



VOLKSHAUS

CAFE BAR RESTAURANT ZÜRICH
GEGR. 1910

FORWARD

Soup of the day	11.50
Volkshaus salad with radish and carrot	12.50
Lentil salad with spinach and roasted roots	13.50
- with organic blood sausage and bacon	18.50
- with smoked organic trout filet	21.50
Red cabbage salad with parsnip, orange and dried apricots	14.50
- with goat cheese	17.50
Beetroot salad with pear, kale, perennial rye and lemon rapeseed oil	14.50
- with blue cheese	17.50
Organic lamb`s lettuce salad with shallots dressing and chives	15.50
- with organic egg and mountain cheese	19.50
- with organic bacon	20.50
- with calfs liver	21.50
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.



VOLKSHAUS

CAFE BAR RESTAURANT ZÜRICH

GEGR. 1910

MAIN COURSES

Organic meatloaf with mustard sauce and fried potatoes	22.50
Organic meatballs with rosemary jus and potato leek stew - with vegetables	24.50 29.50
Organic chestnut pasta with organic blue cheese, spinach, sage, red onions and rosemary walnuts	28.50
Pumpkin risotto with kale, chestnuts and sweetwine raisins	29.50
- with lardo	34.50
- with organic calfs liver	39.50
Wild boar ragout with truffle, carrots and potato leek stew	42.50
Fidelio Organic calf cordon bleu with fried potatoes	49.50

ATTACHMENTS

Fried potatoes, potato leek stew, chestnut pasta	6.50
vegetable assortment, ravioli	9.50



VOLKSHAUS

CAFE BAR RESTAURANT ZÜRICH

GEGR. 1910

DESSERTS

Chestnut pumpkin ice-cream with chocolate chips	10.50
Crème brûlée with quince and honey brittle	10.50
Iced coffee "Volkshaus" with chocolate-hazelnut coffee ice-cream	11.50
Chestnut mousse with merinque and whipped cream	12.50
Orange-chocolate-tiramisu	12.50
Chocolate cake with sour cream ice-cream and pear	14.50

ICECREAM

Vanilla, chocolate, sour cream, cinnamon, pistachio,
hazelnut coffee chocolate, chestnut pumpkin

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