









RESTAURANT **Zeughauskeller** ZÜRICH

Fresh from the keg	3dl	4dl
Zeughauskeller House beer  Amber coloured beer, Turbinenbräu Zurich	5.20	6.80
Zeughauskeller Dunkel  Brewery Uster	5.50	7.00
Goldsprint Lager  Turbinenbräu Zurich	5.20	6.80
Orion India Pale Ale  Turbinenbräu Zurich	5.20	6.80
Braufrisch Feldschlösschen unfiltered beer	5.50	7.00
Mass	1.0lt	16.00
Pitcher	1.5lt	24.00

Apéro		
Gin Tonic Tanqueray and Tonic Water		11.00
Aperol Spritz Aperol, Prosecco and Sparkling water		9.50
White wine spritzer sweet or sour		7.50
Prosecco Impero Treviso DOC	1dl	6.00
Prosecco Impero Treviso DOC	7.5dl	42.00
Sour Beer Tip Appenzeller sour beer with raspberries 4.0% Vol.	3.3dl	8.50
Sanbitter non-alcoholic		4.50

Bottled beer		
Zeughauskeller special beer Amber coloured beer, Stadtbühler Gossau 5.4% Vol	5dl	8.50
Appenzeller Quöllfrisch  unfiltered beer, 4.8% Vol.	5dl	8.50
 Beer Flambée with Firewater 	5dl	15.80
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	3.3dl	5.20
Schneider Weisse – non-alcoholic wheat beer	5dl	8.50

White wine	1dl	7.5dl
Riesling x Sylvaner Zurich 2023	6.80	48.00
Epesses Lavaux AOC Chasselas 2022 / 2023	6.80	48.00
Sauvignon blanc Südsteiermark Wohlmuth, Austria 2022 / 2023	6.20	43.00
Chardonnay Domaine Miselle Côtes de Gascogne, France 2022 / 2023	5.50	38.00
Rosé wine	1dl	7.5dl
Nobler Rosé Tip Pinot Noir, Switzerland 2022	6.60	46.00
Red wine	1dl	7.5dl
Nobler Blauer House wine Pinot Noir, Auslese, Switzerland 2022	6.60	46.00
Tre Corti Merlot Barrique Ticino DOC 2022	7.20	50.00
Ripasso Valpolicella Superiore DOC, Monte del Fra Italy 2020 / 2021	6.00	42.00
Ribón Crianza Recommendation Ribera del Duero, Spain 2019 / 2020	7.00	49.00
Maiefelder Pinot Noir, Hermann, Switzerland 2020 / 2021	6.30	44.00
Pinot Noir Landolt, Zurich, Switzerland 2023	6.40	45.00



Craft Beer

Homemade Soups

- 12 **Beef broth with finely shredded crepe**
13 **Seasonal soup**



8.00
9.00

Fresh Salads



- 16 **Butter lettuce salad** 8.00
17 **Butter lettuce salad with chopped egg** 9.00
298 **Lamb's lettuce salad** 9.00
299 **Lamb's lettuce salad with chopped egg** 10.00
19 **Mixed salad** 9.50
227 **Coleslaw** 6.50

Cold Platters

Beefsteak Tartare (served raw)

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

- 215 small portion (starter)
216 regular portion



24.00
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 Röstli 23.00

Bread roll
Butter

1.70
0.50

Specialities of the House

- | | | |
|----|--|-------|
| 48 | Geschnetzelte Kalbsleber “get it while you can”
Fresh veal liver, sliced and pan-fried in butter | 36.00 |
|----|--|-------|

- | | | |
|----|---|----------------|
| 46 | Wienerschnitzel
tender crumbed veal escalope, fried crispy
Tip: in addition with cranberry sauce | 36.50
+1.80 |
|----|---|----------------|

- | | | |
|----|--|-------|
| 47 | Kalbsgeschnetztes nach Zürcher Art
panfried sliced veal and mushrooms in a delicious creamy white-wine sauce | 36.50 |
|----|--|-------|

