



VOLKSHAUS

CAFE BAR RESTAURANT ZÜRICH

GEGR. 1910

STARTERS

Carrot cream soup with ginger and orange oil	11.50
Radish and pickle bread salad with cress cream	12.50
- with smoked trout fillet	18.50
Lukewarm salad of lentils and parsley roots with pommery mustard dressing	12.50
- with fried blood sausage and bacon	16.50
- with gratinated goat cheese and chestnut honey	16.50
Salad of castelfranco, cicorino rosso, chicory and apple with walnut sherry dressing	13.50
- with „Blaues Wunder“ (blue cheese)	15.50
Lamb's lettuce salad with organic egg and alpine cheese	14.50
- with organic egg and bacon	15.50
- with calf's liver	
Salad of roasted beetroots and parsnips with tangerine dressing with pumpkin and spinach	14.50
- with Bresaola di Bernina	19.50
Sausage-cheese salad	16.50/20.50
Organic beef tartare with capers, parmesan, butter and toast	22.50/35.50

Prices are incl. 7,7 VAT

We use - whenever possible - organic or near-natural generated products. The meat comes mostly from Bio-, Demeter- or IP- companies.



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MAIN DISHES

Organic „Fleischkäse“ with pommery mustard sauce and fried potatoes	22.50
Organic „Hacktätzchli“ with rosemary jus and potato leek stew	24.50
- with vegetables	29.50
Chestnut pasta with red onions, spinach, organic Roquefort and rosemary-walnuts	28.50
Leek risotto with truffled pecorino, parsley pesto and Marsala	29.50
- with calf's liver	39.50
Sternenberger cheese ravioli with sage butter, chestnuts and dried sweet wine apricots	31.50
Curd gnocchi à la Daniel Humm with garlic cream spinach, piquant cherry tomato pesto and hazelnuts	32.50
- with Salsicce	38.50
Goat cheese and chestnut strudel with red cabbage purée, kale and calvados apple cubes	36.50
Lamb stew with dried plum jus, spicy thyme parsnips and noodles	37.50
Organic pork cordon bleu with fried potatoes	38.50
Organic braised beef from shoulder tip with oven vegetables and rosemary polenta	40.50
Fillet of beef medallion Ojo de Agua with lukewarm duck liver terrine with Porto-shalott jus and potato leek stew	46.50

SIDE DISHES

Fried potatoes, potato leek stew, polenta, papardelle, chestnut pasta, risotto	6.50
cheese ravioli, vegetable assortment	9.50



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DESSERTS

Warm pear chocolate crumble with walnut ice cream	10.50
Bergamot sweet wine sorbet with chocolate chips	10.50
Apple rose tarte with hazelnut ice cream and cranberry compote	11.50
Mandarin sorbet with pistachios, sour cream and caramel	11.50
Iced Coffee «Volkshaus» with chocolate-hazelnut-coffee ice cream	11.50
Amarena cheesecake with citrus jelly and amarettini	12.50
Orange cake with Grand Marnier parfait and chocolate cream	12.50
Baileys Tiramisu with toffee sauce	12.50
Carrot cake à la Daniel Humm with walnut brittle, raisins and cinnamon ice cream	12.50
Chocolate truffle cake with cherry cherries and sour cream ice cream	14.50

Cream based ice cream

walnut, hazelnut-coffee-chocolate, pistachio, sour cream,
chocolate, vanilla, cinnamon

Sorbets

Apple, bergamot-sweet wine, blood orange, fig, tangerine, lemon-lime, quits	
Per ball	5.00
with cream	+1.50
with Wodka 2cl	+4.50
with Champagne 5cl	+8.50

CHEESE PLATTER

Hochmoor, Blaues Wunder, gratinated goat cheese and fruit bread	15.50
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