

RESTAURANT CAFÉ ZÄHRINGER

The Café Zähringer is a self-manged Restaurant since 1981. The Staff , the collective, also forms the management of the Restaurant. This means not only are we working in the Service and the Kitchen. We also do administrative work like orders, accounting, maintenance and much more...

// 044 252 05 00
// info@zaehringer.ch

KULTUR

In addition to Food and Drinks, there are Concerts, Readings, Art and any kind of Events. Do you want to something in collaboration or perform? Just reach out to us.

OPENING HOURS RESTAURANT

MONDAY Closed
TUESDAY - WEDNESDAY 10:00 - 23:00
THURSDAY - SATURDAY 10:00 - 24:00
SUNDAY 10:00 - 22:00

MENU

WE SERVE HOMEMADE

Our regularly changing soups, salads and menus, as well as the seasonal menus, cakes, oatmeal, salad-dressings, our hummus, chay, ginger-lemonade, icetea, kombucha, kefir, most of our sirups and many more are homemade in our kitchen. We use regional, seasonal, fresh, organic ingridients.

More about us:
www.zaehringer.ch



> **Vegan**



> **Gluten-Free**

OPENING HOURS KITCHEN

MONDAY closed
TUESDAY - FRIDAY 11.30 - 14.30 // 17.30 - 22.00
SATURDAY 11.30 - 22 .00
SUNDAY 11.30 - 20.30

BREAKFAST

10.00 - 11.30, SUNDAY THE WHOLE DAY

Café Complet

Café Crème/Esspresso and a Croissant	6.00
optional Cigarette	0.50

Hangover Breakfast

Rösti with Cheese and Egg plus Café Crème/Esspresso	28.00
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Brunch

Croissant, Bread, Butter, Jam, scrambled Egg, alpcheese, 5dl OJ	25.00
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Eggs

Fried Egg (sunny-side up)	4.70
Scrambled Eggs (2 eggs)	7.00
Omelett (3 eggs) with herbs	9.00
Additional egg	2.70
Additional bacon	6.00

 Oatmeal small / big	6.50 / 8.80
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Croissant	2.50
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Slice of Bread	1.60
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Sunday plaited loaf	1.80
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Butter / Margarine	1.50
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Jam / Honey	2.50
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Alpcheese	6.00
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 Hummus-dip with flatbread	6.50
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 Olive-dip with flatbread	6.50
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 Seasonal dip with flatbread	6.50
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 Mezze-plate with 4 dips and flatbread	19.50
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HOMEMADE RÖSTI

ANYTIME! (IN OPENING HOURS OF THE KITCHEN)

 Rösti vegan available	16.00
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Rösti with Cheese	20.00
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Rösti with fried Egg	20.00
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Rösti with fried Egg and Cheese	24.00
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 Rösti with vegan Zürigeschnetzelt	28.00
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Additional Egg	2.70
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Additional Bacon	6.00
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Grösti Big Rösti for ca. 3 Persons	45.00
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Grösti with Cheese Big Rösti for ca. 3 Persons	52.00
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 Gröschti with vegan Zürigeschnetzelt for ca. 3 P.	65.00
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LUNCH & DINNER

11.30-14.30 / 17.30-22.00, WHOLE DAY ON WEEKENDS

 Daily Soup small/big	7.50 / 10.50
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Salade (Sauce by choice: italian(v+) / french / vinegar&oil)

 Green small/big	7.50 / 9.50
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Mixed (plus hardboiled Egg) small/big	14.20 / 17.30
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 Garlic Bread	7.50
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 with mixed salad	16.00
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 Züri Fries	11.00
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 with herbal sour cream	14.20
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 with mixed salad	18.00
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Halloumiplate with mixed salad and herbal sour cream	21.00
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SNACKS

ANYTIME! (IN OPENING HOURS OF THE KITCHEN)

 Züri Fries	11.00
 with herbal sour cream	14.20
Hot Cheese Sandwich with herbal sour cream	8.00
Halloumi Wrap with Hummus, herbal sour cream and Fries	13.50
 Marinated Olives	7.50
 Hummus-dip with flatbread	6.50
 Olive-dip with flatbread	6.50
 Seasonal dip with flatbread	6.50
 Mezze-plate with 4 dips	19.50