- | | | |
|-----|---|-------|
| 279 | Veal-Cordon Bleu
tender veal escalope, filled with ham and spicy Gruyère cheese, fried crispy | 38.00 |
|-----|---|-------|

- | | | |
|----|---|-------|
| 49 | Pork-Cordon Bleu
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 | Mayor's sword
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
To share for 2 persons | 88.00 |
|----|---|-------|



- | | | |
|----|---|-------|
| 42 | Whole pork shank “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 | "Möckli" à la Zeughauskeller
fried pieces of beef in a special curry-garlic sauce, oven-baked, served with buttered rice | 36.00 |
|----|--|-------|

- | | | |
|----|--|-------|
| 41 | Pork roast “get it while you can”
roasted to juicy perfection, marinated with herbs and served with potato salad | 29.00 |
|----|--|-------|

- | | | |
|----|---|-------|
| 40 | Deep fried perch fillets
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	The original "Kalbsbratwurst" pan fried veal sausage, made in Zurich, served with delicious onion sauce	20.00
311	"Zwingli" sausage very tasty grilled pork sausage with herbs and pistachio pieces, according to an old traditional recipe based on 1519, served with delicious onion sauce	22.00
54	The popular "Wiedikerli" a pair of pan fried sausages with lean pork, various spices and fresh mountain-herbs, served with savoury gravy	22.50
52	Hungarian paprika «Schnägg» Paprika-flavoured pan-fried pork sausage, for everyone who likes it spicy,	24.00
66	Vaudois "Saucisson" - a speciality slowly smoked pork sausage with bacon, white wine and a traditional spice mixture, served with sauerkraut and boiled potatoes	29.00
59	Augustiner "Schüblig" traditional smoked pork and beef sausage from Zurich	19.50
222	Zeughauskeller Wurstspiess a selection of our finest grilled sausage specialities on a skewer, served with tasty onion sauce	31.00
	Zeughauskeller «Kanonenputzer» 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 **Rösti** or **French fries** or **vegetables** +3.50

67 Add a portion of **Sauerkaut** 8.50



52



53

Always a good choice

91	«Äplermagronen»	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	Zeughauskeller-Burger	28.00
	2x 120 g burger made from 100% beef with coleslaw, fried onions, bacon and BBQ-sauce, served with French fries	
341	Incredible Burger	26.50
	Vegi Burger with coleslaw, fried onions and BBQ-sauce, served with French fries	

Light dishes

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

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



Cold Beverages		2dl	4dl
Ice tea with lemon		3.20	5.20
Apple juice		3.20	5.20
Apple spritzer		3.20	5.20
Sprite		3.20	5.20
Coca Cola		3.20	5.20
Orange juice		3.80	6.00
Raspberry syrup		1.50	3.00
Cold Beverages - bottles			
Coca Cola	3.3dl		5.00
Coca Cola Zero	3.3dl		5.00
Fanta	3.3dl		5.00
Rivella red	3.3dl		5.00
Rivella blue	3.3dl		5.00
Rivella yellow (vegan) – new	Pet 5dl		5.00
Sprite	3.3dl		5.00
Kinley Tonic Water, Bitter Lemon	2dl		5.00
Apfelwein Möhl Cider 4% Vol.	5dl		7.50
Apfelwein Möhl Cider non-alcoholic	5dl		7.50
Tomato juice Michel	2dl		5.00
Grape juice red	2dl		5.00
Valser Mineralwater sparkling or still	5dl 1lt		6.00 9.50

Hot alcoholic beverages	
Kaffeefertig / Kafi-Lutz coffee with a shot of 2.5cl Träsch	6.50
2.5cl Pflümli	8.50
Schwyzzer Kaffee coffee with a shot of 2.5cl Kirsch and whipped cream	8.50
Irish Coffee with 4cl Whisky and whipped cream	10.50

Whiskys and Cognac		
Swiss Highland , 40% Vol. Appenzeller Single Malt	4cl	9.50
Tullamore Dew Irish , 40% Vol	4cl	7.50
Cognac Hennessy , 40% Vol	2cl	7.00

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

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

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