

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

CULTURE

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

// kultur@zaehringer.ch

OPENING HOURS RESTAURANT

MONDAY closed
TUESDAY TO SATURDAY 10:00 - 24:00
SUNDAY 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



> **Vegan**



> **Glutenfree**

OPENING HOURS KITCHEN

MONDAY	closed
TUESDAY TO FRIDAY	11.30 - 14.30 // 17.30 - 22.00
SATURDAY	11.30 - 22.00
SUNDAY	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 & MEZZE (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

Seasonal vegan Rösti 21.00

HOMEMADE MEZZE

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

Mezze Plate four different Mezze Dips (with flatbread). 18.00



* 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
Halloumi Wrap (with Fries & herbal sour cream)	11.00


* 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

	cheese cake with seasonal fruits	6.50
	Poppyseed cake	6.00
	Carrot cake	6.00
	Date cake	5.60
	Chocolate cake	6.00
	Vegan berry cake	6.50
	Brownie	5.60

COFFEE

Coffee black / cream (can be ordered cold)	4.80
Coffee Mélange	6.30
Milkcoffee.	5.00
Ice coffee.	6.00
Espresso // Ristretto	4.80
Double Espresso	5.60
Cortado	5.10
Latte Macchiato.	5.70
Capuccino	5.70
Mocca Coffee	6.50

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

MILK DRINKS

	2dl	3dl
Milk	3.90	4.40
Oat milk organic	3.90	4.40
Hot chocolate		4.80
Cold chocolate		4.80
Chocolate with whipped cream		7.00

HOT ALCOHOLIC BEVERAGES

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

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

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

BY THE BOTTLE

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

BY THE GLASS

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

HOMEMADE BEVERAGES

	2dl	3dl	5dl
Kefirwasser*	4.50	5.50	7.50
Kombucha**	4.50	5.50	7.50
Ingwer-Zitronen-Limonade	4.50	5.50	7.50
available hot			
Eistee	4.50	5.50	7.50
Mata Hari			
Kefirwasser with orangejuice	5.00	6.00	8.00
Emma Goldman			
Kefirwasser with Cassissyrup	5.00	6.00	8.00
Citron pressé		6.50	
Elderflowersyrup (still or wild)	4.50	5.50	7.50
Pfefferminzsyrap (still or wild)	4.50	5.50	7.50
Cassissyrup*** (still or wild)	4.00	4.70	6.60
Himbeersyrup*** (still or wild)	4.00	4.70	6.60

* Kefir water is a beverage that is made of fungus, figs and sugar
www.kefir.at


** kombucha is a beverage that is made of fungus, green tea and sugar.
www.kombu.de

*** not housemade

BEER

	2dl	3dl	5dl
Sprint hell	4.80	5.50	7.50
Sprint Panaché with Citro // Kefir	4.80	5.50	7.50
Record amber	4.80	5.50	7.50
Record Panaché mit Citro // Kefir	4.80	5.50	7.50
Saison Bier	5.30	6.00	8.00
Sprint/Record Picon Bière 2 cl	5.80	6.50	8.50
Sprint/Record Picon Bière 4 cl	6.80	7.50	9.50

Bottles

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

LIQUORS

	2cl	4cl
Campari 23%		6.80
Gin Draft Brothers 43%		12.00
Vodka Wodotschka 40% (organic)		8.40
Whisky 40%		
Appenzeller Säntis Malt		13.10
The Famous Grouse		8.40
Rum Diplomatico Mantuano 40%		10.00
Cognac Pinard (organic) 40%		8.40
Amaretto Di Mattia Walcher (organic) 28%		6.80
Ouzo 12 38%		7.90
Pastis Janot (organic) 45%		7.90
Absinth Charlotte la Clandestine 53% // with sugar		10.00
Matter-Luginbühl Vermouth Bianco 18%		6.50
Jsotta Vermouth Rosso 17%		7.90
Ramazotti Amaro Milano 30%		6.80
Grappa 43%		
Paesanella	7.40	
Obstbrand 40%		
Humbel Plum // Kirsch // Williams	6.80	
Vielle Prune Humbel 40%	9.20	
Quittenbrand 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 honey5.40

35.10

RED WINE / SPARKLING WINE

1dl

7.5dl

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