

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



Starters

- ✔ **Lamb's lettuce with egg & croutons** 15.50
with bacon 17.50
- ✔ **Mixed leaf salad with roasted seeds** 9.00
- ✔ **Mixed Wäbere salad with egg and croutons** 12.00
with bacon 14.00
- we serve our salads with our house dressing*
- 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
- ✔ **Seasonal Wäbere soup** 10.00
we will be happy to inform you about our daily offer
- Wäbere's Beef tartare** 33.00
spicy marinated in the style of the house, with toast & butter *as an appetizer* 28.00
as desired with cognac, whiskey or calvados

Our wine recommendation

- White 10cl
Wäbere Wy, Yvorne AOC 5.00
Chasselas, Chablais – Schweiz
- Compleo Cuvée Blanc, Vin de Pays Suisse** 6.00
Pinot Gris & Chardonnay, Zürich – Schweiz
- Rose
Aagne Rosé AOC 7.50
Pinot Noir, Schaffhausen – Schweiz
- Red
Aione IGT 9.00
Sangiovese, Cabernet Franc & Cabernet Sauvignon, Toskana - Italien
- Compleo Cuvée Noire, Von de Pays Suisse** 6.80
Pinot Noir, Gamaret & Cornalin, Zürich



RESTAURANT ZUNFT ZU WEBERN BERN



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** 21.50
Raclette cheese & fried egg from Edgar from Ueberstorf
- Bernese – Hash browns** 24.00
Bacon, raclette cheese & fried egg from Edgar
- ✓ **Winter – Hash browns** 25.00
Wild mushroom ragout, raclette cheese and fried egg by Edgar

Fish & Chips

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

Typically, Wäbere

- Wäbere's pork Cordon – bleu** 37.00
French fries & market vegetables
- Beef steak «Wäbere – Style»** 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

✔ <i>Classic</i>	28.00
✔ <i>Chili</i>	28.50
✔ <i>Tomato</i>	29.00
✔ <i>Champignon</i>	29.00
<i>Rustico with bacon</i>	29.50

✔ **Raclette «Classique – Vulcano» à discrétion** 28.50

Potatoes, pickled 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

Starting from 2 people

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 COVER 1.05 METERS PER SECOND.
THEY COVER. ON AVERAGE. IT IS SCIENTIFICALLY PROVEN THAT
THE BERNESE ARE SLOW, SLOWER THAN FOR EXAMPLE
ZURICH OR VALAIS, WHOSE DIALECT HAS SHORTER VOWELS AND FEWER PAUSES.
AND FEWER PAUSES. AND EVEN ON FOOT, THE BERNESE ARE NOT THE FASTEST.
BERNESE ARE NOT THE FASTEST. THE POPULATION OF SINGAPORE IS AT THE TOP OF THE
WORLD'S FASTEST, WALKING ALMOST TWICE AS FAST AS THE LOCAL POPULATION. WELL
AND?
ISN'T IT PRECISELY THIS LEISURELINESS THAT MAKES BERN SUCH A SPECIAL PLACE TO LIVE?*

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



RESTAURANT ZUNFT ZU WEBERN BERN



Mineral water and soft drinks

<u>By the glass</u>	20cl	30cl	50cl
Hahnenwasser	0.80	1.20	2.00
Hausgemachter Ischtee	3.60	4.60	6.60
Rhazünser Citro	3.60	4.60	6.60
<u>Bottles</u>			
Tafelwasser mit oder ohne Kohlensäure	75cl		7.50
Rhazünser mit Kohlensäure	35cl		4.70
	50cl		6.00
Arkina Nature	35cl		4.70
	50cl		6.00
Coca Cola oder Coca Cola Zero	33cl		5.20
Sinalco	33cl		5.20
Rivella rot oder blau	33cl		5.20
Möhl Apfel – Shorley	33cl		5.20
Tonic Water	20cl		5.50
Bitter Lemon	20cl		5.50
Orangen oder Tomatensaft	20cl		5.50
San Bitter	10cl		5.50

