

WELCOME AT THE WÄBERE

DOWN-TO-EARTH & CONTEMPORARY

WE ONLY SERVE **SWISS MEAT**
EXCEPTIONS ARE DECLARED

11.30 AM – 1.45 PM
&
6.00 PM – 9.30 PM

ALLERGIES AND INTOLERANCES
ABOUT INGREDIENTS IN OUR DISHES,
THAT CAN CAUSE ALLERGIES OR INTOLERANCES,
OUR SERVICE STAFF WILL BE HAPPY TO PROVIDE YOU WITH INFORMATION ON
REQUEST.



RESTAURANT ZUNFT ZU WEBERN BERN



To start

- | | |
|--|-------|
| ✔ Wäbere's summer salad | 12.00 |
| mixed leaf salad with vegetable strips & mozzarella pearls | |
| ✔ Colorful leaf salads with roasted seeds | 9.00 |
| ✔ Mixed Wäbere salad with egg and croutons | 12.00 |
| <i>with bacon</i> | 14.00 |

we serve our salads with our house dressing

Aperitif platter	30.00
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dried beef, country ham,
Emmental dry sausage & two kinds of cheese

Soup of the day	6.50
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we will be happy to inform you about our offer

Summertime

- | | |
|----------------------------------|-------|
| ✔ Cold yellow tomato soup | 10.00 |
| Mozzarella pearls & herb pesto | |

Wäbere's Beef tartare	33.00
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spicy marinated in the style of the house, with toast & butter as an appetizer 28.00
as desired with cognac, whiskey or calvados

«Vitello tonnato»	31.00
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cold sliced roast veal with tuna sauce
with French fries + 6.00

Roast beef, cold sliced	34.00
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French fries or mixed Wäbere salad & tartar sauce

Our wine recommendation

White	10cl
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Wäbere Wy, Yvorne AOC, *Riem & Daepp* 5.00

Rosé	8.00
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Côtes de Provence – Première Figuière, *Fam. Combard, France*

Red	9.50
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Salve IGT, *Sangiovese, Podere L'AIONE, Montecatini, Italy*

La petite lune rouge, Bordeaux AOC, *Merlot, Cab. Sauvignon, Cab. Franc, France* 7.50



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Pasta

- ✓ **Penne with rocket** 21.00
Tomato cream sauce, chili & garlic
- Penne with smoked ham & rocket** 24.00
Tomato cream sauce, chili & garlic

Hash browns

- ✓ **Wäbere-Hash browns** 21.00
Raclette cheese & fried egg from Edgar from Ueberstorf
- Bernese- Hash browns** 24.00
Raclette cheese, fried egg from Edgar & bacon
- ✓ **AIONE- Hash browns** 25.00
ratatouille & mozzarella marinated with AIONE red wine

Fish & Chips

- Baked fish from Rubigen** 38.00
French fries & tartar sauce

Typical Wäbere

- Wäbere's pork Cordon-bleu** 37.00
French fries & market vegetables
- Beef steak «Wäbere-Art»** 45.00
French fries & market vegetables
- Sliced veal «Zurich style»** 39.00
Hash browns
- «Calf's liver with butter»** 36.00
Onions, garlic & hash browns
- Wäbere-Sausage** (*slightly spicy, pork*) 25.00
Potato salad & red onion chutney



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From the cheese dairy

Cheese fondue «house mix»

served with bread and potatoes

✓ Classic	27.00
✓ Chili	27.50
✓ Tomato	28.00
✓ Champignon	28.00
<i>Rustico with bacon</i>	29.00

✓ **Raclette «Classique» à discrétion** (*only in the restaurant*) 28.00
from 2 persons

from the hot stone

Steak from the Aare Valley DUROC pork

Beef fillet medallion

Beef steak

150g	300g
29.50	37.50
52.00	65.00
45.00	56.00

These dishes are served with French fries and homemade herb butter

from 2 persons

Fondue Chinoises

per person 69.00

Fondue Bourguignonne

per person 69.00

*300 grams of hand-cut beef and veal per person,
various sauces, served with French fries, rice or spaetzli*

Supplement Meat

200g 20.00

DID YOU KNOW... BERNESE COSINESS

*THEY SPEAK 4.9 SYLLABLES PER SECOND AND 1.05 METERS OF DISTANCE PER SECOND
PUT IT BACK. ON AVERAGE. IT HAS BEEN SCIENTIFICALLY PROVEN THAT
THE PEOPLE OF BERN ARE SLOW, SLOWER THAN, FOR EXAMPLE,
THE PEOPLE OF ZÜRICH OR VALAIS, WHOSE DIALECT IS MARKED WITH SHORTER VOWELS AND
GETS BY WITH FEWER BREAKS. AND THE PEOPLE OF BERN ARE ALSO ON FOOT.
BERNESE NOT THE FASTEST. THE POPULATION OF SINGAPORE IS LOCATED ON THE
WORLD'S BEST AND IS ALMOST TWICE AS FAST AS THE LOCAL ONE. WELL
AND?
ISN'T IT PRECISELY THIS COSINESS THAT MAKES UP THE SPECIAL QUALITY OF LIFE IN BERN?*

IF YOU WOULD LIKE TO SHARE A DISH, WE CHARGE CHF 3.00 PER PERSON
ALL PRICES ARE IN SWISS FRANCS INCLUDING 7.7% VAT.



