

Restaurant Winzerhaus

More than 90 years ago the Winzerhaus began serving its guests within one of the nicest locations in the Limmat valley in the vineyards of Weiningen. On our menu, you will find a big selection of premium meat and fish, which will be grilled perfectly from our grill masters. Our suppliers guarantee highest quality standards for all our meats, fish, vegetables and wines. We love to spoil you with delicious foods in our unique restaurant. Relax and enjoy the magnificent views.

Bon Appetit

Our Services

The Winzerhaus offers you the following services:

Banquets & Catering

Perfect if you want to spoil your guests with Winzerhaus quality in a private setting at our restaurant, at home or any location you wish.

Gift Vouchers

Surprise your loved ones with a gift voucher. You can simply order the vouchers in our online-shop.

Please ask our friendly staff for further informations.
winzerhaus.ch

Origin of meat and fish

Chicken	Switzerland
Pork	Switzerland
Lamb	Ireland
Veal	Switzerland
Beef Entrecôte	Switzerland/Ireland
Ribeye	Switzerland/Ireland
Beef Fillet	Switzerland/Ireland
Tomahawk	Switzerland/Ireland
Horse	France
Salmon	Scotland
King prawns	Vietnam
Tuna	Philippines
Sausages	Switzerland

Our suppliers

Fish	G. Bianchi AG, Zufikon
Meat	Reichmuth Fleischwaren AG, Schwyz
Vegetables and fruits	Käppeli AG, Merenschwand
Weinger wines	Weingut Haug, Weiningen
Italian wines	Vini Vergani, Zurich
Spanish wines	Vini Vergani, Zurich

*Please ask our staff regarding food allergies.
All our prices are in CHF and include 8,1% VAT.*

Starters

Fied lettuce salad <i>with bacon and croutons</i>		14.5
Field lettuce salad <i>with egg and croutons</i>		14.5
Mixed salad		11.5
Beef Tatar <i>from the fillet, handcut</i>	100 g/150 g	23/30.5
Horse Tatar <i>from the fillet, handcut</i>	100 g/150 g	22/29.5
Tuna Tatar <i>from the fillet, handcut</i>	100 g/150 g	24/32
Smoked salmon Tatar <i>from the fillet, handcut</i>	100 g/150 g	23/30.5
Smoked Orkney Salmon <i>with horse radish</i>	70 g/100 g	22/29.5
Burrata <i>with ham from Schwarzwald</i>		26
<i>or with oxtail tomato and marinated rocket with balsamic vinaigrette</i>		24
Goat Cheese <i>with honey and rosemary</i>		19.5
Marrow Bone		17
Aperitif Sausages		7.5
«Elsässer» Tarte Flambee		18.5
Vegetarian Tarte Flambee		18.5
Smoked Salmon Tarte Flambee		19.5

From the grill

	200 g	300 g	400 g	500 g
Chicken				
Breast	31	41	51	61
Skewer	29	39	49	59
Pork				
Tenderloin steak	29	38	47	56
Spare ribs				35
Lamb				
Racks		46	59	72
Tenderloin	36	49	62	75
Skewer	33	46	59	72
Veal				
Chop		49	59	69
Spare ribs				36
Beef				
Ribeye		52	66	80
Entrecôte	44	58	72	86
Fillet	49	64	79	94
Skewer	39	49	59	69
Horse				
Fillet	44	57	70	83
Skewer	39	49	59	69
Fish				
Salmon steak	34	44	54	64
Salmon steak skewer	29	39	49	59
Black Tiger skewer	34	44	54	64
Tuna steak	42	52	62	72
Tuna skewer	37	47	57	67

Recommondation

Tomahawk
ca. 1 kilo for 2 people

per piece 152
per person 76

Burger and sausages

Burger

Winzi-Burger
with gherkins, tomato and onion

150 g	200 g	300 g
	17	25

Winzi-Cheeseburger
with gherkins, tomato, onion and cheese

	18	26
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Sausages

“Chäs-Schüblig”
with various sauces

	14
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Winzi-Bratwurst

	13
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Vegetarian

Veggie-Sausage (vegan)

	14
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Veggie-Burger (pea protein base)
with gherkins, tomato and onion

	17
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Veggie-Cheeseburger
with gherkins, tomato, onion and cheese

	18
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All barbecue dishes are served with herb butter and our homemade, mustard-, garlic-, sweet chili-, and chimichurri-sauces.

