



*Coquillages  
et Crustacés*  
**SALON DE L'HUÎTRE**

Du 18 au 27 Janvier 2018

Prices in CHF incl. 7,7% VAT

We use biologically or naturally produced products whenever possible. Most of the meat comes from organic, demeteric or IP farms. For a detailed explanation, see last page.



# VOLKSHAUS

CAFE BAR RESTAURANT ZÜRICH

GEGR. 1910

## STARTERS

Root vegetable soup with spicy roasted walnuts	10.50
Winter mixed leaf salad with pumpkin seed dressing and cranberries	10.50
- with Hochmoor cheese	12.50
Lamb's lettuce salad with egg	14.50
- with bacon	15.50
Bitter salad with gratinated goats cheese, hazelnuts, pomegranate and spicy honey on an orange dressing	18.50
Salsify & mandarin salad with horseradish dressing	15.50
- with marinated organic salmon	19.50
Celery & apple salad with Crème fraîche dressing and almonds	13.50
- with black pudding (blood sausage)	16.50
Swiss sausage and cheese salad small / large	16.50 / 20.50
Beef tatare with capers, parmesan, butter and toast	22.50 / 35.50

Prices in CHF incl. 7,7% VAT

We use biologically or naturally produced products whenever possible. Most of the meat comes from organic, demeteric or IP farms. For a detailed explanation, see last page.



# VOLKSHAUS

CAFE BAR RESTAURANT ZÜRICH

GEGR. 1910

## MAIN COURSES

Meatloaf on a mustard sauce and shallow fried potatoes	21.50
Meatballs with rosemary gravy and Leek & Potato mash - with seasonal vegetables	23.50 29.50
Sweet potato ramequin on an organic cheese sauce, beetroot cream, spicy parsnips, kale and hazelnuts	34.50
Mountain cheese ravioli with chilli & sage butter, chesnut, palm cabbage and quince compote - with fried bacon	26.50 29.50
Safran risotto with braised red endives - with spicy pork sausage	29.50 35.50
Thyme potato dumplings with mushrooms and pumpkin	32.50
«Cordon bleu» from organic pork with shallow fried potatoes	37.50
Lamb stew with dried plum gravy, spicy parsnips and polenta	36.50
Prime rib beef steak with port shallots, spinach salad and carrot & potato mash	42.50

## SIDE ORDERS

Shallow fried potatoes, leek & potato mash, Polenta, carrot & potato mash	6.50
Safran risotto	8.50
Assorted vegetables	9.50

Prices in CHF incl. 7,7% VAT

We use biologically or naturally produced products whenever possible. Most of the meat comes from organic, demeteric or IP farms. For a detailed explanation, see last page.



# VOLKSHAUS

CAFE BAR RESTAURANT ZÜRICH  
GEGR. 1910

## DESSERTS

---

Mandarin sherbet with sour cream and chocolate	8.50
Pear & chocolate crumble with walnut ice cream	10.50
Iced coffee «Volkshaus» with chocolate-hazelnut-coffee ice cream	11.50
Semolina mousse with apple, rum currants and cranberry sauce	12.50
Meringue & Quark tart with bitter orange marmalade and chocolate almonds	12.50
Tiramisu with toffee sauce	12.50
Chocolate truffel cake with sour cream ice cream and cherry cream	13.50
Manuela's famous cheesecake with pistachio nuts and a sea buckthorn & honey sauce	13.50

## ICE CREAM

---

Vanille, chocolate, sour cream, walnut, cinnamon, pistachio

## SHERBETS

---

Lemon & lime, blackcurrant, fig, bloodorange, plum	
Per scoop	4.50
- with cream	+1.50
- with vodka 2cl	+4.50
- with champagner 5cl	+8.50

## CHEESE PLATE

---

Hochmoor cheese, Blaues Wunder (blue cheese), goats cheese fig mustard, fruit and nuts	15.50
--	-------

Prices in CHF incl. 7,7% VAT

We use biologically or naturally produced products whenever possible. Most of the meat comes from organic, demeteric or IP farms. For a detailed explanation, see last page.



# VOLKSHAUS

CAFE BAR RESTAURANT ZÜRICH

GEGR. 1910

## DECLARATION

Pork	Switzerland
Beef	Switzerland
Veal	Switzerland
Lamb	Switzerland
Chicken	Switzerland
Game	Switzerland
Duck / Quail	France
Dried meat	Switzerland
Dried ham	Italy
Smoked meat	Switzerland

## INFORMATIVE DECLARATION

Beeftatar Schrofen-Beef	Michel Comestibles, Interlaken
Organic meatloaf	Organic butcher Weber, Wetzikon
Organic minced beef	Organic-dynamic butcher Hans + Wurst, Rheinau / Organic butcher Weber, Wetzikon
Organic sausage	Organic butcher Weber, Wetzikon
Stag chops	Organic-dynamic butcher Hans + Wurst, Rheinau
Quail	Family Fiechter
Escalope of venison	Organic butcher Weber, Wetzikon
Wild boar	Butcher Zanetti, Puschlav
Organic bacon	Organic-dynamic butcher Hans + Wurst, Rheinau
Free range bacon	Organic butcher Weber, Wetzikon
Free range ham	Organic butcher Weber, Wetzikon
Dried meat	Butcher Zanetti in Puschlav / Organic butcher Weber, Wetzikon
Pecorino ravioli	Pastasy, Zurich Witikon
Pike-perch	Tropenhaus, Frutigen
Organic-salmon	Braschler Comestibles, Ireland
Organic-eggs from Switzerland	Chäs & Co. and Organic partner
Free range pasturised egg.	Chäs & Co
Organic-milk, pasturised	Chäs & Co
Organic-vegetables from CH/EU	Picobio Zurich, Biopartner, Landwerkstatt, Rheinau
Vegetables CH / EU	Jeune Primeur, Zurich
Ice cream	Sorbetto, Zurich

Prices in CHF incl. 7,7% VAT

We use biologically or naturally produced products whenever possible. Most of the meat comes from organic, demeteric or IP farms. For a detailed explanation, see last page.