

# *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](http://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	Germany/Belgium
Ostrich	Southafrica
Salmon	Scotland
Black Tiger	Vietnam (certified)
Tuna	Philippines (certified)
Sausages	Switzerland

## *Our suppliers*

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

*Please ask our staff regarding food allergies.*

# Starters

Mixed Salad		9.5
Beef Tatar <i>from the fillet, handcut</i>	<i>small/large</i> <i>100 g/150 g</i>	22/29.5
Horse Tatar <i>from the fillet, handcut</i>	<i>small/large</i> <i>100 g/150 g</i>	22/29.5
Tuna Tatar <i>from the fillet, handcut</i>	<i>small/large</i> <i>100 g/150 g</i>	22/29.5
Smoked Salmon Tatar <i>from the fillet, handcut</i>	<i>small/large</i> <i>100 g/150 g</i>	22/29.5
Smoked Orkney Salmon <i>with horse radish</i>	<i>small/large</i> <i>75 g/100 g</i>	22/29.5
Burrata <i>with tomatoes</i>		20.5
Vitello Tonnato	<i>small/large</i> <i>100 g/150 g</i>	25/34
Sausage-Cheese-Salad		19.5
Marrow Bone		14.5
Aperitif Sausages		7.5
«Elsässer» Tarte Flambee		18.5
Vegetarian Tarte Flambee		18.5
Smoked Salmon Tarte Flambee		19.5
Tuna Tarte Flambee		19.5

# From the grill

	200 g	300 g	400 g	500 g
<b>Chicken</b>				
Breast	29	39	49	59
Skewer	29	39	49	59
<b>Pork</b>				
Tenderloin Steak	29	39	49	59
Spare Ribs				33
<b>Lamb</b>				
Racks		46	56	66
Tenderloin	36	46	56	66
Skewer	31	41	51	61
<b>Veal</b>				
Chop		48	58	68
Spare Ribs				34
<b>Beef</b>				
Ribeye		52	62	72
Entrecôte	44	54	64	74
Fillet	49	63	77	91
Skewer	39	49	59	69
<b>Horse</b>				
Fillet	44	54	64	74
Skewer	39	49	59	69
<b>Ostrich</b>				
Fillet	38	48	58	68
Skewer	35	45	55	65
<b>Fish</b>				
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



## *Side dishes*

French Fries	7.5
Swiss Rösti-Croquettes (potatoe)	7.5
Grilled Vegetables	7.5
Leaf Spinach	7.5
Baked Potatoe with Sour Cream	7.5
Rice	7.5
Side Salad	7.5
Pasta	7.5
Sweet Potatoe Fries	9.5

# Drinks

## Water

Sparkling mineral water	50 cl/100 cl	5/10
Still mineral water	50 cl/100 cl	5/10

## Soft drinks

Coca-Cola	33 cl	5
Coca-Cola Zero	33 cl	5
Rivella red	33 cl	5
Rivella blue	33 cl	5
Apple spritzer	30 cl	5
Apple juice	30 cl	5
Sinalco	30 cl	5
Elmer Citro	30 cl	5
Dry Bitter Tonic	20 cl	5
Lemonade	20 cl	5
Ginger Ale	20 cl	5
Ginger Beer	20 cl	5.5
Ice Tea	33 cl	5

## Juices

Grape juice red	20 cl	5.2
Orange juice	20 cl	5.2
Tomato juice	20 cl	5.2
Cider with alcohol	50 cl	6.5
Cider without alcohol	50 cl	6.5

## Warm beverages

Café Crème		4.8
Espresso		4.8
Café Mélange		5.3
Cappuccino		5.3
Café au lait		5.3
Latte Macchiato		6.8
Double Espresso		6.5
Chocolat warm/cold		4.5
Tea		4.2
Punch		4.2
Coffee "fertig"		7
Coffee "Luz"		7
Coretto Grappa		7.8