

# RESTAURANT CAFÉ ZÄHRINGER

The café Zähringer is an self-managing restaurant, who exists since 1981. The workforce of the café, the collective, is also the management of the cooperative. That means, that our work areas aren't only in preparing meals and serving guests. We also take care of administrative tasks like orders, accountancy, machine maintenance and a lot more...

## CATERING

Planing a celebration or a meeting?  
Just contact us!

// 044 252 05 00  
// [restaurant@zaehringer.ch](mailto:restaurant@zaehringer.ch)

## CULTURE

Beside food and beverage, we also organise concerts, readings and art exhibitions. Write us if you are interested.

// [kultur@zaehringer.ch](mailto:kultur@zaehringer.ch)

## OPENING HOURS RESTAURANT

<b>MONDAY</b> .....	closed
<b>TUESDAY TO SATURDAY</b> .....	10:00 - 24:00
<b>SUNDAY</b> .....	10:00 - 22:00

# MENU

## We are serving homemade food

Every day from 12:00 we serve you different menus with meat, vegetarian or vegan

We are strived to use mostly products from organic farming. Since those are often imported from far away we sometimes prefer local and seasonal products even if they are from conventional farming. So we try to support regional farmers and serve you products wich are ecologically and socially responsible.

Our salads and all the meat products are from organic agriculture.

// [www.zaehringer.ch](http://www.zaehringer.ch)



> **Vegan**



> **Glutenfree**

## OPENING HOURS KITCHEN

<b>MONDAY</b> .....	closed
<b>TUESDAY TO FRIDAY</b> .....	11.30 - 14.30 // 17.30 - 22.00
<b>SATURDAY</b> .....	11.30 - 22.00
<b>SUNDAY</b> .....	11.30 - 20.30

# BREAKFAST

## Eggs (Bio / KAG / CH)

3 Min egg .....	4.70
Fried eggs .....	4.70
Scrambled eggs .....	6.80
Omlett (with onions and herbs) .....	9.00
zusätzliches Ei .....	+2.75
zusätzlich Speck .....	+6.00



**Birchermüesli** small / big ..... 6.50 / 8.80

## Small Breakfast

Croissant .....	2.50
piece of bread .....	1.00
Portion Butter .....	1.80
Portion Jam / Honey .....	2.50
Portion Alpcheese and/or Brie .....	6.00

# RÖSTI & DIPS (ALSO AVAILABLE FOR BREAKFAST)



## HOMEMADE RÖSTI

Rösti*	16.00
Rösti with alp-cheese.	19.00
Rösti with fried egg (organic / KAG / CH)	20.00
Rösti with with alp-cheese and fried egg (organic / KAG / CH)	23.00
additional bacon (porc / organic / CH)	+6.00
additional egg (organic / KAG / CH)	+2.50
Grösti* big rösti for ca. 3 people	45.00
Grösti gratinated with alp-cheese	54.00



## HAUSGEMACHTE DIPS

Humus.	5.00
Olive paste	6.00
seasonal (Dips from seasonal swiss vegetables).	6.00

### Dip Plate

four different Dips (with flatbread).	17.00
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\* can be ordered vegan

° can be ordered gluten free

# FRIED & SNACKS (FROM 11:30)

 **Daily soup** small / big. . . . . 7.50 / 10.50

**Portion Olives** . . . . . 6.00

**Portion Alpcheese and/or Brie** . . . . . 6.00

**Garlicbread** . . . . . 7.10

with mixed Salad . . . . . 15.50

**Halloumiplate.** . . . . . 21.00

with salad and herbal sour cream / Napoli sauce

**Fries\*** . . . . . 11.00

with mixed salad\*° . . . . . 16.80


with herbal sour cream . . . . . 14.20

**Pasta with Butter** . . . . . 13.50

**Pasta Napoli** . . . . . 17.00

## SANDWICHES

Sandwich with cheese (Alpcheese/Brie). . . . . 7.00

 Sandwich with Humus . . . . . 7.00

Sandwich with cheese and Humus . . . . . 9.00

hot cheesetoast . . . . . 8.00


Hot Halloumi Sandwich (with herbal sour cream) . . . . . 14.00


\* can be ordered vegan

° can be ordered gluten free

# SALADS

## SALADS

 **Green salad small** ..... **7.50**

 **Green salad large** ..... **9.50**

**Mixed salad small\*°**

five different salads, hard boiled egg (Organic / KAG/ CH) ..... **14.20**

**Mixed salad large\*°**

five different salads, hard boiled egg (Organic / KAG/ CH) ..... **17.30**

Choice of dressing:

