



RESTAURANT ZUNFT ZU WEBERN
BERN



WELCOME AT THE WÄBERE

DOWN — TO — EARTH
&
CONTEMPORARY

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

SMALL CARD

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.

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



✓ 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>	
Wäbere's Apéro – Board	32.00
Coppa, bacon & smoked sausages from Oberbalm & two kinds of cheese	
✓ Seasonal Wäbere soup	10.00
<i>we will be happy to inform you about our daily offer</i>	
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>	
✓ Pipe Rigate with sautéed mushrooms	23.00
herb cream sauce, fresh cherry tomatoes & garlic	
✓ 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	
Fried fish from Rubigen	38.00
Rice & tartar sauce	
Wäbere – Sausage (<i>slightly spicy, pork</i>)	26.00
Hash browns & onions sauce	
Cheese fondue «house mix» ✓ <i>Classic</i>	28.00
served with bread and potatoes ✓ <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 & homemade mixed pickled	
<i>with bacon, onions and mushrooms</i>	32.50



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Dessert

Iced coffee Wäbere style	10.00
<i>with cherry spirit</i>	12.00
Coupe Denmark	10.00
Vanilla ice cream, warm chocolate sauce & whipped cream	
Coupe Crunchy – Caramello	10.00
Caramel & Vanilla ice cream with caramel sauce, whipped cream and popcorn	
Coupe Raspberry – Secco	12.50
Raspberry sorbet & Prosecco	
Vermicelles	9.50
Meringue & whipped cream	
Coupe Nesselrode	13.00
Vermicelles, vanilla ice cream, meringue & whipped cream	
Warm chocolate cake Wäbere style	13.00
Vanilla ice cream and whipped cream	
Meringue mit double cream	10.00
Ice creams flavours	per scoop 4.30
Espresso, Caramel & Vanilla	
Our vegan sorbets:	per scoop 4.30
Chocolate, Raspberry & seasonal sorbet	
<i>with whipped cream</i>	+ 1.00
<i>with spirit as desired</i>	+ 5.00
Dessert – Shot	5.50
<i>According to the daily offer...</i>	

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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Mineral water and soft drinks

<u>By the glass</u>	20cl	30cl	50cl
Tap water	0.80	1.20	2.00
Homemade Ice tea	3.60	4.60	6.60
Rhözünser Lemenade	3.60	4.60	6.60

Bottles

Tabel water sparkling or still	75cl		7.50
Rhözünser sperkling	35cl		4.70
	50cl		6.00
Arkina Nature	35cl		4.70
	50cl		6.00
Coca Cola or Coca Cola Zero	33cl		5.20
Sinalco	30cl		5.20
Rivella red or blue	33cl		5.20
Möhl Apfel – Shorley	33cl		5.20
Tonic Water	20cl		5.50
Bitter Lemon	20cl		5.50
Orange – or tomato juice	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 alcohol free	<0.5% vol.	4.00	5.00	7.00
Panaché or Henaché		4.00	5.00	7.00

Cider

Möhl Apfelwein, cloudy	4% vol.	50cl		7.20
Möhl Apfelwein, cloudy	alcohol free	50cl		7.00



Mocktails

Sir James 101 «Spritz»	8.50
Sir James 101 «Pink Gin & Tonic»	8.50
Sir James 101 «Ginger Mule»	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 / Caotina, hot or cold (Chocolate)	5.10



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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, <i>Vigna Verde, 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>Chasselas, Riem & Daepf</i>	5.50
St. Saphorin, <i>Chasselas, Lavaux AOC, Riem & Daepf</i>	7.50
Hämmerli Zähringer Cuvée Blanc, <i>Pinot Noir., Chasselas, Gewürztraminer, Trois Lacs</i>	8.00
La Gabacha, <i>Sauvignon Blanc, Casa Rojo, Rueda – Spanien</i>	7.50
Valais Petite Arvine AOC, <i>Petit Arvine, Jean – René Germanier, Vétroz</i>	9.00
Côtes – du – Rhône Villages Blanc – Laudun, <i>Grenache, Clairette & Bourboulenc, Frankreich</i>	7.50
<u>Rosé</u>	10cl
Aagne Pinot Noir Rosé, AOC, <i>Familie Gysel, Schaffhausen</i>	7.50
<u>Red</u>	10cl
Aione IGT, <i>Sangiovese, C. Franc, Aione Rosso, C. Sauv., Podere L'Aione, Toskana, Italien</i>	9.00
Sphère Syrah – Pays d'OC IGP, <i>Syrah, Domaine Gayda, Languedoc – Roussillon, Frankreich</i>	7.00
Il Moro Merlot del Ticino DOC, <i>Merlot, Tenuta Castello di Morcote</i>	8.50
Valais Humagne Rouge AOC, <i>Humagne Rouge, Jean – René Germanier, Vétroz</i>	8.00
Ceres Ribera del Duero DO, <i>Tempranillo, Bodegas Asenjo & Manso, Ribera del Duero, Spanien</i>	7.50

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 INVADDED SWITZERLAND AND OCCUPIED BERN IN 1798, THE COLOURED 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.



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Grappa		2cl
Aione classica	42%	9.00
Aione riserva – 3 Anni	42%	13.50
Prosecco	40%	7.00
DiNero – Crema Caffè	30%	7.00
Nibbio	40%	7.00
Valdavi	40%	7.00
Villa prato giovane	40%	7.00
Bimba	40%	9.00
Greta	40%	9.00
DiAnisè – Sambuca	40%	12.00
Dea	44%	16.00
San Nicola Riserva	40%	16.00
Sana Nicola – Amaro d`Erbe	40%	12.00

*For other digestifs, such as fruit brandies, cognac or whisky -
we will be happy to advise you...*



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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.

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 GUIDED.

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.
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".