelnuts, Parmesan	36.50
- with Salsiccia	40.50
Braised Pork Cheeks from Schrofен Hof, root vegetables, Bramata polenta	40.50
Pork Cordon Bleu, Le Gruyère d'Alpage AOP, ham, Lyon-style fried potatoes	45.50
Lostallo Salmon, saffron sauce, autumn vegetables, parsley potatoes	46.50

SIDE DISHES

Fried potatoes, mashed potatoes with leek, Ricotta Gnocchi, vegetables, Bramata polenta, Parsley potatoes, Chestnut Penne	9.50
Porcini risotto	11.50

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DESSERTS

Affogato al caffè	9.50
Mini Panna Cotta, sea buckthorn, crumble	9.50
"Volkshaus" Iced Coffee, chocolate-hazelnut-coffee ice cream	10.50 / 14.50
Chestnut Mousse, puff pastry, chestnut & pumpkin ice cream	15.50
Walnut & Fig Parfait, fig & orange salad	15.50
Lotus Cheesecake with blackberry coulis (vegan)	15.50
Limoncello Tiramisù	16.50
Assorted chocolate desserts	17.50
Cheese plate with fruit bread	22.50

ICE CREAM

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

SORBETS

Lemon-lime, blackcurrant, fig, plum

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 Metz, 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
Lamb	Zanetti, Poschiavo / Butchery Somm
Chicken Breast	Family Fiechter, Volketswil
Organic streaky bacon	Bio Butchery Hans & Wurst, Rheinau
Organic shoulder ham	Bio Butchery Hans & Wurst, Rheinau
Salsiccia	Family Fiechter, Volketswil
Ravioli	Studio Farina (Mamma Carmela), Zurich
Organic eggs	Chäs & Co. and Ernst Welti AG
Free-range whole egg (pasteurised)	Chäs & Co.
Organic fresh milk	Chäs & Co.
Organic vegetables	Ernst Welti AG, Solawi Halde 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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