



VOLKSHAUS

CAFE BAR RESTAURANT ZÜRICH

GEGR. 1910

FORWARD

Pumpkin soup with amaretto	11.50
Autumn green salad with pumpkin and cores	12.50
- with Tête de moine cheese	15.50
Millet salad with root vegetables, parsley, almonds and orange dressing	15.50
- with pickled swiss salmon	20.50
Cabbage salad with carrots, chestnuts and chestnut dressing	13.50
- with goat cheese	17.50
- with bacon	
Variation of zichorien salad with beluga lentils, figs and apple dressing	14.50
- with Capricorn sausage	16.50
Sausage and cheese salad	16.50/ 20.50
Organic beef tartare with capers, parmesan, butter and 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 COURSES

Organic meatloaf with Pommery mustard sauce and fried potatoes	22.50
Organic meatballs with rosemary jus and potato leek stew	24.50
- with vegetables	29.50
Chestnut penne with pumpkin, burrata and catalogna	28.50
Blueberry-red wine risotto with chicory rosso, figs and pine nuts	29.50
- with blue cheese	32.50
Three kinds of game sausage (venison, deer, wild boar) with cassis red cabbage, brussels sprouts and Bramata	34.50
Fidelio Organic pork cordon bleu with fried potatoes	38.50
Wild boar ragout with plums, thyme honey and Spätzli	40.50

ATTACHMENTS

Fried potatoes, potato leek stew, Spätzli, Bramata, chestnut penne, risotto	6.50
vegetable assortment	9.50



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DESSERTS

Apple sorbet with chocolate chips	9.50
Almond panna cotta with plum sauce	10.50
Iced coffee "Volkshaus" with chocolate-hazelnut coffee ice-cream	11.50
Chestnut pie with mashed apple and caramel ice-cream	12.50
A small cake with chestnut cream and raspberry sauce	12.50
Figs tiramisu with walnuts	12.50
Apple chocolate cake with cranberries and cinnamon ice-cream	13.50
Chocolate cake with sour cream ice-cream and cherry cherries	14.50

ICECREAM

Vanilla, chocolate, sour cream, walnut, cinnamon, pistachio,
hazelnut coffee chocolate, chestnut, yogurt honey

SORBETS

lemon-lime, blackcurrant, fig, blood orange, plum, apple

per ball	5.00
with cream	+1.50
with vodka 2cl	+4.50
with champagne 5cl	+8.50

CHEESE PLATE

High moor, blue miracle and goat cheese gratinated
with fig mustard and fruit bread 15.50