homemade italian balsamico-herb vinaigrette

homemade french yogurt-herb sauce




vinegar and oil

\* can be ordered vegan

° can be ordered gluten free

# CAKES, TARTS & DESSERT

Our current offer can be viewed in the showcase at the bar

	<b>cheese cake with seasonal fruits</b> . . . . .	<b>6.50</b>
	<b>Poppyseed cake</b> . . . . .	<b>6.00</b>
	<b>Carrot cake</b> . . . . .	<b>6.00</b>
	<b>Date cake</b> . . . . .	<b>5.60</b>
	<b>Chocolate cake</b> . . . . .	<b>6.00</b>
	<b>Vegan berry cake</b> . . . . .	<b>6.50</b>
	<b>Brownie</b> . . . . .	<b>5.60</b>
	<b>Fruit tart</b> . . . . .	<b>6.50</b>

# COFFEE

<b>Coffee black / cream</b> (can be ordered cold) . . . . .	<b>4.80</b>
<b>Coffee Mélange</b> . . . . .	<b>6.30</b>
<b>Milkcoffee</b> (can be ordered cold). . . . .	<b>5.00</b>
<b>Espresso // Ristretto</b> . . . . .	<b>4.80</b>
<b>Double Espresso</b> . . . . .	<b>5.60</b>
<b>Cortado</b> . . . . .	<b>5.10</b>
<b>Latte Macchiato</b> . . . . .	<b>5.70</b>
<b>Capuccino</b> . . . . .	<b>5.70</b>
<b>Mocca Coffee</b> . . . . .	<b>6.50</b>

Choice of coffee mixtures: Hennaer // Rebel Dia // crop coffee // decaffeinated



# MILK DRINKS

	2dl	3dl
<b>Milk</b> .....	<b>3.90</b>	<b>4.40</b>
<b>Oat milk organic</b> .....	<b>3.90</b>	<b>4.40</b>
<b>Hot chocolate// Sojamalt</b> .....		<b>4.80</b>
<b>Cold chocolate // Sojamalt</b> .....		<b>4.80</b>
<b>Chocolate // Sojamalt with whipped cream</b> .....		<b>7.00</b>

# HOT ALCOHOLIC BEVERAGES

<b>Coretto Grappa</b> espresso with 2cl grappa Tre Castelli. ....	<b>8.90</b>
<b>Carajillo</b> espresso with 2cl. Cognac Picard (organic) .....	<b>8.90</b>
<b>Coffee Kirsch // Plum // Williams</b> 2cl. Humbel .....	<b>8.90</b>
<b>Irish Coffee</b> 4cl. Famouse Grouse, whipped cream .....	<b>11.00</b>
<b>Tea Rum</b> 2cl. Ron Guajajara Añejo (organic). ....	<b>8.90</b>
<b>Holdrio</b> 2cl. Plum schnaps, rose hip tea .....	<b>8.90</b>
<b>Turbo Cider</b> 2cl. Vodka, hot apple juice, cinnamon .....	<b>8.90</b>
<b>Hot chocolate with rum</b> 2cl. Ron Guajajara Añejo (organic) .....	<b>8.90</b>

