

# 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

- ✔ **Mixed leaf salad with roasted seeds** 9.00
- ✔ **Mixed Wäbere salad with egg and croutons** 12.00  
*with bacon* 14.00
- ✔ **Colourful spring leaf salads with green asparagus** 14.00  
*with home – marinated Swiss Alpine salmon* 18.50  
*we serve our salads with our house dressing*
- Wäbere's Apéro – Board** 32.00  
Coppa, bacon & smoked sausages from Oberbalm & two kinds of cheese
- ✔ **Raven – Carpaccio** 16.50  
sautéed chanterelles, Gruyere & herbs – 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*
- Compleo Cuvée Blanc, Vin de Pays Suisse** 6.00  
*Pinot Gris & Chardonnay, Zürich*
- Rose  
**Aagne Rosé AOC** 7.50  
*Pinot Noir, Schaffhausen*
- 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 sautéed mushrooms** 23.00  
herb cream sauce, fresh cherry tomatoes & garlic
- Penne 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
- ✔ **Spring – Hash browns** 24.00  
Asparagus ragout, Brie cheese & homemade wild garlic pesto  
*with fried egg by Edgar* 26.00

## 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
- Sou vide cooked & grilled pork knuckle** *(waiting time approx. 25 min.)* 37.00  
Beer Sauce & Potatoes – Wäbere Style



# RESTAURANT ZUNFT ZU WEBERN BERN



## From the cheese dairy

### **Cheese fondue «house mix»**

served with bread and potatoes

✓ Classic	28.00
✓ Chili	28.50
✓ Tomato	29.00
✓ Champignon	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?*

*TRANSLATED WITH [WWW.DEEPL.COM/TRANSLATOR](http://WWW.DEEPL.COM/TRANSLATOR) (FREE VERSION)*

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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## Mineral water and soft drinks

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



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## 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>	<b>10cl</b>
<b>BURKHALTER – GROUP – CHAMPAGNE, BLANC BRUT</b> , <i>Joseph Perrier &amp; 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>	<b>10cl</b>
Wäbere Wy, Yvorne, AOC, <i>Riem &amp; 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>	<b>10cl</b>
Aagne Pinot Noir Rosé, AOC, <i>Familie Gysel</i>	7.50
<u>Red</u>	<b>10cl</b>
Aione IGT, <i>Podere L'AlONE, Italien</i>	9.00
Compleo Cuvée Noire, Von de Pays Suisse, <i>Staatskellerei Zürich</i>	6.80
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 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.



# 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 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".