DESSERT

SEE BLACKBOARD / SHOWCASE

COFFEE

Coffeebeans/Espressobeans/no Caffeine/Cowmilk/Oatmilk

Café Nature/Crème	4.80
Espresso/Ristretto	4.80
Double Espresso	5.60
Milkcoffee/Schale	5.00
Capuccino	5.70
Flat White	6.70
Latte Macchiato	5.70
Cortado	5.10
Ice Coffee	6.00
Café Mélange	6.50
Café Mocca	6.50

MILKY DRINKS

	2dl	3dl
<small>Cowsmilk/Oatmilk</small>		
Milk	3.90	4.40
Oatmilk organic	3.90	4.40
Hot/Cold Chocolate	5.50	
Chocolate Mélange		7.00

CHAY LATTE

Cowsmilk/Oatmilk

Homemade indian Spicetea	5.60	6.70
Pseudo-Chay Rooibos-Vanillatea with Milk & Cinnamon . . .	5.60	6.70

TEA

Cup of Tea	4.80
Pot of Tea small	8.30
Pot of Tea big	11.50
with Honey	1.50

Black Teas

Ceylon
Earl Grey
Lapsang Souchong
Darjeeling
Sweet Lemon

Green Teas

Jasmin
Chinesischer Grüntee

Herbs and Fruit

Karkade (Hibiskus)
Salbei
Zitronenmelisse
Eisenkraut
Pfefferminz
Lemon Grass
Fenchelsamen
Hagebutten
Kamille
Lindenblüten
Rooibos / Rooibos-Vanille
Früchtetee

Ginger (fresh) **5.50**

HOMEMADE DRINKS

	2dl	3dl	5dl
Kefir* <small>WATERBASED, DEPENDS ON SUPPLY</small>	5.00	6.00	8.00
Kombucha** <small>DEPENDS ON SUPPLY</small>	5.00	6.00	8.00
Seasonal sirup / lemonade <small>DEPENDS ON SUPPLY, SEE BLACKBOARD</small>	5.00	6.00	8.00
Ginger lemonade <small>ALSO NICE AS HOT BEVERAGE</small>	5.00	6.00	8.00
Icetea	5.00	6.00	8.00
Mata Hari Kefir with Orangejuice	5.50	6.50	8.50
Emma Goldman Kefir with Cassissirup	5.50	6.50	8.50
Citron pressé		6.50	

* www.kefir.at

** www.kombu.de

SWEETDRINKS / SODA

	2dl	3dl	5dl
Goba Cola	3.80	4.70	6.70
Elmer Citro	3.80	4.70	6.70
Gingerbeer	3.80	4.70	6.70
Orangejuice Fair Trade	4.30	5.30	7.40
Süessmost Bio	4.30	5.30	7.40
Schorle Bio	4.30	5.30	7.40
Mineral	2.90	3.70	5.70
Cassissirup STILL / WILD	3.80	4.70	6.70
Raspberrysirup STILL / WILD	3.80	4.70	6.70
Elderflowersirup STILL / WILD	3.80	4.70	6.70

IN BOTTLES

Goba Cola Zero 33cl	5.90
Almdudler 35cl	5.90
Flocka Mate 35cl	7.00
Thomas Henry Tonic Water 20cl	6.00
Chinotto 27.5cl	5.90

BEER

OPEN Turbinenbräu	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 with Citro // Kefir	4.80	5.50	7.50
Saison Bier see blackboard	5.30	6.00	8.00
Sprint Picon Bière 2 cl.	5.80	6.50	8.50
Record Picon Bière 2 cl.	6.80	7.50	9.50

BOTTLES

Adler Bügel-Spez 5dl	8.50
Paul 08 wheatbeer, 5dl.	8.50
Rothaus Tannäpfle alcohol free, 33cl.	6.50
BFM La Meule with sage, 33cl	8.50
Appenzeller Schwarzer Kristall 6.3%, 33cl	8.50
 Neumarkter Lammsbräu gluten free, 33cl.	7.50
Möhl Saurer Most trüb, 50cl.	8.50
Solibier Solidarity against Repression Solishare 0.50/FI, 33cl	6.50

WHITE WINE

	1dl	Flasche
Cuvée Blanc DE Baden, organic	7.50	48.00
Räuschling Turmgut CH Erlenbach, organic	9.50	65.00
Federweiss CH Erlenbach, organic	9.50	65.00