All Barbecue dishes are marinated with our own spice mixture and oil.

Cooking preferences

rare
medium rare
medium
medium well
well-done

Side dishes

French Fries	8
Swiss Rösti-Croquettes (potatoe)	8
Grilled Vegetables	8
Leaf Spinach	8
Baked Potatoe with Sour Cream	8
Rice	8
Side Salad	8
Pasta	8
Sweet Potatoe Fries	10

Drinks

Water

Sparkling mineral water	50 cl/100 cl	5.5/11
Still mineral water	50 cl/100 cl	5.5/11

Soft drinks

Coca-Cola	33 cl	5.5
Coca-Cola Zero	33 cl	5.5
Rivella red	33 cl	5.5
Rivella blue	33 cl	5.5
Apple spritzer	30 cl	5.5
Apple juice	30 cl	5.5
Sinalco	30 cl	5.5
Elmer Citro	30 cl	5.5
Dry Bitter Tonic	20 cl	5.5
Lemonade	20 cl	5.5
Ginger Ale	20 cl	5.5
Ginger Beer	20 cl	5.5
Ice Tea	33 cl	5.5

Juices

Grape juice red	20 cl	5.5
Orange juice	20 cl	5.5
Tomato juice	20 cl	5.5
Ramseier Cider with alcohol	50 cl	6.7
Ramseier Cider without alcohol	50 cl	6.7

Warm beverages

Café Crème		5
Espresso		5
Cappuccino		5.8
Café au lait		5.5
Latte Macchiato		7
Double Espresso		7
Chocolat warm/cold		5
Tea		4.8
Punch		4.8
Coffee "fertig"		7.8
Coffee "Luz"		7.8
Coretto Grappa		7.8

Beer

From the beer tab

Winzibräu 20 cl/30 cl/50 cl 3.5/5.2/7.5

Our beer from our own brewery. Brewed, tapped and bottled with love and the greatest care. A naturally cloudy, top-fermented lager. Soft on the palate with subtle carbonation. Bottom up.

Bottle

Winzibräu 4,8%, 33 cl 5.7

Hürlimann Lager 4,8%, 50cl 7.5

The full-bodied classic pampers the palate and nose with a fine bitterness and slightly fruity taste, making it the ideal companion in thirsty moments.

Feldschlösschen Hopfenperle 4,8%, 33 cl 5.7

The delicious special beer with its slightly bitter note and full-bodied taste is a harmonious and characterful beer for connoisseurs. A creation by the master brewer for lovers of the highest art of brewing.

VALAISANNE Pale Ale 5,2%, 33 cl 5.7

A fruity, aromatic single hop pale ale, with the hop aroma of the Bravo variety. Light, roasted malt aromatic notes are accompanied by subtle dried fruit and fruity tangerine notes. Pleasantly creamy and relaxing on the palate.

Grimbergen Blonde Abteibier 6,7%, 25 cl 6.3

The history of Grimbergen can be traced back to the Middle Ages and is characterized by drastic events. The abbey in which the beer was originally brewed burned down three times and was repeatedly rebuilt. The golden Grimbergen Blonde rises in its glass like a phoenix from the ashes. A noble, fruity abbey beer with a hint of piquant spice. Sweet and slightly malty aftertaste with a long-lasting finish.

Schneider Weisse Original 5,4%, 50cl 7.7

The traditional wheat beer has been brewed and popular since 1872. Deep amber-colored, harmoniously balanced and powerful.

Feldschlösschen non-alcoholic <0,5%, 33 cl 5.7

A harmoniously mild, non-alcoholic lager with a balanced body.

Brooklyn Special Effects <0,5%, 33 cl 5.7

Brooklyn Brewery's Special Effects Hops Lager is a delicious non-alcoholic American lager. A hoppy beer with a surprising pine aroma and a pleasantly bitter finish, thanks to dry hopping with Citra and Amarillo hops – a technique rarely used in non-alcoholic brewing.

Schneider Weisse non-alcoholic <0,5%, 50 cl 7.7

The reddish-brown wheat beer smells of honey and cornfields and has a malty, aromatic character.