



★ ZUNFTHAUS ZUR WAAG ★
zünftig geniessen

Menu suggestions





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Menu suggestions

for 10 or more persons

Starters - Carpaccio

Beef carpaccio with parmesan cheese	CHF	21.50
Tuna carpaccio with Asian vegetables	CHF	21.50
Graved salmon carpaccio with avocado tartelette and lemon pepper marinade	CHF	19.50
Vitello Tonnato	CHF	23.50
Tomato carpaccio with buffalo mozzarella (seasonal)	CHF	17.50
Beetroot carpaccio with orange-vinaigrette and Burrata	CHF	17.50

Starters – Terrines (for 20 or more persons)

Fish terrine made of smoked salmon, halibut and trout with horseradish cream and salad bouquet	CHF	24.50
Salmon and shrimp terrine with crab meat and lime crème-fraîche	CHF	24.50
Smoked salmon terrine with celery and dill	CHF	24.50
Pike perch terrine, wrapped in Serrano ham with avocado tatar and salad bouquet	CHF	21.50
Duck liver terrine with wine jelly and brioche	CHF	26.50
Duck liver terrine with fruit bread and truffle honey chutney	CHF	26.50

Starters - Salads

Seasonal leaf salad with house dressing	CHF	12.50
Mixed salad with house dressing	CHF	14.50
Lettuce hearts with chopped egg	CHF	16.50
Rocket salad with cottage cheese, dried tomatoes and crostini with Coppa	CHF	18.50
Frisée lettuce with seasonal fruits, walnuts and crostini with Brie cheese	CHF	19.50
Lamb's lettuce with bacon, chopped egg and croutons (seasonal)	CHF	15.50
Lamb's lettuce with smoked salmon and grapefruit (seasonal)	CHF	19.50
Cabbage salad with feta, smoked almonds and curcuma	CHF	18.00



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Starters – Warm soups

The classic white wine soup from Zurich	CHF	13.50
Tomato soup with mozzarella pearls	CHF	13.50
Jerusalem artichoke soup with leeks	CHF	12.50
Beetroot soup with wasabi foam	CHF	12.50
Asparagus soup with chervil (seasonal)	CHF	12.50
Celeriac soup with diced apple	CHF	12.50
Sweet potato soup with ginger	CHF	12.50
Potato soup with dried beef	CHF	13.50
Oxtail soup covered with puff pastry	CHF	13.50
Pumpkin-ginger soup (seasonal)	CHF	12.50
Pea soup with fresh horseradish	CHF	13.50
Mushroom soup with diced bacon	CHF	14.50
Chestnut soup with diced celery and apple (seasonal)	CHF	13.50

Starters – Cold soups

Melon soup with Prosecco	CHF	13.50
Gazpacho Andaluz	CHF	13.50
Cucumber soup with crab meat	CHF	14.50

Starters – Vegetarian/Vegan

Luke warm zucchini tartelette with tomato salsa and burrata	CHF	21.00
Beetroot-capers tatar with marinated goat cheese	CHF	19.50
Falafel with eggplants, grapefruit, yuzu pearls and paprika vinaigrette	CHF	22.50
Beluga lentils salad with pomegranate seeds, celeriac and apple (vegan)	CHF	20.50



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Main course - Meat

Please choose your main course, side dishes and vegetables from the list below.

Les Grand Pièces

Roasted veal crown from “Schrofenhof Thurgau” (for 25 or more persons)	CHF	59.00
Loin of veal from “Schrofenhof Thurgau” (for 10 or more persons)	CHF	54.00
Tournedos Rossini (with duck liver and truffle sauce)	CHF	59.00
Côtes de Boeuf	CHF	54.00
Roastbeef à l’anglaise with sauce Hollandaise	CHF	51.00
Loin of pork Iberic (for 10 or more persons)	CHF	49.00
Iberic pork sirloin	CHF	49.00

The classic roasted fillet of beef with...