ROSÉ

Regent Rosé CH Hombrechtikon, organic	9.50	65.00
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RED WINE

Merlot Morbio CH Cabbio, organic	7.50	62.00(1L)
Pinot Noir CH Erlenbach, organic	9.50	65.00

PROSECCO

Nudo Prosecco Italien, d.o.c.	7.50	50.00
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SPRITZERS

G'sprützte sweet/sour

Cuvée Blanc Weisswein 1dl, Mineral/Citro/Kefir	9.00
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Prösi Plus

Prosecco 1dl, Sirup by coice	11.50
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Bio Spritz

Prosecco 1dl, Primitivo Veneziano 2cl, Soda	12.50
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Campari Spritz

Prosecco 1dl, Campari 2cl, Soda	12.50
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Fancy Hippie sweet/sour

Prosecco 1dl, Kefir, Sirup by choice	12.50
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Hugo

Prosecco 1dl, Soda, Elderflowersirup	11.50
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HOT ALCOHOLIC DRINKS

Coretto Grappa 2cl. Grappa Paesanella	8.50
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Carajillo 2cl. Cognac Pinard organic	9.50
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Café Kirsch/Zwetschgen/Williams 2cl. Humbel	8.50
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Irish Coffee 4cl. Famous Grouse, whipped Cream.	15.00
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Tea Rum 2cl. Ron Guajira Añejo, organic.	9.00
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Holdrio 2cl. Bure Zwetschgen, Hagebuttentee	8.50
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Turbo Most 2cl. Vodka, heisser Süssmost, Zimt.	9.50
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Hot Chocolate with Rum 2cl. Ron Guajira Añejo, organic	9.50
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ALCOHOLIC DRINKS

Seasonal Drink see blackboard	15.00
Kaukasus Sunrise Gin 4cl, Kefir, Cassissirup	15.00
Rote Zora Campari 4cl, Kefir, Orangejuice	13.00
Kafka Vodka 4cl, Kefir	13.00
Gingwer Gin 4cl, Ginger Lemonade	15.00
Negroni / Sbagliato Campari 2cl, Gin 2cl, Vermouth rosso 2cl	15.00
Rum-Picon Picon 2cl, Rum 2cl	8.00
Amaretto Sour Amaretto Di Mattia 4cl, Lemonjuice, Orangejuice	15.00
Gin Mule Gin 4cl, Gingerbeer, Limejuice	15.00
Wodka Mule Wodka 4cl, Gingerbeer, Limejuice	15.00
Dark'n'Stormy Rum 6cl, Gingerbeer, Limejuice	17.00
Espresso Martini Wodka 4cl, Kaluha 2cl, Espresso	17.00

APÉRITIF/DIGESTIF

	4cl
Campari 23%	7.50
Veneziano 15%	7.50
Pastis Janot (Bio) 45%	10.00
Vermouth Matter Bianco 16%	7.50
Vermouth Jsotta Rosso 17%	7.50
Ramazotti Amaro Milano 30%	7.50
Absinth Charlotte la Clandestine 53% // with sugar	12.00

SPIRITS

Wodka Wodotschka Humbel 40% (Bio)	10.00
Gin Humbel White Socks 40% (Bio)	10.00
Rum Diplomatico Mantuano 40%	11.50
Whisky 40%	
Appenzeller Säntis Malt 43%	16.00
The Famous Grouse 40%	10.00
Cognac Pinard (Bio) 40%	10.00
Ouzo 12 38%	8.50
Spirits with open sweet drinks	+ 3.00
Spirits with bottled sweet drinks	+ 4.50

LIQUEUR/FRUIT SPIRITS/SHOTS

	2cl	4cl
Amaretto Di Mattia Walcher (organic) 28%		8.50
Immer Ginger Liqueur 21%		7.50
Frangelico Hazelnut Liqueur 20 %		7.50
Kaluha Coffee Liqueur 16%.		7.50
Fruit Spirits 40%		
Humbel Bure Zwetschgen/Kirsch/Williams	7.50	
Quittenbrand Humbel 43%	10.00	
Grappa Paesanella 43%	6.50	
Vieille Prune Humbel 40%	10.00	