

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	Germany/Belgium
Salmon	Scotland
King prawns	Vietnam
Tuna	Philippines
Sausages	Switzerland

Our suppliers

Fish	G. Bianchi AG, Zufikon
Meat	Reichmuth Fleischwaren AG, Schwyz Metzgerei Keller AG, Zurich
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.

Autumnal-Specialities

Starters

	100 g	150 g
Venison Tatar <i>Roe Deer & Red Deer</i>	22	29.5
Red Deer Carpaccio	22	29.5
Home-smoked duck breast <i>on corn lettuce and a raspberry balsamico dressing</i>	25	

BBQ Venison *Austria*

	200 g	300 g	400 g	500 g
Roe Deer Entrecôte	46	60	74	88
Roe Deer Skewer	42	52	62	72
Red Deer Entrecôte	42	52	62	72
Red Deer Skewer <i>served with lingonberry gravy</i>	39	49	59	69

Side Dishes

Spaetzle	7
Red Cabbage	7
Brussels sprouts	7
Sweet Chestnuts	7

Desserts

	<i>klein</i>	<i>gross</i>
Coupe Nesselrode <i>with meringues, vanilla ice cream and whipped cream</i>	11	13
Vermicelles <i>with meringues and whipped cream</i>	8.5	10.5

Starters

Corn Lettuce <i>with bacon and croutons</i>		14.5
Corn Lettuce <i>with eggs and croutons</i>		14.5
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
Tuna 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 parma ham</i>		20.5
Goat Cheese <i>with honey and rosemary</i>		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

From the grill

	200 g	300 g	400 g	500 g
Chicken				
Breast	29	39	49	59
Skewer	29	39	49	59
Pork				
Tenderloin Steak	29	39	49	59
Spare Ribs				31
Lamb				
Racks		45	55	65
Tenderloin	35	45	55	65
Skewer	31	41	51	61
Veal				
Chop		48	58	68
Spare Ribs				34
Beef				
Ribeye		50	60	70
Entrecôte	42	52	62	72
Fillet	46	60	74	88
Skewer	37	47	57	67
Horse				
Fillet	44	54	64	74
Skewer	39	49	59	69
Fish				
Salmon Steak	31	41	51	61
Salmon Steak Skewer	28	38	48	58
Prawns Skewer	29	39	49	59
Tuna Steak	42	52	62	72
Tuna Skewer	37	47	57	67

Recommandation

	300 g	400 g	500 g
Entrecôte “Zapfen”	47	57	67
Tomahawk <i>ca. 1 kilo for 2 people</i>			p.P. 68

Burger and sausages

	150 g	200 g
Burger		
Winzi-Burger <i>with gherkins, tomato and onion</i>	15	
Winzi-Cheeseburger <i>with gherkins, tomato, onion and cheese</i>	16	
Sausages		
“Chäs-Schüblig” <i>with various sauces</i>		14
Winzi-Bratwurst (home-made)		13
Vegetarian		
Veggie-Burger <i>with gherkins, tomato and onion</i>	15	
Veggie-Cheeseburger <i>with gherkins, tomato, onion and cheese</i>	16	

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	7
Swiss Rösti-Croquettes (potatoe)	7
Grilled Vegetables	7
Leaf Spinach	7
Baked Potatoe with Sour Cream	7
Rice	7
Side Salad	7
Pasta	7

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