# TEA

Cup of tea .....	4.80
Small tea pot .....	8.30
Large tea pot .....	11.50

## BLACK TEA

**English Breakfast**

**Earl Grey** with a unique bergamotte flavour

**Lapsang Souchong** strong smokey flavour

**Darjeeling** strong, delicate taste

**Sweet Lemon**

## GREEN TEA

**Jasmin**

**Chinese green tea**

**Maroccan green tea** impregnated with peppermint oil

# HERBAL AND BLOSSOM

**Karkade** hibiscus blossom tea

**Sage (Salvia)**

**Lemon balm**

**Vervain**

**Peppermint**

**Fennel**

**Rose hip**

**Lemon grass**

**Camomile**

**Lime-tree blossom**

**Rooibos**

**Rooibos Vanille**

**Ginger** (freshly grinded)

**Ali Baba** fruit tea

## CHAY

<b>housemade indian spiced tea</b>	<b>2dl</b>	<b>3dl</b>
with cinnamon, milk and blacktea. . . . .	<b>5.60</b>	<b>6.70</b>
<b>Pseudo-Chay</b>		
with vanille-rooibostea, milk and cinnamon. . . . .	<b>5.60</b>	<b>6.70</b>

## BY THE BOTTLE

<b>Goba Cola Zero</b> 33cl. . . . .	<b>5.90</b>
<b>Almdudler</b> 35cl. . . . .	<b>5.90</b>
<b>Flocka Maté</b> 35cl. . . . .	<b>7.00</b>
<b>Thomas Henry</b> tonic water 20 cl. . . . .	<b>6.00</b>
<b>Polara Chinotto Siciliana</b> 27.5cl. . . . .	<b>5.90</b>

## BY THE GLASS

	<b>2dl</b>	<b>3dl</b>	<b>5dl</b>
<b>Goba Cola</b> . . . . .	<b>3.80</b>	<b>4.70</b>	<b>6.70</b>
<b>Orange juice</b> fair trade . . . . .	<b>3.80</b>	<b>4.70</b>	<b>6.70</b>
<b>Apple juice</b> organic . . . . .	<b>4.30</b>	<b>5.30</b>	<b>7.40</b>
<b>Apple juice spritzer</b> . . . . .	<b>4.30</b>	<b>5.30</b>	<b>7.40</b>
<b>Elmer Citro</b> . . . . .	<b>3.80</b>	<b>4.70</b>	<b>6.70</b>
<b>Mineral</b> . . . . .	<b>2.90</b>	<b>3.70</b>	<b>5.70</b>

# HOMEMADE BEVERAGES

	2dl	3dl	5dl
<b>Kefirwasser*</b> . . . . .	<b>4.50</b>	<b>5.50</b>	<b>7.50</b>
<b>Kombucha**</b> . . . . .	<b>4.50</b>	<b>5.50</b>	<b>7.50</b>
<b>Ingwer-Zitronen-Limonade</b> . . . . .	<b>4.50</b>	<b>5.50</b>	<b>7.50</b>
available hot			
<b>Eistee</b> . . . . .	<b>4.00</b>	<b>4.90</b>	<b>6.90</b>
<b>Mata Hari</b>			
Kefirwasser with orangejuice . . . . .	<b>5.00</b>	<b>6.00</b>	<b>8.00</b>
<b>Emma Goldman</b>			
Kefirwasser with Cassissyrup . . . . .	<b>5.00</b>	<b>6.00</b>	<b>8.00</b>
<b>Citron pressé</b> . . . . .		<b>6.50</b>	
<b>Holunderblütensirup</b> (still or wild) . . . . .	<b>4.50</b>	<b>5.50</b>	<b>7.50</b>
<b>Quittensirup</b> (still or wild) . . . . .	<b>4.50</b>	<b>5.50</b>	<b>7.50</b>
<b>Pfefferminzsirup</b> (still or wild) . . . . .	<b>4.50</b>	<b>5.50</b>	<b>7.50</b>
<b>Cassissirup***</b> (still or wild) . . . . .	<b>4.00</b>	<b>4.70</b>	<b>6.60</b>
<b>Himbeersirup***</b> (still or wild) . . . . .	<b>4.00</b>	<b>4.70</b>	<b>6.60</b>

\* Kefir water is a beverage that is made of fungus, figs and sugar  
[www.kefir.at](http://www.kefir.at)


\*\* kombucha is a beverage that is made of fungus, green tea and sugar.  
[www.kombu.de](http://www.kombu.de)

