



# VOLKSHAUS

CAFE BAR RESTAURANT ZÜRICH

GEGR. 1910

## STARTERS

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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

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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
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

## SUPPLEMENTS

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Roast potatoes, potato and leek mash, vegetables, chestnut penne	8.50
Porcini mushroom risotto	9.50

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## DESSERTS

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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

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

## SORBETS

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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

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Pork	Switzerland
Beef	Switzerland
Veal	Switzerland
Lamb	Switzerland
Poultry	Switzerland / France
Dried meat	Switzerland
Venison	Switzerland / France

## INFORMATIVE DECLARATION

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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.

Prices in CHF incl. VAT

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