



VOLKSHAUS

CAFE BAR RESTAURANT ZÜRICH
GEGR. 1910

STARTERS

Parsnip soup with orange puff pastry stick	10.50
Winter lettuce with mushrooms	13.50
Lamb's lettuce with egg	13.50
- With egg and Bacon (organic)	15.50
Salad with ciccorino rosso, endives and pomegranate seeds with orange dressing	13.50
- with duck croquette (freerange, Appenzell)	21.50
Black salsify salad with walnuts and pear pumpkin-chutney	14.50
- with smoked emmental ham	17.50
Warm goat cheese on beetroot carpaccio with sprouts, marzipan apple crumble and calvados dressing	16.50
Winter daikon radish salad with radish and Belper Knolle	14.50
- with organic smoked salmon tartare and salmon caviar (Irland)	17.50
Organic sausage and cheese salad	16.50 / 20.50
Organic beef tartare with capers, parmesan, butter, toast	22.50 / 35.50

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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MAIN DISHES

Organic „Fleischkäse“ with pommery mustard sauce and fried potatoes	22.50
Organic „Hacktätschli“ with rosemary jus and potato leek stew	24.50
- with vegetables	29.50
Mountain cheese “Sternberg” ravioli with sage butter, apple and chestnuts	28.50
- with bacon	32.50
Sweet wine risotto with organic Taleggio and walnut-grapes-leek	29.50
- with lardo	34.50
Chamois bratwurst with potato, leek mashed potatoes and mustard cream	35.50
Tarte with ricotta -rosmarin, cima di rapa, pine nuts and spicy tomatoes sauce	34.50
Chestnut and potato pancakes with open squash-parsnip and spinach champignons and red wine sauce	32.50
- with gratinated goat cheese	36.50
Organic pork cordon bleu with fried potatoes	38.50
Boeuf bourguignon with fried marrow and potato leek stew	44.50
Deer loin with port jus, chestnut, pear, king oyster mushroom and plum brioche dumplings	49.50

SIDE DISHES

Fried potatoes, potato leek stew, plum brioche dumplings	6.50
White wine risotto, Mountain cheese “Sternberg” ravioli	7.50
Vegetable assortment	9.50



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DESSERTS

Seasonal Sorbet with Chocolate Splinters	9.50
Cinnamon honey cake parfait with mandarin sauce	10.50
Eclair with spekulatius mousse and persimmon	12.50
Vermicelles with meringue and cherry cream	12.50
Amaretto crème brûlée with blood orange sorbet and roasted almonds	12.50
Pear chocolate slice with mulled wine jelly	11.50
Iced coffee "Volkshaus" with chocolate hazelnut coffee ice cream	11.50
Warm date cake with caramel sauce and vanilla ice-cream	13.50
Baked apple tiramisu with caramelized walnuts	13.50
Chocolate truffle cake with sour cream - ice cream	14.50

CHEESE PLATTER

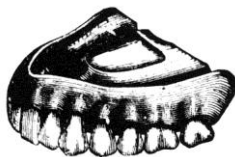
Hochmoor-Chäs, Blaues Wunder and Goat Cheese with fig mustard, fruit, nuts and fruit bread	15.50
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Ice cream

walnut, coffee, pistachio, sour cream, chocolate, vanilla, cinnamon	5.00
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SORBETS

blood orange, blackcurrant, mandarin, lemon-lime	5.00
with cream	+1.50
with Wodka 2cl	+4.50



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mit Champagner 5cl

+8.50