\*\*\* not housemade

# BEER

<b>Sprint</b> hell . . . . .	<b>4.80</b>	<b>5.50</b>	<b>7.50</b>
<b>Sprint Panaché</b> with Citro // Kefir . . . . .	<b>4.80</b>	<b>5.50</b>	<b>7.50</b>
<b>Record</b> amber . . . . .	<b>4.80</b>	<b>5.50</b>	<b>7.50</b>
<b>Record Panaché</b> mit Citro // Kefir . . . . .	<b>4.80</b>	<b>5.50</b>	<b>7.50</b>
<b>Saison Bier</b> siehe Aushang. . . . .	<b>5.30</b>	<b>6.00</b>	<b>8.00</b>
<b>Sprint/Record Picon Bière</b> 2 cl . . . . .	<b>5.80</b>	<b>6.50</b>	<b>8.50</b>
<b>Sprint/Record Picon Bière</b> 4 cl . . . . .	<b>6.80</b>	<b>7.50</b>	<b>9.50</b>

## Bottles

<b>Adler Bügel-Spez</b> 5dl. . . . .	<b>8.50</b>
<b>Paul 08</b> , 5dl. . . . .	<b>8.50</b>
<b>Rothaus Tannenzäpfle</b> nonalcoholic (< 0.5%), 33cl. . . . .	<b>6.50</b>
<b>BFM La Meule</b> with sage, 33cl. . . . .	<b>6.50</b>
<b>Oerlik-Alt-Äss-Brot</b> breadbeer. . . . .	<b>8.50</b>
 <b>Neumarkter Lammsbräu</b> gluten free, 33cl. . . . .	<b>7.50</b>
<b>Kleiner Riese IPA</b> from Niederdorf, 33cl. . . . .	<b>8.50</b>
<b>Möhl Cider</b> ,50cl. . . . .	<b>8.50</b>

# LIQUORS

	2cl	4cl
<b>Campari</b> 23%		6.80
<b>Gin</b> Draft Brothers 43%		12.00
<b>Vodka</b> Wodotschka 40% (organic)		8.40
<b>Whisky</b> 40%		
Appenzeller Säntis Malt		13.10
The Famous Grouse		8.40
<b>Rum</b> Diplomatico Mantuano 40%		10.00
<b>Cognac</b> Pinard (organic) 40%		8.40
<b>Amaretto</b> Di Mattia Walcher (organic) 28%		6.80
<b>Ouzo</b> 12 38%		7.90
<b>Pastis</b> Janot (organic) 45%		7.90
<b>Absinth</b> Charlotte la Clandestine 53% // with sugar		10.00
<b>Matter-Luginbühl Vermouth</b> Bianco 18%		6.50
<b>Jsotta Vermouth</b> Rosso 17%		7.90
<b>Ramazotti</b> Amaro Milano 30%		6.80
<b>Grappa</b> 43%		
Paesanella	7.40	
<b>Obstbrand</b> 40%		
Humbel Plum // Kirsch // Williams	6.80	
<b>Vielle Prune</b> Humbel 40%	9.20	
<b>Quittenbrand</b> Humbel 43%	9.20	

## Liquors mixed with open drinks

Coke / Orangejuice / Kefir / Mineralwater / Lemonade / Applejuice + 3.50

## Liquors mixed with bottled drinks

Goba Cola (Zero) / Tonic / Flocka Maté / Almdudler + 5.00

# WHITE / ROSÉ / HONEY WINE

## **Räuschling Turmgut**

Swiss, Erlenbach, organic

dry, pétillant wine with a mild acidity

1dl

7.5dl

.....9.50

61.80

## **Federweisser (seasonal)**

Swiss, Erlenbach, organic

White wine from red grapes, balanced harmonic aftertaste

.....9.50

61.80

## **Cuvée Blanc Weingut Zähringer**

Deutschland, Baden, Bio.

Light, fruity, fresh white wine cuvée made from Pinot Blanc and Johanniter. Delicate scent of apple and citrus aromas.

Suitable for light and/or vegetarian dishes.

.....6.50

45.00

## **Regent Rosé**

Switzerland, Hombrechtikon, organic, a.o.c.

This tangy organic rose from fully ripe Regent grapes offers a worthy summer wine . The nose of raspberries and wild strawberries fragrant, refreshing the palate and lovely, with a smooth harmony in the finish.

