



RESTAURANT ZUNFT ZU WEBERN
BERN



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.

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



Starters

✔ Mixed leaf salad with roasted seeds	9.00
✔ Mixed Wäbere salad with egg & croutons	12.00
<i>with bacon</i>	14.00
✔ Lamb`s lettuce salad	14.50
Egg & croutons	
<i>with bacon</i>	16.50
<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	
✔ Pumpkin – Carpaccio	15.50
Feta cheese, Pomegranate, Aione – Olive Oil & Salt	
✔ 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>	
Roast beef, cold sliced	34.00
French fries or mixed Wäbere – salad & tartar sauce	
 <u>Our wine recommendation</u>	
Weiss	10cl
St. Saphorin , Chasselas, Lavaux AOC	7.50
Hämmerli Zähringer Cuvée Blanc , Pinot Noir., Chasselas, Sauvignons Blanc, des Trois Lacs	8.00
La Gabacha , Sauvignon Blanc, Rueda – Spanien	7.50
Rosé	
Aagne Rosé AOC , Pinot Noir, Schaffhausen	7.50
Rot	
Aione IGT , Sangiovese, C. Franc, C. Sauv., Aione Rosso, Aione Precocce, Toscana, Italien	9.00
Gayda Sphère Syrah – Pays d`OC IGP , Syrah, Languedoc – Roussillon, FR	7.00
Il Moro Merlot del Ticino DOC , Merlot, Tenuta Castello di Morcote	8.50



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Pasta

- ✓ **Pipe Rigate with sautéed mushrooms** 23.00
herb cream sauce, fresh cherry tomatoes & garlic
- Pipe Rigate with sautéed beef & veal strips** 31.00
herb cream sauce, fresh cherry tomatoes & 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
Pears – Red Cabbage, Brie cheese & Walnut Pesto
with fried egg from Edgar 27.00

Out of the water

- Baked fish from Rubigen** 38.00
Dry Rice & 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



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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 & homemade mixed pickles

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
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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 Ice tea	3.60	4.60	6.60
Rhazünser Lemenade	3.60	4.60	6.60
<u>Bottles</u>			
Tabel water sparkling or still	75cl		7.50
Rhazünser 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



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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
White wine, sweet or sour - sparkling			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 or Luz	7.50
Ovomaltine, hot or cold	5.10
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, Sauvignons Blanc, 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>Ferraton Père & Fils, Frankreich</i> <i>Grenache, Clairette, Bourboulenc,</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>Podere L'Aione, Toskana, Italien</i>	9.00
<i>Sangiovese Romagna, Aione Rosso, Aione Precocce, Cabernet Franc, Cabernet Sauvignon</i>	
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>	8.00
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 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.



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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 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. 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".