



# VOLKSHAUS

CAFE BAR RESTAURANT ZÜRICH  
GEGR. 1910

## STARTERS

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Soup of the day	14.50
Volkshaus Leaf Salad with herbs and roasted nuts	16.50
- with sautéed chanterelles	18.50
House Bread Salad with tomatoes, olives, fennel and red onions	18.50
Watermelon Salad with feta, thyme and honey	19.50
Entlebuch Burrata with colourful tomato salad, red onions, pine nuts and basil	24.50
Sausage and Cheese Salad	19.50 / 22.50
Beef Tartar with capers, Parmesan, butter and toast	26.50 / 39.50

Prices in CHF incl. 8.1% VAT.

Please ask our staff about allergens or intolerances - we're happy to help.  
We use organic or naturally produced ingredients whenever possible. Most of our meat comes  
from organic, Demeter, or IP-certified farms. For full details, see the last page.



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## MAIN COURSES

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Meatloaf with Pommery mustard sauce and fried potatoes	25.50
- with fried egg	28.50

Swiss-style Meat Patties with rosemary jus and potato-leek mash	28.50
- with vegetables	32.50

Saffron Risotto with oven-roasted tomatoes, rocket and Parmesan	35.50
- with Salsiccia sausage	38.50

Artichoke Ravioli (Mama Carmela) with courgettes, tomatoes and pine nuts	36.50
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Pork cordon bleu filled with "Le Gruyère d'Alpage AOP" and Lyon-style fried potatoes	44.50
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Aargau Chicken Breast with chanterelles, Mediterranean vegetables and rosemary potatoes	46.50
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## SIDES

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Fried potatoes, potato-leek mash, vegetables, rosemary potatoes	8.50
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Saffron risotto	9.50
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## DESSERTS

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Affogato al Caffè	9.50
Mini Rosemary Panna Cotta with apricot compote	9.50
Volkshaus Iced Coffee with chocolate-hazelnut-coffee ice cream	10.50 / 14.50
Strawberries with cream and meringue crumbles	15.50
Lotus Cheesecake with raspberry coulis (vegan)	15.50
Pistachio Tiramisu with strawberries	16.50
Chocolate Delights	17.50

## ICE CREAM (CREAM-BASED)

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Vanilla, chocolate, hazelnut-coffee-chocolate, sour cream

## SORBET

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Apricot, raspberry, strawberry, 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

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Pork	Switzerland
Beef	Switzerland
Veal	Switzerland
Lamb	Switzerland
Poultry	Switzerland
Cured meats	Switzerland

## INFORMATIVE DECLARATION

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Organic beef tartar	Metzgerei Somm, Schrofenhof, Thurgau
Organic Cordon Bleu	Regio Metzg, Berikon
Organic meatloaf	Finest by Josephine and Selina, Windisch
Organic ham	Organic Butcher Hans & Wurst, Rheinau
Organic cervelat	Organic Butcher Hans & Wurst, Rheinau
Organic minced meat (three varieties)	Organic Butcher Hans & Wurst, Rheinau
Lamb	Zanetti, Poschiavo
Chicken breast	Kneuss, Mägenwil
Organic chicken liver	Fiechter family, Volketswil
Organic bacon	Organic Butcher Hans & Wurst, Rheinau
Organic shoulder ham	Organic Butcher Hans & Wurst, Rheinau
Salsiccia	Fiechter Family, Volketswil
Salmon tartar (Ireland)	Salmo Fumica, Nussbaumen
Ravioli	Studio Farina (Mamma Carmela), Kilchberg
Organic eggs	Switzerland, Chäs & Co. and Bio-Partner
Free-range pasteurised eggs	Chäs & Co
Organic whole milk	Chäs & Co
Organic vegetables	Pico-Bio Zürich, Bio-Partner, Landwerkstatt Gut Rheinau (Switzerland / EU)
vegetables	Jeune Primeur, Zurich (Switzerland / EU)
Ice cream / sorbet	Sorbetto, Zurich

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farms.

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