Whisky Hollandaise & balsamic sauce	CHF	55.00
Sauce Béarnaise & red wine sauce	CHF	55.00
Wrapped in herbs	CHF	55.00

Veal from our local butcher “Metzgerei Keller”

Sliced veal with cream sauce “Zurich style”	CHF	43.00
Sliced veal with cream sauce “Zurich style” without mushrooms	CHF	49.00
Sirloin of veal with Barolo sauce	CHF	52.00
Rib-eye of veal with balsamic sauce	CHF	59.00
Boiled veal fillet with red wine sauce	CHF	49.00

Lamb, duck, corn poulard

Roast duck breast with orange sauce	CHF	51.00
Roast fillet of lamb saddle with red wine sauce	CHF	47.50
Sweet corn poulard roasted in the oven with rosemary sauce	CHF	43.00



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Side dishes

Potato gratin

Rösti

Boiled potatoes

Buttered noodles

White wine risotto

Mushroom risotto

Cardamom couscous

Potato puree

Sweet potato puree

Polenta

Spaghettini

Saffron risotto

Buttered rice

Vegetables

Seasonal vegetables from the market

Ratatouille

Green asparagus (seasonal)

Wok vegetables

Leaf spinach with pine nuts and tomatoes

Tomato baked in the oven

Savoy cabbage (seasonal)

White asparagus (seasonal)

Peperonata

Red cabbage and chestnuts(seasonal)



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Main course - Fish

Fried fillets of perch with almond butter boiled potatoes and leaf spinach ½ portion CHF 36.00	CHF	48.00
Fried fillet of pike perch with Beluga lentils potato-horseradish puree ½ portion CHF 36.00	CHF	46.00
Fried turbot with lobster sauce gnocchi and tomato-concassée ½ portion CHF 36.00	CHF	48.00
Fried fillet of sea bass with parmesan cheese sauce artichoke-risotto and vegetables ½ portion CHF 36.00	CHF	47.50
Fried fillet of char with lemon butter sliced vegetables and dill potatoes ½ portion CHF 36.00	CHF	46.00

Main course – Vegetarian/Vegan (for 5 or more persons)

Polenta tartelette with parmesan cheese, leeks and mushrooms	CHF	39.50
Pea risotto with buffalo mozzarella and glazed carrots	CHF	37.00
Lemon-ricotta ravioli with sautéed artichokes	CHF	38.50
Yellow vegetable curry with smoked tofu and jasmine rice (vegan)	CHF	38.00

Please have a look at our daily selection of vegetarian dishes on our restaurant menu.



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Timeless classic selection

Boiled fillet of Angus beef “Vienna style” with cranberries, pickles with mustard seeds, horseradish cream and boiled potatoes	CHF	41.00
Angus beef roulade with white wine risotto and root vegetables	CHF	39.00
Braised fillet of beef with savoy cabbage and celeriac-potato puree	CHF	45.00
Meat loaf from Angus beef and pork, mashed potatoes and root vegetables	CHF	39.00
Sliced fillet of beef “Stroganoff” with butter noodles	CHF	46.50
Braised calf’s cheeks with potato-leeks puree	CHF	44.50
“Fleischkaese” (sausage meat loaf) with potato salad	CHF	28.50

Declaration

Our dishes may contain any of the allergens listed below:

Gluten / milk / eggs / fish / shell fish / soy beans / peanuts / fruits with hard shells (e.g.hazelnuts) / sesame seeds / celeriac / celery / mustard / sulphites and products made therefrom.

Our employees will gladly provide you with information on allergens. If you depend on allergen free food, please let us know premature. We gladly offer you gluten free, lactose free, vegan or other menus in accordance with your needs.

Origin of our meat and fish products

Beef: Switzerland, Australia*, USA*, Ireland // Veal: Switzerland // Porc: Switzerland, Spain // Lamb: New Zealand*, Australia* //

Duck, Quail: France // “Ribelmals”poulard: Switzerland// Guinea fowl: France// Venison ham: Austria

*May have been produced with non-hormonal enhancers such as antibiotics.

