



VOLKSHAUS

1914

RESTAURANT | BAR

Our restaurant is proudly certified with the "Fait Maison" label. We cook with raw, traditional ingredients; any exceptions are marked with (*).

AUTUMN AT THE VOLKSHAUS

STARTERS / ENTRÉES / PRIMI PIATTI

	small	petit piccolo
Roasted pumpkin, burrata, Bernese forest honey, Piedmont hazelnuts Courge rôtie, burrata, miel de forêt bernoise, noisettes du Piémont <i>Zucca al forno, burrata, miele di bosco bernese, nocciole piemontesi</i>	15	19
Venison carpaccio, Rocket Pesto, Parmesan Carpaccio de chevreuil, pesto de roquette, parmesan <i>Carpaccio di cervo, pesto di rucola, parmigiano</i>	16	21
Beef tatar with toast and olive butter Tatara de bœuf avec toast et beurre aux olives <i>Tatara di manzo con pane tostato e burro alle olive</i>	24	29
Soup of the day Soupe du jour <i>Zuppa del giorno</i>		9
Pumpkin soup with chutney, seeds & oil Soupe à la courge, graines de courges et huile <i>Vellutata di zucca, semi e olio di semi di zucca</i>		11

SALADS / SALADES / INSALATE

Green salad, choose your dressing Salade verte, sauce au choix <i>Insalata verde, salsa a scelta</i>	10
Mixed salad, choose your dressing Salade mêlée, sauce au choix <i>Insalata mista, salsa a scelta</i>	12
Lamb's lettuce, French dressing, bacon, boiled egg, croutons Salade de doucette, sauce française, lardon, œuf, croutons <i>Insalata formentina, salsa francese, lardo, uova, crostini</i>	16
Salad bowl «Volkshaus», French dressing, fruit, roasted nuts, vegetable strips, grated cheese Salade «Volkshaus», french dressing, fruits, noix grillées, lanières de légumes, fromage râpé <i>Insalata «Volkshaus», salsa francese, frutta, noci tostate, strisce di verdura, formaggio grattugiato</i>	19
additional cured ham avec jambon cru <i>con prosciutto crudo</i>	23



THE VOLKSHAUS CLASSICS / LES CLASSIQUES DU VOLKSHAUS

/ CLASSICI DEL VOLKSHAUS

small petit piccolo

Roasted perch fillets from Raron (CH)**36****46****Beurre blanc, vegetables, chanterelles, Cherry tomatoes, boiled potatoes**

Filets de perches de Raron, beurre blanc, légumes de saison, chanterelles, pommes de terre

*Filetti di persico di Raron, beurre blanc, verdure stagionali, gallinacci, patate lesse***Original Zurich-style sliced veal with mushrooms, buttered "Swiss Rösti"****34****42****Available without kidneys upon request**

Émincé de veau zurichois aux champignons, rösti au beurre

Disponibile sans reins sur demande

*Sminuzzato di vitello alla zurighese con funghi, rösti al burro**Disponibile senza reni su richiesta***Sliced veal liver with «Swiss Rösti» (hash browned potatoes) and vegetables****29****37**

Émincé de foie de veau, «rösti» de pommes de terre et légumes de saison

*Sminuzzato di fegato di vitello, «Rösti» di patate, verdure stagionali***Veal escalope Viennese style, cranberries*, French fries or potato salad****43**

Escalope viennoise, airelles rouges, frites ou salade de pomme de terre

*Scaloppina di vitello impanata, mirtilli rossi, patate fritte o insalata di patate***Cordon bleu, farmer`s ham, Swiss cheese, vegetables, French fries****36**

Cordon bleu de porc, jambon fermier, fromage raclette, légumes, frites

*Cordon Bleu di maiale, prosciutto, formaggio svizzero, verdure e patate fritte***Minced meat «Grandmother`s style», mashed potatoes, savoy cabbage****29**

Made to our house recipe by Marti butchery in Herzogenbuchsee

Viande hachée «style grand-mère», purée de pommes de terre, chou frisé

*«Polpettone della nonna», purè di patate, verza***VOLKSHAUSBURGER, spicy cocktail sauce, bacon, fried egg, Swiss cheese, French fries, coleslaw salad****32**

Made to our house recipe by Marti butchery in Herzogenbuchsee

VOLKSHAUSBURGER, sauce cocktail piquante, lard, œuf au plat, fromage Suisse, frites, salade de chou

VOLKSHAUSBURGER, salsa cocktail, lardo, uovo all'occhio di bue, formaggio svizzero, patate fritte, insalata cole slaw

