



VOLKSHAUS

CAFE BAR RESTAURANT ZÜRICH
GEGR. 1910

Starters

Soup of the day	14.50
“Volkshaus leaf salad” with herbs and seeds	15.50
Bread salad with spinach, kale, two kinds of cabbage and thyme almonds	17.50
- with gratinated goat's cheese	21.50
Sweet lamb's lettuce with French dressing and bread croutons	18.50
- with egg and alpine cheese	22.50
Fennel and carrot salad with catalogna, oranges, peperoncini, Sicilian pistachios, pomegranate seeds and Parmesan cheese	19.50
Smoked “Swiss salmon” with horseradish, two kinds of rind and frisée grapefruit salad	23.50
Sausage and cheese salad	19.50 / 22.50
Beef tartare with capers, parmesan, butter and toast	26.50 / 39.5

Prices in CHF incl. 8.1% VAT.

Our service staff will be happy to inform you on request about ingredients in our dishes that may trigger allergies or intolerances.



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Main courses

Meat loaf with mustard sauce and fried potatoes	25.50
- with fried egg	28.50
Chopped patties with rosemary jus and potato and leek mash	26.50
- with vegetables	30.50
Chestnut penne with 'Jersey Blue', spinach, sage, red onions and rosemary walnuts	29.50
- with spicy salsiccia	38.50
Alpine cheese ravioli with sweet cider cream sauce, baked onions, apple slices and diced potatoes	33.50
Ricotta gnocchi with beetroot and blood orange cream, winter spinach, king oyster mushrooms and parmesan	35.50
Port wine blueberry risotto with Cicorino Trevisano, quince slices, baked Toggenburg Brie and cedar nuts	35.50
Pork cordon bleu filled with "Le Gruyère d'Alpage AOP" and roast potatoes "Lyon style"	44.50
Poulard fricassee with root vegetables, mushrooms, kale and potato and leek mash	45.50
Braised shoulder of beef with cassis jus, with apple-red cabbage and polenta rosso	49.50

Supplements

Roast potatoes, potato and leek mash, ricotta gnocchi, vegetables, polenta rosso	8.50
Port wine blueberry risotto	9.50

Preise in CHF inkl. 8.1% MwSt.

Wir verwenden, wenn immer möglich biologisch oder naturnah erzeugte Produkte. Das Fleisch stammt
mehrheitlich aus Bio-, Demeter- oder IP-Betrieben. Detaillierte Deklaration siehe letzte Seite.



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Desserts

Iced coffee "Volkshaus" with chocolate-hazelnut-coffee ice cream	10.50 / 14.50
Crema Catalana (vegan)	12.50
Plum tiramisu with amaretti	14.50
Apple and almond cake with chocolate, cranberries and mascarpone	15.50
Chestnut mousse with cherries, meringues and pumpkin-maroni ice cream	16.50
All kinds of chocolate	16.50

Cream ice cream

Vanilla, chocolate, pumpkin maroni, caramel au beurre salé,
hazelnut-coffee chocolate, sour cream

Sorbets

Mandarin, cassis, plum, blood orange, lemon-lime

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
Venison	Switzerland

INFORMATIVE DECLARATION

Organic beef tartare	Bio-Metzg Bärtschi AG
Organic meat loaf	Organic-logical
Organic minced meat three kinds	Biodynamic butcher Hans+Wurst, Rheinau
Organic cervelat	Biodynamic butcher Hans+Wurst, Rheinau
Wild boar	Fiechter family, Volketswil/ Zanetti Puschlav, Hans Ruedi Windisch
Organic bacon	Biodynamic butcher's shop Hans+Wurst, Rheinau
Organic ham shoulder	Biodynamic butcher's shop Hans+Wurst, Rheinau
Organic chicken	Galina Bio AG Malans
Ravioli	Pasta-Manufaktur Pastasy, Zurich
Chestnut pasta	La Pinca Zurich
Organic eggs	Switzerland Chäs & Co. and Bio-Partner
Dairy products	Chäs & Co
Organic pasta milk	Chäs & Co
Organic vegetables	Switzerland / EU Pico Bio Zurich, Bio-Partner
Demeter vegetables	Landwirstatt Rheinau
Vegetables	Switzerland / EU Jeune Primeur, Zurich
Ice cream / sorbet	Sorbetto, Zurich

Wherever possible, we use organic or near-natural products. The majority of our meat comes from organic, Demeter or IP farms.

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