



VOLKSHAUS

CAFE BAR RESTAURANT ZÜRICH
GEGR. 1910

STARTERS

Soup of the day	14.50
“Volkshaus” leaf salad, herbs, seeds	15.50
Bread salad, spinach, kale, two types of cabbage, thyme almonds	17.50
- with gratinated goat’s cheese	22.50
Lamb’s lettuce salad, French dressing, house-made bread croutons	19.50
- with egg and mountain cheese	23.50
Fennel & carrot salad, catalogna, orange, chili, pistachios, pomegranate seeds, Parmesan	19.50
Smoked Lostallo salmon, sour cream, horseradish, beetroot, frisée, blood orange	24.50
Sausage & cheese salad, cervelat, alpine moor cheese, onions	21.50 / 24.50
Beef tartare, capers, Parmesan, butter, toast	27.50 / 40.50

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, mustard sauce, fried potatoes	26.50
- with fried egg	29.50
Meatballs, rosemary jus, mashed potatoes with leek	28.50
- with vegetables	32.50
Chestnut penne, gorgonzola, spinach, sage, red onions, rosemary walnuts	32.50
- with salsiccia	39.50
Spinach & ricotta ravioli (Mamma Carmela), Parmesan sauce, hazelnuts	35.50
Port wine & blueberry risotto, Treviso chicory, baked Brie, pine nuts	36.50
Pork Cordon Bleu, Le Gruyère d'Alpage AOP, ham, Lyon-style fried potatoes	45.50

SIDE DISHES

Fried potatoes, mashed potatoes with leek, vegetables	8.50
Port wine & blueberry risotto	10.50

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DESSERTS

Affogato al Caffè	9.50
Mini panna cotta, sea buckthorn, crumble	9.50
Iced coffee "Volkshaus"	
with chocolate-hazelnut coffee ice cream	10.50 / 14.50
Tiramisu	14.50
Chestnut mousse, puff pastry, sour cherry sorbet	15.50
Cinnamon parfait, plum compote	15.50
Lotus cheesecake with berry coulis (vegan)	15.50
Assorted chocolate desserts	17.50
Cheese platter with fruit bread	20.50

CREAM ICE CREAM

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

SORBETS

Mandarin, sour cherry, plum, blood orange, 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 Metzger, 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, Landwirtschaft 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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