

RESTAURANT

# Zeughauskeller ZÜRICH

## Fresh from the keg

### Zeughauskeller House beer

Amber coloured beer, Turbinenbräu Zurich

### Zeughauskeller Dunkel

Brewery Uster

### Goldsprint Lager

Turbinenbräu Zurich

### Orion India Pale Ale

Turbinenbräu Zurich

### Braufrisch

Feldschlösschen unfiltered beer

3dl

4dl

5.20

6.80

5.50

7.00

5.20

6.80

5.20

6.80

5.50

7.00

### Mass

1.0lt

16.00

### Pitcher

1.5lt

24.00

## Apéro

### Gin Tonic

Tanqueray and Tonic Water

### Aperol Spritz

Aperol, Prosecco and Sparkling water

### White wine spritzer

sweet or sour

### Prosecco Impero

Treviso DOC

### Prosecco Impero

Treviso DOC

### Sour Beer Tip

Appenzeller sour beer  
with raspberries 4.0% Vol.

### Sanbitter

non-alcoholic

## Bottled beer

### Zeughauskeller special beer

Amber coloured beer, Stadtbühler Gossau 5.4% Vol

## White wine

1dl

7.5dl

### Riesling x Sylvaner

Zurich 2023

### Epesses Lavaux AOC

Chasselas 2022 / 2023

### Sauvignon blanc

Südsteiermark Wohlmuth,  
Austria 2022 / 2023

### Chardonnay

Domaine Miselle  
Côtes de Gascogne, France 2022 / 2023

## Rosé wine

1dl

7.5dl

### Nobler Rosé Tip

Pinot Noir, Switzerland 2022

## Red wine

1dl

7.5dl

### Nobler Blauer House wine

Pinot Noir, Auslese, Switzerland 2022

### Tre Corti

Merlot Barrique Ticino DOC 2022

### Ripasso Valpolicella

Superiore DOC, Monte del Fra  
Italy 2020 / 2021

### Ribón Crianza Recommendation

Ribera del Duero, Spain 2019 / 2020

### Maienfelder

Pinot Noir, Hermann,  
Switzerland 2020 / 2021

### Pinot Noir

Landolt, Zurich, Switzerland 2023

### Schneider Weisse

Original wheat beer from Munich 5.4% Vol.

5dl

8.50

### Schneider Aventinus

Bavaria's best dark wheat beer 8.0% Vol.

5dl

9.50

### Münchner Weisse

Hofbräu blond wheat beer 5.1% Vol.

5dl

8.50

### Züri-Blond

Brewery Uster 5.0% Vol.

3.3dl

6.00

### Sour Beer

Appenzeller sour beer with raspberries 4.0% Vol.

3.3dl

8.50

### Ginger Beer Tip

Appenzeller 2.4% Vol.

3.3dl

7.50

### Chimay Grand Réserve

exclusive dark beer brewed by Trappist monks 9.0% Vol.

7.5dl

19.00

### Hanfblüte

Appenzeller organic hemp beer 5.2% Vol.

5dl

8.80

### Maisgold

Swiss corn beer 5.0% Vol.

3.3dl

5.50

### Eichhof – non-alcoholic

wheat beer

3.3dl

5.20

### Schneider Weisse – non-alcoholic

wheat beer

5dl

8.50



Craft Beer

## Homemade Soups

- 12 Beef broth with finely shredded crepe  
13 Seasonal soup



8.00  
9.00

## Fresh Salads



- 16 Butter lettuce salad  
17 Butter lettuce salad with chopped egg  
298 Lamb's lettuce salad  
299 Lamb's lettuce salad with chopped egg  
19 Mixed salad  
227 Coleslaw

8.00  
9.00  
9.00  
10.00  
9.50  
6.50

## Cold Platters

### Beefsteak Tartare (served raw)

prepared mild or spicy, garnished with salad,  
served with toast and butter



- 215 small portion (starter) 24.00  
216 regular portion 32.00

- 25 Sliced air-dried mountain ham and beef, with shaved Swiss Gruyère cheese 24.50  
22 Sliced air-dried mountain ham 19.00  
23 Sliced air-dried mountain beef 21.00  
24 Shaved Swiss Gruyère cheese 15.00