MAIN COURSES / PLATS PRINCIPAUX / *SECONDI*

	small	petit	piccolo
Deer pepper	29	36	
Croutons, bacon, pearl onions, mushrooms, Spätzli, red cabbage, glazed chestnuts, poached apple with cranberries*			
<i>Civet de chevreuil, croûtons, lardons, petits oignons, champignons, Spätzli, chou rouge, marrons glacés, pomme et airelles</i> <i>Salmi di cervo, crastini, pancetta, cipolline, funghi, Spätzli, cavolo rosso, castagne glassate, mela con mirtilli rossi</i>			
Venison escalope	31	38	
Wild cream sauce, sautéed mushrooms, Spätzli, red cabbage, poached apple with cranberries*			
<i>Escalope de cerf, sauce crémeuse au gibier, champignons sautés, Spätzli, chou rouge, pomme et airelles</i> <i>Scaloppina di cervo, salsa cremosa alla selvaggina, funghi saltati, Spätzli, cavolo rosso, mela con mirtilli rossi</i>			
Braised venison shoulder			46
Smoked ricotta ravioli from Ingredienza, braised radicchio			
<i>Épaule de chevreuil braisée, Ravioli à la ricotta fumée d'Ingredienza, radicchio braisé</i> <i>Spalla di capriolo brasata, Ravioli alla ricotta affumicata di Ingredienza, radicchio brasato</i>			
Crispy chicken			36
Caponata, sage tagliolini			
<i>Poulet croustillant, Caponata, tagliolini à la sauge</i> <i>Pollo croccante, Caponata, tagliolini alla salvia</i>			
Veal stew with veal sausage			35
<i>100% veal sausage made to our house recipe by Marti butchery in Herzogenbuchsee</i>			
Vegetables, potatoes, herbs			
<i>Ragoût de veau avec saucisse de veau, légumes, pommes de terre, herbes</i> <i>Spezzatino di vitello con salsiccia di vitello, verdure, patate, erbe aromatiche</i>			
Grilled beef fillet medallion, truffle jus, autumn vegetables, side dish of your choice:	150g 44	250g 57	
Homemade Volkshaus fries, sage tagliolini, spätzli			
<i>Médaille de filet de bœuf grillé, jus à la truffe et légumes d'automne, garniture au choix</i> <i>Medaglione di filetto di manzo alla griglia, jus al tartufo e verdure autunnali, contorno a scelta</i>			
Chateaubriand	per person	64	
For 2 Persons, served in 2 courses, 30 minutes preparation time			
Choice of sides: Homemade Volkshaus fries, sage tagliolini, spätzli			
Sauces: Béarnaise sauce and truffle jus			
<i>Chateaubriand</i> <i>à partir de 2 personnes, servi en 2 plats, temps de préparation de 30 minutes</i> <i>Chateaubriand</i> <i>per 2 persone, servito in 2 portate, tempo di preparazione di 30 minuti</i>			
Whole saddle of venison	per person	62	
For 2 persons, served in 2 courses, 30 min. preparation time			
1. course ; Spätzli, red cabbage, wild cream sauce			
2. Course: Sage tagliolini, savoy cabbage, truffle jus			
<i>Selle de chevreuil entière, servie en 2 services, pour 2 personnes, 30 min. de préparation</i> <i>Sella di capriolo intera, servita in 2 portate, per 2 persone, tempo di preparazione 30 min</i>			



VEGETARIAN / VÉGÉTARIEN / VEGETARIANO

«Spätzli-pan», mushroom sauce, red cabbage, Brussels sprouts, chestnuts, apple with cranberries* 23 29

«Spätzli», sauce aux champignons des bois, chou rouge, choux de Bruxelles, marrons, pomme aux airelles

«Spätzli», salsa ai funghi di bosco, cavolo rosso, cavoletti di Bruxelles, castagne, mela con mirtilli rossi

Smoked ricotta ravioli, glazed chestnuts, braised radicchio 26 32

Raviolis à la ricotta fumée, châtaignes glacées, radicchio braisé

Ravioli alla ricotta affumicata, castagne glassate, radicchio stufato

Roasted celery, porcini mushrooms, potatoes, carrots, mustard, Piedmont hazelnuts (VEGAN) 23 29

Cèleri rôti, cèpes, pommes de terre, carottes, moutarde, noisettes du Piémont

Sedano arrosto, funghi porcini, patate, carote, senape, nocciole piemontesi

DESSERTS / DESSERTS / DOLCI

Crème brûlée, baked apple, homemade sour cream ice cream 9

Crème brûlée, pomme cuite au four, glace à la crème aigre maison

Crème brûlée, mela cotta, gelato alla panna acida fatto in casa

Vermicelles, Emmental meringue, Mövenpick vanilla ice cream, whipped cream 12

Vermicelles de purées de marron, meringue à l'Emmental, glace à la vanille Mövenpick, crème

Vermicelles, meringa all'Emmental, gelato alla vaniglia Mövenpick, panna

Grilled Williams pear, chocolate mousse, pear gel* 12

Poire Williams grillée, mousse au chocolat, gelée de poire

Pera Williams alla griglia, mousse al cioccolato, gelatina di pera

Cake of the day 7 with whipped cream 8 with ice cream 11

Gâteau du jour

Torta del giorno

avec crème Chantilly

con panna

avec glace

con gelato

More ice cream sundaes and frappés are in our ice cream menu.



VOLKSHAVS

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OUR PRODUCTS

Beef, Veal, Pork

Switzerland

Perch Filet

Valperca Raron, Valais, Switzerland

Venison, Deer and Chamois

Austria

OUR LOCAL PRODUCERS

Anjas Farm in Bangerten

Potatoes, sweet cider, rapeseed oil

Marti Butchery in Herzogenbuchsee

Meat and sausage products

Johner Gemüse in Kerzers

Vegetables and fruit

Ingredienza Pasta manufactory in Bern

Seasonal Ravioli, Gnocchi & Pasta

Bread a Porter in Bern

Bread, plaited bread, burger buns, brioche bun

Bianchi

Meat, poultry, fish

Gourmador in Zollikofen

Vegetables, fruit and other regional products

Bread declaration

Our bread products are made in Switzerland.

Other baked goods are made in the EU.

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

Upon request, we serve the dishes gluten- or lactose-free, if possible.

Prices in CHF and incl. taxes / Prix en CHF et taxes incl. / Prezzi in CHF e tasse incluse