RESTAURANT ZUNFT ZU WEBERN BERN



Mineral water and soft drinks

<u>By the glass</u>	20cl	30cl	50cl
Tap Water	0.80	1.20	2.00
Homemade iced tea	3.50	4.50	6.50
Adelbodner Citro	3.50	4.50	6.50
<u>Bottles</u>			
Bottled water carbonated or non-carbonated	75cl		7.50
Henniez carbonated or non-carbonated	33cl		4.50
	50cl		6.00
Coca Cola or Coca Cola Zero	33cl		5.00
Rivella rot or blau	33cl		5.00
Möhl Apfel-Shorley	33cl		5.00
Schweppes Tonic Water	20cl		5.00
Schweppes Bitter Lemon	20cl		5.00
Michel orange or tomato juice	20cl		5.00
San Bitter	10cl		5.00

Beer & Cider

<u>By the glass</u>		20cl	30cl	50cl
Calanda Lager	5.2% vol.	3.80	4.90	6.90
Ittinger Amber	5.2% vol.	4.80	5.50	7.50
Erdinger Weissbier	5.6% vol.	4.80	5.50	7.50
Eichhof Klosterbräu	5.2% vol.	4.80	5.50	7.50
Panaché oder Henaché		3.80	4.90	6.90
<u>Bottles</u>				
Bärner Müntschi	4.8% vol.	33cl		6.50
Calanda 0.0%	non-alcoholic	33cl		6.00
<u>Cider</u>				
Möhl Cider, gloomy	4% vol.	50cl		7.00
Möhl Cider, gloomy non-alcoholic	50cl	6.80		



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Apéro – «Zero»

San Bitter-Spritz			8.50
Ago, non-alcoholic Hugo			8.50
«Zero» Gin-Tonic			8.50
«Zero» Aperol-Spritz			8.50

Aperitif

Limoncello-Spritz			11.00
Ingwerer-Spritz			13.00
Aperol-Spritz			11.00
Hugo			11.00
Sparkling white wine, sweet or sour			8.00
Blanc Cassis			8.50
Kir-Royal			13.50
Bombay Sapphire Dry Gin- Tonic			14.00
Campari	23% vol.	4cl	7.00
Campari-Soda			8.00
Campari-Orange			9.00
Cynar	16.5% vol.	4cl	7.00
Cynar-Orange			9.00
Martini bianco or rosso	15% vol.	4cl	7.00
Martini bianco or rosso-Orange			9.00
Appenzeller Alpenbitter	29% vol.	4cl	7.00
Ramazotti	30% vol.	4cl	7.00
Pastis «51»	45% vol.	2cl	7.00

Hot drinks

Kaffee / Espresso / Ristretto / Tee			4.60
Schale / Cappuccino			5.10
Latte Macchiato			5.50
Espresso doppio			6.00
Espresso coretto / Kaffee fertig oder Luz			7.50
Ovomaltine, hot or cold			5.10
Caotina, hot or cold			5.10



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Wines by the glass

<u>Sparkling wine</u>	10cl
Burkhalter-Group-Champagne, Blanc Brut, <i>Cuvée Royal, Frankreich</i>	12.50
Val d'Eve, Blanc Brut Mousseux, <i>Charles Rolaz, Genf /Wallis</i>	8.50
Val d'Eve, Rosé ½ Sec Mousseux, <i>Charles Rolaz, Genf /Wallis</i>	8.50
<u>White</u>	10cl
Wäbere Wy, Yvorne AOC, <i>Riem & Daepf</i>	5.00
Lansilò bianco di Merlot DOC, <i>Cantina il Cavaliere</i>	7.00
Aigle Chapelle AOC, <i>Bernard Cavé</i>	7.50
Aagne Riesling-Silvaner AOC, <i>Familie Gysel</i>	7.00
Petite Arvine du Valais, <i>Charles Rolaz</i>	8.00
Roero Arneis DOCG Porello, <i>Camestri, Italien</i>	7.50
<u>Rosé</u>	10cl
Aagne Pinot Noir Rosé AOC, <i>Familie Gysel</i>	7.50
Côtes de Provence – Première Figuière, <i>Fam. Combard, Frankreich</i>	8.00
<u>Rot</u>	10cl
Humagne rouge du Valais, les Félines, <i>Charles Rolaz</i>	8.00
Cornalin du Valais AOC, les Félines, <i>Charles Rolaz</i>	8.50
Merlot del Ticino Runchet DOC, <i>Cave Tamborini</i>	7.50
Pinot Noir AOC Coteau de Verschiez, <i>Ollon Bernhard Cavé</i>	7.50
Aione IGT, <i>Podere L'AIONE, Montecatini, Toskana, Italien</i>	8.50
Salve IGT, <i>Podere L'AIONE, Montecatini, Toskana, Italien</i>	9.50
Ferratus AO DO, Tempranillo, <i>Cuevas Jimenez, Ribera del Duero, Spanien</i>	6.80

