



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.



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✓ <b>Mixed leaf salad with roasted seeds</b>	9.00
✓ <b>Mixed Wäbere salad with egg and croutons</b>	12.00
<i>with bacon</i>	14.00
<i>we serve our salads with our house dressing</i>	
<b>Wäbere's Apéro – Board</b>	32.00
Coppa, bacon & smoked sausages from Oberbalm & two kinds of cheese	
✓ <b>Seasonal Wäbere soup</b>	10.00
<i>we will be happy to inform you about our daily offer</i>	
<b>Wäbere's Beef tartare</b>	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>	
✓ <b>Pipe Rigate with sautéed mushrooms</b>	23.00
herb cream sauce, fresh cherry tomatoes & garlic	
✓ <b>Wäbere – Hash browns</b>	21.50
Raclette cheese & fried egg from Edgar from Ueberstorf	
<b>Bernese – Hash browns</b>	24.00
Bacon, raclette cheese & fried egg from Edgar	
<b>Fried fish from Rubigen</b>	38.00
Rice & tartar sauce	
<b>Wäbere – Sausage</b> ( <i>slightly spicy, pork</i> )	26.00
Hash browns & onions sauce	
<b>Cheese fondue «house mix»</b> ✓ <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
<b>Raclette «Classique – Vulcano» à discrétion</b>	28.50
Potatoes & homemade mixed pickled	
<i>with bacon, onions and mushrooms</i>	32.50



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### Dessert

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



### Mineral water and soft drinks

<u>By the glass</u>	<b>20cl</b>	<b>30cl</b>	<b>50cl</b>
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>		<b>20cl</b>	<b>30cl</b>	<b>50cl</b>
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

### Sparkling wine

	<b>10cl</b>
<b>BURKHALTER – GROUP – CHAMPAGNE, BLANC BRUT</b> , <i>Joseph Perrier &amp; Fils, Frankreich</i>	12.50
House – Prosecco, <i>we will be happy to inform you about our offer</i>	8.50
Val d'Eve, Rosé ½ Sec Mousseux, <i>Charles Rolaz, Genf / Wallis</i>	8.50

### White

	<b>10cl</b>
Wäbere Wy, Yvorne AOC, <i>Chasselas, Riem &amp; Daepf</i>	5.50
St. Saphorin, <i>Chasselas, Lavaux AOC, Riem &amp; Daepf</i>	7.50
Hämmerli Zähringer Cuvée Blanc, <i>Pinot Noir., Chasselas, Sauvignon 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>Grenache, Clairette &amp; Bourboulenc, Frankreich</i>	7.50

### Rosé

	<b>10cl</b>
Aagne Pinot Noir Rosé, AOC, <i>Familie Gysel, Schaffhausen</i>	7.50

### Red

	<b>10cl</b>
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 &amp; 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 INVADED 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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<b>Grappa</b>		<b>2cl</b>
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
San Nicola Riserva	40%	16.00

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



# 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.

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".