



VOLKSHAUS

CAFE BAR RESTAURANT ZÜRICH
GEGR. 1910

APPETIZERS

Cauliflower cream soup with roasted onions	10.50
Winter salad with mushrooms	13.50
Lamb's lettuce with egg	13.50
- With egg and Bacon (organic)	15.50
Cicorino rosso, Brussels salad with orange dressing and pomegranate seeds	13.50
- Duck nugget (Appenzell, Freiland)	21.50
Carrot salad with lemon oil, Piedmont hazelnuts and rocket	14.50
Winter daikon radish salad with radish and Belper Knolle	14.50
- with organic smoked salmon tartare and salmon caviar (Irland)	17.50
Warm goat cheese on beetroot carpaccio with sprouts, marzipan apple crumble and calvados dressing	16.50
Organic Sausage Cheese Salad	16.50 / 20.50
Organic beef tartare with capers, parmesan, butter and toast	22.50 / 35.50

MAIN COURSE

Preise in CHF inkl. 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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Organic meat cheese with Pommery mustard sauce and fried potatoes	22.50
Organic meat balls with rosemary jus and potato leek rump - with vegetables	23.50 29.50
Mountain cheese ravioli with sage butter, pumpkin pesto and black cabbage	30.50
Sweet wine risotto with organic taleggio and walnut-berry-leeks - with Lardo	28.50 34.50
Vol au vent with mushrooms on white wine sauce, Spinach and vegetable strips	34.50
Chamois bratwurst with potato, leek mashed potatoes and mustard cream	30.50
Organic pork cordon bleu with fried potatoes	37.50
Chicken breast with rosemary jus, Herb stalk, tomato pesto and polenta	39.50
Boeuf Bourguignon with fried marrow and potato mash	42.50

SIDE DISHES

Fried potatoes, potato leek, polenta	6.50
White wine risotto, mountain cheese ravioli	7.50
Vegetable	9.50

DESSERTS



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Seasonal sorbet with chocolate splinters	10.50
Lemon Meringue Tart with Grapefruit Mandarin Salad	11.50
Orange tiramisu with Grand Marnier	11.50
Vermicelles with meringue and Kirsch cream	12.50
Amaretto creme brulee with blood orange sorbet and roasted almonds	12.50
Warm apple strudel with vanilla ice cream	12.50
Grappa parfait with amaretti and apricot compote	13.50
Chocolate truffle cake with Kirsch cherries and sour cream ice cream	14.50
CHEESE PLATE -----	
Hochmoor-Chäs, Blaues Wunder and Goat Cheese with fig mustard, fruit, nuts and fruit bread	15.50
iced cream -----	
Chocolate, vanilla, hazelnut-coffee, Sour cream, stracciatella, pistachios, walnut	5.00
SORBETS -----	
Cassis, Blood Orange, Lemon Limes	5.00
- with cream	+1.50
- with vodka 2cl	+4.50
- with champagne 5cl	+8.50