### Sliced sausage-cheese salad

- 30 with servelat, Swiss cheese, tomato cubes, mixed leaf salad and hard-boiled egg 23.50  
28 additionally garnished with assorted mixed salads 25.00  
29 Sliced sausage salad with servelat, tomato cubes, mixed leaf salad and hard-boiled egg 16.50  
31 Sliced sausage salad served with Rösti 23.00

Bread roll	1.70
Butter	0.50

## Specialities of the House

48	<b>Geschnetzelte Kalbsleber</b> "get it while you can" Fresh veal liver, sliced and pan-fried in butter	36.00
46	<b>Wienerschnitzel</b> tender crumbed veal escalope, fried crispy Tip: in addition with cranberry sauce	36.50 +1.80
47	<b>Kalbsgeschnetzeltes nach Zürcher Art</b> panfried sliced veal and mushrooms in a delicious creamy white-wine sauce	36.50
279	<b>Veal-Cordon Bleu</b> tender veal escalope, filled with ham and spicy Gruyère cheese, fried crispy	38.00
49	<b>Pork-Cordon Bleu</b> tender pork escalope, filled with ham and spicy Gruyère cheese, fried crispy	32.00

**Choice of side dishes:** Rösti, French fries, noodles, rice or vegetables

44	<b>Mayor's sword</b> 400g of marinated baby-beef steaks, pounded thin, wrapped around the sword blade and grilled lean, served with a bowl of mixed salad, Rösti or French fries, served with a curry-garlic and barbecue sauce	88.00
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**To share for 2 persons**



42	<b>Whole pork shank</b> "get it while you can" marinated with fresh herbs and oven-roasted, simmered in dark draught beer and served with fresh potato salad	33.00
43	<b>"Möckli" à la Zeughauskeller</b> fried pieces of beef in a special curry-garlic sauce, oven-baked, served with buttered rice	36.00
41	<b>Pork roast</b> "get it while you can" roasted to juicy perfection, marinated with herbs and served with potato salad	29.00
40	<b>Deep fried perch fillets</b> served with boiled potatoes and tartar sauce	31.00

Alternatively served with **Rösti, French fries or vegetables** +3.50

# Our Sausage Favourites served with homemade potato salad



50	<b>The original "Kalbsbratwurst"</b>	20.00
	pan fried veal sausage, made in Zurich, served with delicious onion sauce	
311	<b>"Zwingli" sausage</b>	22.00
	very tasty grilled pork sausage with herbs and pistachio pieces, according to an old traditional recipe based on 1519, served with delicious onion sauce	
54	<b>The popular "Wiedikerli"</b>	22.50
	a pair of pan fried sausages with lean pork, various spices and fresh mountain-herbs, served with savoury gravy	
52	<b>Hungarian paprika «Schnägg»</b>	24.00
	Paprika-flavoured pan-fried pork sausage, for everyone who likes it spicy,	
66	<b>Vaudois "Saucisson" - a speciality</b>	29.00
	slowly smoked pork sausage with bacon, white wine and a traditional spice mixture, served with sauerkraut and boiled potatoes	
59	<b>Augustiner "Schüblig"</b>	19.50
	traditional smoked pork and beef sausage from Zurich	
222	<b>Zeughauskeller Wurstspiess</b>	31.00
	a selection of our finest grilled sausage specialities on a skewer, served with tasty onion sauce	
	<b>Zeughauskeller «Kanonenputzer»</b>	
	typical pan-fried sausage from our French-speaking region, served with onion sauce	
53	ca. ½ Meter 500 gramm for 2 persons	44.00
453	ca. 1 Meter 1000 gramm for 4 persons	88.00
Alternatively served with <b>Rösti</b> or <b>French fries</b> or <b>vegetables</b>		+3.50
67	Add a portion of <b>Sauerkraut</b>	8.50



## Always a good choice

91	<b>«Älplermagronen»</b>	21.50
	Alpine Macaroni, a Swiss specialty with potato cubes, onions and cream sauce	
98	Tip: in addition with a portion of homemade applesauce	+ 5.00
272	<b>Zeughauskeller-Burger</b>	28.00
	2x 120 g burger made from 100% beef with coleslaw, fried onions, bacon and BBQ-sauce, served with French fries	
341	<b>Incredible Burger</b>	26.50
	Vegi Burger with coleslaw, fried onions and BBQ-sauce, served with French fries	