It is suitable as an aperitif wine as well as grilled meats and poultry .

.....9.50

61.80

## **Bearmead**

Switzerland, Othmarsingen

Mead from forest honey .....5.40

35.10



# RED WINE / SPARKLING WINE

## **Cannonau di Sardegna**

Italy, organic, d.o.c.

From organic farming, Sardinia, matured one year in a oak vat. earthy and mellow.

**1dl**

**7.5dl**

..... **7.80**

**50.70**

## **Pinot Noir Turmgut 2017**

Switzerland, Erlenbach, organic

Rich aroma with fruity tones of raspberry and a discrete wood flavor. It is juicy and invigorating on the palate with an elegant finish.

..... **8.50**

**55.30**

## **Pedriate (house wine)**

Switzerland, Cabbio TI, Bio, d.o.c

Pedriate is a full-bodied Merlot with lingering aromas, characterized by its strong tannins.

..... **6.50**

(1L) **60.00**

## **Nudo Prosecco**

Italy, d.o.c

..... **7.30**

**47.50**

# MIXED DRINKS

## **Kaukasus Sunrise**

Gin 40% 4cl, Kefirwater, cassis syrup . . . . . **17.00**

## **Rote Zora**

Campari 23% 4cl, Kefirwater, orange juice . . . . . **12.50**

## **Kafka**

Vodka 40% 4cl, Kefirwater . . . . . **12.50**

## **Malatesta**

Rum 40% 4cl, Kefirwater, peppermint syrup . . . . . **13.50**

## **Gingwer**

Gin 40% 4cl, with ginger lemonade . . . . . **16.50**

## **Negroni**

Campari 23% 2cl, Gin 43% 2cl, Vermouth rosso 17% 2cl . . . . . **14.50**

## **Rum-Picon**

Picon 18% 2cl, Rum 40% 2cl . . . . . **7.30**

## **Spritzer sweet / sour**

White wine 1dl, with sparkling water / lemonade / kefir . . . . . **7.00**

## **Prösi Plus**

Prosecco 1dl, syrup by choice . . . . . **9.50**

## **Bio-Spritz**

Prosecco 1dl, Primitivo Veneziano 2cl, sparkling water . . . . . **12.50**

## **Fancy Hippie sweet**

Prosecco 1dl, Kefirwater, quince syrup . . . . . **10.00**

## **Fancy Hippie sour**

Prosecco 1dl, Kefir . . . . . **9.50**

# SHOTS

## **Immer**

Ginger liquor 21% 3cl . . . . . **5.30**

## **Dörfliluft**

Ouzo 38% 3cl, peppermint syrup . . . . . **5.30**

## OUR SUPPLIERS

**Bakery St.Jakob, Zürich** // Croissant, bred

**Gold AG** // Croissant, Bread (Sunday)

**Rebel dia, Cooperativa Mut Vitz, Chiapas Mexiko** // Espresso

**Henauer** // Coffee, tea

**Family Widmer** // Eggs

**Chäs & Co** // Milkproducts

**Bruno Wittwer-Ming** // Alp chees, raweatbacon

**Morga** // Spices, honey, marmelade

**Howeg, Dietikon** // Nuts

**Salzdepot Zürich, Schlieren** // Sea salt

**Mariano, Zürich** // Olive oil

**Pico Bio, Zürich** // vegetables, meat, fruits, ricemilk, mascobadi

**Zorbis Lebensmittel, Zürich** // Feta, olives, halloumi, dried tomatoes

**Pasta Fresca, Scala Gusti AG, Interlaken** // Ravioli

**Intercomestibles, Zürich** // Soda, beer, wine and liquors

**Brasserie de Franche Montagne JU** // BFM Bier

**Kurt Epting und Claudia Flury, Hombrechtikon** // Cider, Sunneberg Grappa, seasonal Wine

**Markus Weber, Erlenbach** // Wine

**Weingut Zähringer, Baden-Württemberg** // Wine

**Sorbetto, Zürich** // Ice Cream

**EcoClean** // Cleaning Products