Salmon: Norway, Scotland, Iceland //Perch: Switzerland //Halibut: Norway // Trout, Turbot: Switzerland, France, Germany // Pike perch: Switzerland// Monkfish, Seabass, France// Char: Iceland // Crabs: Germany //

King prawns, Crawfish, Shrimps: Vietnam // Tuna: Philippines



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Desserts

Marcel Chardon's chocolate mousse

Many years ago, Marcel Chardon, owner of a fine patisserie store and an esteemed member of our guild, divulged his secret recipe to the chef at the time. It has been jealously guarded and to our knowledge, only a few people know it, among them our chef Pâtissier Wojciech Grzejszczyk

CHF 16.50

Dessert plate „Zunftthaus zur Waag“

CHF 19.00

Three different sorbets with seasonal fruit

CHF 15.50

Lukewarm apple tarte with vanilla ice cream

CHF 14.50

Cream caramel with Florentine brittle

CHF 13.50

Dumplings filled with apricots and vanilla sauce

CHF 16.50

White chocolate mousse with chocolate tarte and mango sorbet

CHF 16.50

Lukewarm chocolate cake with yoghurt ice cream

CHF 16.50

Yoghurt-passion fruit mousse with mango salad

CHF 14.50

Vanilla parfait with berry compote

CHF 13.50

Crème brûlée made of Bourbon vanilla, Griottines and sorbet

CHF 15.50

Coffee panna cotta with vanilla ice cream

CHF 14.50

Apple juice cream with small apple pastry

CHF 14.50

Fruit salad with lemon sorbet

CHF 13.50

Dessert buffet „Zunftthaus zur Waag“ (for 25 or more persons)

CHF 24.50

Dessert buffet „Zunftthaus zur Waag“ with cheese selection (for 25 or more persons)

CHF 27.50

Cheese

Small cheese plate with different Swiss specialties

CHF 17.50

We gladly serve your preferred seasonal dessert, please contact us if desired.



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Spring Menu

Marinated fillets of perch
green asparagus and wild garlic pesto

“Ribelmais” poulard cream soup
vegetable pearls and chervil

Roasted veal rump cap
spring morel risotto and market vegetables

Caramelized lemon tart
lavender meringue and strawberry sorbet

*

3 courses CHF 87.00

4 courses CHF 98.00

Summer Menu

Tuna tatar with pea vinaigrette
watermelon & wasabi nuts

Tomato gazpacho with basil croutons

Beef sirloin from Argentina
Edamame-chanterelles risotto & vegetables

Lime parfait
Raspberry jelly and passion fruit sauce

*

3 courses CHF 87.00

4 courses CHF 98.00



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Autumn Menu

Cabbage salad with caraway
venison ham and pickled dried fruit

Sweetcorn-coconut soup
yellow curry and popcorn

Roasted breast of guinea fowl with grape sauce
Pumpkin puree and mushrooms

Chocolate tartlette
plum compote and walnut ice cream

*

3 courses CHF 87.00

4 courses CHF 98.00

Winter Menu

Terrine of Bio salmon
mango-ginger chutney

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Parsnip cream soup
glazed chetnuts

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Roasted fillet of Angus beef
Truffled potato puree and vegetables

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Lukewarm apple tart
caramel sauce and vanilla ice cream

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3 courses CHF 89.00

4 courses CHF 100.00



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Vegetarian Menu
for 5 or more persons

Lukewarm zucchini tartelette with tomato salsa

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Celeriac soup with diced apple

* * *

Lemon-ricotta ravioli with sauteed artichokes

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Crème brûlée with mango sorbet

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3 courses CHF 68.00

4 courses CHF 78.00

Vegan Menu
For 5 or more persons

Beluga lentils salad with celeriac and pomegranate seeds

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Beetroot soup with wasabi nuts

* * *

Yellow vegetable curry with smoked tofu

* * *

Fruit salad with lemon sorbet

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3 courses CHF 68.00

4 courses CHF 78.00