Beer & Cider

<u>By the glass</u>		20cl	30cl	50cl
Gurten Bären Gold	5.2% vol.	4.00	5.00	7.00
Gurten Zhäringer Amber	5.4% vol.	4.80	5.80	7.80
Braufrisch	5.0% vol.	4.80	5.80	7.80
Schneider Weisse Original	5.4% vol.	5.00	6.00	8.00
Feldschlösschen Alkoholfrei	<0.5% vol.	4.00	5.00	7.00
Panaché oder Henaché		4.00	5.00	7.00

Cider

Möhl Apfelwein, trüb	4% vol.	50cl		7.20
Möhl Apfelwein, trüb	alkoholfrei	50cl		7.00



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, FR</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
Wäbere 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>	8.00
Petite Arvine AOC, <i>Jean – René Germanier</i>	9.00
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'AlONE, Italien</i>	9.00
Compleo Cuvée Noire, Von de Pays Suisse, <i>Staatskellerei Zürich</i>	6.80
Mas Bécha Barrique, AOP <i>BIO, 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 STREETS OF THE OLD TOWN OF BERN.
THE DIVISION OF THE OLD TOWN INTO COLORS IS PROBABLY DUE TO THE FRENCH.
WHEN NAPOLEON'S TROOPS INVADED SWITZERLAND AND OCCUPIED BERN IN 1798, THE COLORED
STREET SIGNS WERE INTRODUCED IN THE OLD TOWN. ALLEGEDLY, SO THAT THE SOLDIERS COULD
ORIENTATE 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 HAD THE STREETS WRITTEN IN
THE STREETS IN FRENCH. TODAY'S JUNKERNGASSE, FOR EXAMPLE, BECAME THE "RUE DES GENTILS
HOMMES". IF YOU LOOK A LITTLE CLOSER 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
ALL PRICES ARE IN SWISS FRANCS INCLUDING VAT.



RESTAURANT ZUNFT ZU WEBERN BERN



THE ZUNFT ZU WEBERN TODAY

WEBERN IS ONE OF 13 GUILDS AND SOCIETIES IN THE CITY OF AND SOCIETIES WHOSE HISTORICAL TRACES THE BEGINNING OF THE 14TH CENTURY. ALREADY IN THE BIG GUILD LETTER FROM APRIL 1, 1373 THE GUILD OF WEAVERS IS MENTIONED AS AN ASSOCIATION OF CRAFTSMEN

MENTIONED. ON WEAVERS WERE THE WEAVERS AND WALKERS, THE CLOTHIERS, DYERS AND HATTERS WERE GUILDED.

IN THE NEW TIMES, WHEN WEAVERS WERE NO LONGER A GUILD, IT SAW IN ITS RANKS ALSO ARTISTS AND SCHOLARS SUCH AS ARTISTS AND SCHOLARS, SUCH AS THE PAINTER, ETCHER AND SCULPTOR KARL ST,

ETCHER AND SCULPTOR KARL STAUFFER, THE LITERARY LITERARY AND LINGUISTIC SCHOLAR PROFESSOR OTTO VON GREYERZ AND THE PHILANTHROPIST PHILANTHROPIST EMANUEL LUDWIG ZIEGLER, FOUNDER OF THE ZIEGLERSPITAL.

OF THE ZIEGLER HOSPITAL WITH CURRENTLY ABOUT 1000 MEMBERS, THE SO-CALLED STUBENGENOSSEN, WEBERN IS A MEDIUM-SIZED GUILD. THE GUILD COUNCIL IS COMPOSED OF THE CHAIRMAN AND TEN OTHER WEBERN MEMBERS.

WEBERN ACQUIRED ITS PRESUMABLY FIRST GUILD HOUSE IN 1427 AT KRAMGASSE 69 OR 73 AND ITS SECOND IN 1465 IN THE UPPER TOWN AT

OBERSTADT AT MARKTGASSE 5, WHICH THEY REBUILT SEVERAL TIMES. REBUILT. IN 1911 THE GUILD MOVED TO THE GERECHTIGKEITSGASSE 68 INTO AN OLD BERNESE PROPERTY WITH A TAVERN.

THE WEAVERS HAD ALWAYS HAD A GREAT TRADITION OF SERVING FOOD AND DRINK, AND EVEN TODAY THIS VENERABLE HOUSE IS HOME TO THE WELL-KNOWN RESTAURANT THE FAMOUS RESTAURANT "ZUNFT ZU WEBERN".