Did you know...

COLOURED STREET SIGNS

RED, YELLOW, GREEN, WHITE, BLACK. IN THIS ORDER ARE THE ALLEYS OF BERN'S OLD TOWN.

THE DIVISION OF THE OLD TOWN INTO COLOURS IS PROBABLY DUE TO THE FRENCH.

WHEN NAPOLEON'S TROOPS INVADDED SWITZERLAND IN 1798 AND OCCUPIED BERN, COLOURED STREET SIGNS WERE INTRODUCED IN THE OLD TOWN. SUPPOSEDLY, SO THAT THE SOLDIERS COULD ORIENT THEMSELVES IN THE OLD TOWN ACCORDING TO COLOR SECTORS AND FIND THEIR WAY BACK TO THEIR NIGHT CAMP AFTER THE DRINKING BOUTS.

IN ADDITION, THE FRENCH GENERAL SCHAUBENBURG ALSO HAD THE ALLEYS IN FRENCH. TODAY'S JUNKERNGASSE, FOR EXAMPLE, BECAME THE "RUE DES GENTILES HOMMES". IF YOU TAKE A CLOSER LOOK AT THE CORNER OF JUNKERNGASSE 58 AND KREUZGASSE, YOU CAN STILL SEE THE OLD FRENCH NAME – PAINTED IN BEAUTIFUL LETTERS ON THE WALL.

IF YOU WOULD LIKE TO SHARE A DISH, WE CHARGE CHF 3.00 PER PERSON
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THE GUILD OF WEAVERS TODAY

WEBERN IS ONE OF THE 13 GUILDS OF THE CITY OF BERN AND SOCIETIES WHOSE HISTORICAL TRACES GO TO THE BEGINNING OF THE 14TH CENTURY. ALREADY IN THE GREAT GUILD LETTER OF 1 APRIL 1373 THE GUILD BECOMES WEAVERS AS AN ASSOCIATION OF CRAFTSMEN CALLED. ON WEAVERS WERE THE WEAVERS AND WALKERS, THE CLOTHIERS, DYERS AND MILLINER'S HEARTY. IN MORE RECENT TIMES, WHEN WEAVERS NO LONGER HAD A WAS A DECIDEDLY CRAFT GUILD, SHE SAW IN HER ARTISTS AND SCHOLARS SUCH AS THE PAINTER, ETCHER AND SCULPTOR KARL STAUFFER, THE LITERARY SCHOLARS AND LINGUISTS PROFESSOR OTTO VON GRUYÈRES AND THE HUMANITARIAN EMANUEL LUDWIG ZIEGLER, FOUNDER OF THE ZIEGLERSPITALS WITH CURRENTLY AROUND 1000 MEMBERS, THE SO-CALLED ROOMMATES, WEBERN IS A MEDIUM-SIZED GUILD. THE GUILD COUNCIL CONSISTS OF THE CHAIRMAN AND ANOTHER TEN WEAVER CITIZENS.

WEBERN ACQUIRED WHAT WAS PROBABLY HER FIRST GUILD HOUSE IN 1427

AT KRAMGASSE 69 OR 73 AND THEIR SECOND IN 1465 IN THE OBERSTADT AT MARKTGASSE 5, WHICH SHE HAS VISITED SEVERAL TIMES REBUILT. IN 1911, THE GUILD MOVED TO GERECHTIGKEITSGASSE 68 IN AN OLD BERNESE PROPERTY WITH A RESTAURANT.

TAVERNING HAS ALWAYS BEEN A GREAT TRADITION AMONG THE WEAVERS AND EVEN TODAY THERE IS A LOT OF WORK IN THIS VENERABLE HOUSE.

THE WELL-KNOWN RESTAURANT „ZUNFT ZU WEBERN“.