## Light dishes

81	<b>Veal escalope</b>	35.00
	juicy grilled and served with vegetables	
83	<b>Poulet "Gschnätzlets"</b>	32.50
	tender strips of Swiss gourmet chicken in a spicy sauce with fresh herbs, served with vegetables	
95	<b>Tender chicken breast</b>	28.00
	Swiss Gourmet chicken, <b>crumbed</b> and crispy or <b>grilled</b> on a bed of green salad	

On request also served with **potato salad, Rösti, French fries, noodles or rice**



## Cold Beverages

	2dl	4dl
<b>Ice tea</b> with lemon	3.20	5.20
<b>Apple juice</b>	3.20	5.20
<b>Apple spritzer</b>	3.20	5.20
<b>Sprite</b>	3.20	5.20
<b>Coca Cola</b>	3.20	5.20
<b>Orange juice</b>	3.80	6.00
<b>Raspberry syrup</b>	1.50	3.00

## Cold Beverages - bottles

<b>Coca Cola</b>	3.3dl	5.00
<b>Coca Cola Zero</b>	3.3dl	5.00
<b>Fanta</b>	3.3dl	5.00
<b>Rivella red</b>	3.3dl	5.00
<b>Rivella blue</b>	3.3dl	5.00
<b>Rivella yellow (vegan) – new</b>	<b>Pet 5dl</b>	5.00
<b>Sprite</b>	3.3dl	5.00
<b>Kinley</b> Tonic Water, Bitter Lemon	2dl	5.00
<b>Apfelwein Möhl</b> Cider 4% Vol.	5dl	7.50
<b>Apfelwein Möhl</b> Cider non-alcoholic	5dl	7.50
<b>Tomato juice Michel</b>	2dl	5.00
<b>Grape juice red</b>	2dl	5.00
<b>Valser Mineralwater</b> sparkling or still	5dl 1lt	6.00 9.50

## Hot alcoholic beverages

<b>Kaffeefertig / Kafi-Lutz</b> coffee with a shot of 2.5cl Träsch	6.50
2.5cl Pflümli	8.50
<b>Schwyzer Kaffee</b> coffee with a shot of 2.5cl Kirsch and whipped cream	8.50
<b>Irish Coffee</b> with 4cl Whisky and whipped cream	10.50

## Whiskys and Cognac

<b>Swiss Highland</b> , 40% Vol. Appenzeller Single Malt	4cl	9.50
<b>Tullamore Dew Irish</b> , 40% Vol	4cl	7.50
<b>Cognac Hennessy</b> , 40% Vol	2cl	7.00

## Coffee

<b>Coffee</b> crème or nature	4.70
<b>Coffee decaffeinated</b> crème or nature	4.70
<b>Espresso</b> crème or nature	4.70
<b>Double Espresso</b>	5.70
<b>Cappuccino</b>	5.00
<b>Latte Macchiato</b>	5.00
<b>Milk coffee</b>	4.70
<b>Milk</b> hot or cold	2.50
<b>Ovomaltine</b>	4.70
<b>Chocolate Caotina</b>	4.70
<b>Tea Eilles</b>	4.70
Darjeeling Royal tea, Peppermint tea, herbal tea, Green tea Asia Superior , Camomile tea, Summer berries tea , Vita orange tea, Verbena tea	

## Aperitifs

<b>Gin Tonic</b> Tanqueray and Tonic Water	11.00
<b>Martini</b> , 15% Vol. white or red	4cl      6.00
<b>Campari</b> , 23% Vol.	4cl      6.00
<b>Appenzeller</b> , 29% Vol.	4cl      6.00
<b>Jägermeister</b> , 35% Vol.	4cl      5.00
<b>Campari Orange</b>	9.50
<b>Sanbitter</b> non-alcoholic	4.50

## Spirits

<b>Grappa</b> , 40% Vol. Berta	2cl	8.50
<b>Grappa</b> , 43% Vol. Brunello, Aldo	2cl	8.00
<b>Kirsch</b> , 41% Vol.	2cl	6.50
<b>Williams Tradition</b> , 41% Vol.	2cl	6.50
<b>Pflümli</b> , 41% Vol.	2cl	6.50
<b>Vieille Prune</b> , 40% Vol.	2cl	7.00
<b>Kernobstbranntwein</b> , 45% Vol.	2cl	5.50
<b>Vodka</b> , 40% Vol. Absolut	4cl	6.50
<b>Amaretto di Saronno</b> , 28% Vol.	2cl	6.00