

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

✔ Lamb's lettuce with egg & croutons		15.50
	<i>with bacon</i>	17.50
✔ Mixed leaf salad with roasted seeds		9.00
✔ Mixed Wäbere salad with egg and croutons		12.00
	<i>with bacon</i>	14.00
<i>we serve our salads with our house dressing</i>		
Aperitif platter		30.00
dried beef, country ham, Emmental dry sausage & two kinds of cheese		
✔ Chioggia Beetroot carpaccio		14.50
With mushrooms. Feta cheese & cranberry vinaigrette		
✔ Homemade pumpkin soup		11.50
with oil, seeds & amaretti crumble		
Wäbere's Beef tartare		33.00
spicy marinated in the style of the house, with toast & butter		as an appetizer 28.00
<i>as desired with cognac, whiskey or calvados</i>		
<u>Our wine recommendation</u>		
White		10cl
Wäbere Wy, Yvorne AOC		5.00
<i>Chasselas, Chablais – Schweiz</i>		
Compleo Cuvée Blanc, Vin de Pays Suisse		6.00
<i>Pinot Gris & Chardonnay, Zürich – Schweiz</i>		
Rose		
Aagne Rosé AOC		7.50
<i>Pinot Noir, Schaffhausen – Schweiz</i>		
Red		
Aione IGT		8.50
<i>Sangiovese, Cabernet Franc & Cabernet Sauvignon, Toskana - Italien</i>		
Compleo Cuvée Noire, Von de Pays Suisse		6.80
<i>Pinot Noir, Gamaret & Cornalin, Zürich</i>		
Mas Bécha Barrique, AOP BIO		8.50
<i>Syrah, Grenache, Mourvedre, Côtes du Roussillon – Frankreich</i>		



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Pasta

- ✓ **Penne with mushrooms** 23.00
Tomato cream sauce, chili & garlic
- Penne with veal strip** 31.00
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
- ✓ **Autumn - Hash brown** 22.00
Raclette cheese, pear and cranberry confit

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»** 38.00
Hash browns
- Calf's liver with port wine sauce** 36.00
Onions, garlic & hash browns
- Wäbere-Sausage** (slightly spicy, pork) 26.00
Hash browns & onions sauce



RESTAURANT ZUNFT ZU WEBERN

BERN



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 - Vulcano» à discrétion** 28.50

Potatoes, silver onions, pickled cucumber & apples

with bacon, onions and mushrooms 32.50

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



RESTAURANT ZUNFT ZU WEBERN BERN



Apéro – «Zero»

San Bitter-Spritz				8.50
Ago, alcohol free 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
Weisswein, süss oder sauer				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 oder rosso	15% vol.	4cl		7.00
Martini bianco oder 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

Coffee / Espresso / Ristretto / Tea				4.60
Milk Coffee / 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 (Chocolate)				5.10



RESTAURANT ZUNFT ZU WEBERN BERN



Wines by the glass

<u>Sparkling wine</u>	10cl
BURKHALTER-GROUP-CHAMPAGNE, BLANC BRUT , <i>Joseph Perrier & Fils, Frankreich</i>	12.50
Prosecco DOC - Millesimato, Vigna Verde, <i>Italien</i>	8.50
Val d'Eve, Rosé ½ Sec Mousseux, <i>Charles Rolaz, Genf /Wallis</i>	8.50
<u>White</u>	10cl
Wäbère Wy, Yvorne, AOC, <i>Riem & Daepf</i>	5.00
Compleo Cuvée Blanc, Vin de Pays Suisse, <i>Staatskellerei Zürich</i>	6.00
Lansilò bianco di Merlot Ticino, DOC, <i>Cantina il Cavaliere</i>	7.00
Aigle Chapelle, AOC, <i>Bernard Cavé</i>	7.50
Petite Arvine du Valais, <i>Charles Rolaz</i>	8.00
Roero Arneis, Porello, DOCG, <i>Camestri, Italien</i>	7.50
<u>Rosé</u>	10cl
Aagne Pinot Noir Rosé, AOC, <i>Familie Gysel</i>	7.50
<u>Red</u>	10cl
Aione IGT, <i>Podere L'AIONE, Italien</i>	8.50
Compleo Cuvée Noire, Von de Pays Suisse, <i>Staatskellerei Zürich</i>	6.80
Mas Bécha Barrique, AOP BIO, <i>Domaine Mas Bécha, Frankreich</i>	8.50
Humagne rouge du Valais, les Félines, <i>Charles Rolaz</i>	8.00
Cornalin du Valais, les Félines, <i>Charles Rolaz</i>	8.50
Ferratus AO, DO, Tempranillo, <i>Cuevas Jimenez, 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 SCHAUENBURG 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.

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RESTAURANT ZUNFT ZU WEBERN BERN



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“.