



VOLKSHAUS

CAFE BAR RESTAURANT ZÜRICH

GEGR. 1910

STARTERS

Soup of the day	14.50
Volkshaus leaf salad with herbs and seeds	15.50
Lukewarm beluga lentil bread salad with winter vegetables, spinach and thyme almonds	17.50
- with gratinated goat's cheese	21.50
Sweet lamb's lettuce with French dressing and bread croutons	18.50
- with baked egg and alp cheese	22.50
Fennel and carrot salad with Catalogna, oranges, peperoncini, Sicilian pistachios, pomegranate seeds and parmesan	19.50
Scottish smoked salmon with horseradish, two kinds of rime and fris��e grapefruit salad	22.50
Sausage and cheese salad	19.50 / 22.50
Organic beef tartare with capers, parmesan, butter and toast	26.50 / 39.50

Prices in CHF incl. VAT

We use organic or natural products whenever possible. The meat comes from organic, Demeter or IP farms. For detailed declaration see last page.



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MAIN COURSES

Meat loaf with Pommery mustard sauce and fried potatoes	24.50
- with fried egg	27.50
Meat balls with rosemary jus and potato-leek mash	26.50
- with vegetables	30.50
Chestnut penne with gorgonzola, spinach, sage, red onions and rosemary walnuts	29.50
- with spicy salsiccia	37.50
Alpine cheese ravioli with sweet cream sauce, baked onions, apple slices and diced potatoes	33.50
Ricotta gnocchi with beetroot and blood orange cream, winter spinach, king oyster mushrooms and parmesan	34.50
Pork cordon bleu stuffed with "Le Gruyère d'Alpage AOP" and roast potatoes "Lyon style"	44.50
Braised beef brisket with spiced cassis jus with apple-red cabbage and polenta rosso	44.50

SUPPLEMENTS

Fried potatoes, potato leek mash, ricotta gnocchi	8.50
Risotto, Ravioli	9.50

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DESSERTS

Crema Catalana (vegan)	13.50
Iced coffee "Volkshaus" with chocolate-hazelnut coffee ice cream	9.50 /14.50
Plum tiramisu with amaretti	14.50
Apple-almond cake with chocolate, cranberries and mascarpone	14.50
Chestnut mousse with cherries, meringues and chestnut-pumpkin ice cream	15.50
All kinds of chocolate	15.50
"Swiss cheese" with fruit bread	19.50

ICE CREAM

Vanilla, chocolate, pumpkin-maroni, caramel au beurre salé,
Hazelnut coffee chocolate

SORBETS

Mandarin, cassis, passion fruit, blood orange

per scoop	6.00
with cream	+2.00
with vodka 2cl	+5.50
with champagne 5cl	+8.50

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REQUIRED DECLARATION

Pork	Switzerland
Beef	Switzerland
Veal	Switzerland
Lamb	Switzerland
Poultry	Switzerland
Game	Switzerland

INFORMATIVE DECLARATION

Organic beef tartare	Bio-Metzg Bärtschi AG
Organic meat loaf	Bio-logisch
Organic minced meat three kinds	Biodynamic butcher Hans+Wurst,
Rheinau	
Organic cervelat	Biodynamic butcher's shop Hans+Wurst,
	Rheinau
Wild boar	Fiechter family Volketswil,
	Zanetti Puschlav, Hans Ruedi Windisch
Organic bacon	Biodynamic butcher's shop Hans+Wurst,
	Rheinau
Organic ham shoulder	Biodynamic butcher's shop Hans+Wurst,
	Rheinau
Organic chicken	Galina Bio Ag Malans
Ravioli	Pasta-Manufaktur Pastasy, Zurich
Chestnut pasta	La Pinca Zurich
Organic eggs	Switzerland Chäs & Co. and Biopartner
Dairy products	Chäs & Co
Organic Pastmilch	Chäs & Co
Organic vegetables	Switzerland / EU Pico Bio Zurich,
	Biopartner
Demeter vegetables	Landwirkstatt Rheinau
Vegetables (Switzerland / EU)	Jeune Primeur, Zurich
Ice cream / sorbet	Sorbetto, Zurich

Wherever possible, we use organic or near-natural products. Most of the meat comes from organic, Demeter or IP farms.

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