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Our goal at Neumarkt is to bring Zurich's culinary culture to life within a single restaurant. In doing so, we are continuing a story that began just over 700 years ago on the same spot: at the Neumärt, local farmers, fishermen, hunters, cheese makers and distillers sold what they had grown, caught or produced: vegetables, salads, meat, fish, herbs, cheese, wine, schnapps and much more.

At the Neumarkt Restaurant, we work closely with the farmers and producers of the region. We want to offer a path into gastronomy, a platform for them to present their wares and processing sustainably produced products in an innovative way.

BISTRO

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Sourdough Bread from "Eigenbrötler" with homemade dip	7.50
Neumarkt Salad with seeds & mustard dressing	14.50
Vitello Trotato with focaccia & capers	25.–
Beef Tartar served with pickled onions, egg yolk cream & toast + french fries	33.– 39.– 6.50
Marinated Swiss Salmon with cucumber, buttermilk vinaigrette & dill	31.–
Chilled Gazpacho with yogurt & herb oil	14.–
Tomato Salad with stracciatella di burrata & basil oil	29.50

ALL PRICES incl. 8.1 % VAT in CHF
 ORIGIN Beef CH | Veal CH | Trout CH | Salmon CH
 ALLERGENS We may inform you about any allergenic ingredients in our dishes.

THE

Veal Chop

260 gr.

45.–

Pork Belly

200 gr.

21.50

Fleischkäse

with fired egg

15.–

Boneless Chicken Thighs

200 gr.

28.–

"Zunft" Sausage

160 gr.

19.–

Neumarkt Burger

160 gr.

28.–

Planted Neumarkt Burger

120 gr.

26.–

Marinated Grilled Cheese

18.–

BBQ Eggplant Steak

15.–

pair your dish with a side & sauce of your liking

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THE

SIDES

French Fries	6.50
Garlic Herb Bread	9.–
Baked Potato & Curd	8.50
Side Salad	6.50
Tomato Salad	8.50
Grilled Vegetables	8.–

SAUCES

per 3.50

Chili Crunch
Rapeseed Hollandaise
Mustard Mayo
Truffel Mayo
Steak Sauce
Herb Salsa

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MAIN

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Beef Meatballs from Luma	40.–
with Chanterelles à la crème & Risolées Potatoes	
Deep Fried Trout	30.50
with sauce remoulade	
+ french fries	6.50
+ salad	6.50
"Bremgartner" Char	42.–
with saffron risotto	
Artichoke Ravioli	32.–
with lemon velouté & herb oil	
Homemade Orecchiette	29.–
with tomato, eggplant, basil, ricotta, olive & crunch	
Grilled Cauliflower	26.50
with labneh & herb vinaigrette	

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Mascarpone Cream 15.–
with berry compote & short bread

Pistachio Cake 16.–
with marinated apricots & sour cream ice cream

"Schlorzifladen" 19.50
with dried pear cream & Tête de Moine cheese

Affogato 9.50
Vanilla ice cream & espresso

Ice Cream from Leonardo per scoop 5.–
Vanilla | Chocolate | Ovomaltine | Sour Cream
Walnut | Salted Caramel° | Sorbet°

°Vegan

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BEV

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WATER

still | sparkling - à discrétion per Person 5.-

HOMEMADE

Kombucha 3 dl 6.50
assam & pear

Cola 3 dl 6.50
southernwood Cola from Klaus Böhler

Ice Tea 3 dl 6.50
apple - alpine herbs

Lemonade 3 dl 6.50
hibiscus & elderflower

FARMERS CHOICE

Pear Juice 3 dl 6.50

Rhubarb - Apple "Schorle" 3 dl 6.-

Quince "Schorle" 3 dl 6.-

Pear "Schorle" 3 dl 6.-

LEMONADES

Lemonade | 3 dl 5.50

Tonic | 2 dl 5.50

Ginger Beer | 2 dl 5.50

COCKTAILS

Sbagliato Bitter Vermouth Sparkling Wine	16.50
Negroni Gin Bitter Vermouth	18.–
Aperitivo Spritz Swiss Alpine Bitters Sparkling Wine	16.–
Neumarkt Spritz Quince Aperitivo Vermouth Sparkling Wine Rose Blossom	17.–

MOCKTAILS

Mediterranean Breeze Juniper Pear Rosemary Thyme	14.–
Garden Spritz Floreal 0.0 % Cucumber Apple Soda	14.–
NoGroni Bitter 0.0 % Gin 0.0 % Red Vermouth 0.0 %	14.50

BEER

Turbinenbräu Sprint 4.9 % 3 dl	6.–
Turbinenbräu Orion IPA 5.5 % 3.3 dl	6.50
Lola IPA Alcohol Free 0.0 % 3.3 dl	7.50
Kitchen Brew Wind Still Alcohol Free 0.0 % 3.3 dl	7.–
Paul 01 Spezialbier Hell 5.2 % 3.3 dl	6.50
Paul 08 Wheat Beer 5.2 % 5 dl	8.–

SPIRITS

PIP FRUITS

Pear Zahner 40 % 2 cl	8.-
Quince Zahner 40 % 2 cl	8.-
Red Gravenstein Apple Humbel 40 % 2 cl	8.-
"Vieille Pomme" Matter Luginbühl 43 % 2 cl	9.-
"Vieille Framboise" Fassbind 40% 2cl	9.-

HERBS

Eau du Paradis Haldi Hof 30 % 2 cl	9.-
Fennel Brandy Lipp 41 % 2 cl	10.-
Herbes Alpines du Rigi Haldi Hof 50 % 2 cl	9.-
"Gletschermilch" Chnächt & Meister 42 % 2 cl	9.-
Caraway & Honey Draft Brothers 40 % 2 cl	10.-
Herbs Erismann 40 % 2 cl	8.-

STONE FRUIT

Plum Humbel 43 % 2 cl	9.-
L'Héritage de Bois Cherry Fassbind 52.3% 2cl	11.-
Mirabelle Plum Etter 40 % 2 cl	8.-
Rote Mirabelle Plum Streuli 40 % 2 cl	12.-
Vieil Abricot Fassbind 40% 2cl	10.-
Vieille Prune Erismann 41 % 2 cl	9.-
Vieille Prune Humbel 40 % 2 cl	9.-

BRANDY

Lie Yeast Brandy Zahner 40 % 2 cl	8.–
Grappa Barrique Erismann 41 % 2 cl	9.–
Grappa Ticino Merlot Barrique Etter 41 % 2 cl	9.–
Grappa Rovere Merlot Tamborini 45 % 2 cl	8.–
Marc 2002 Zahner 41 % 2 cl	9.–
Muscat Bleu Humbel 43 % 2 cl	12.–

VERMOUTH

Vermouth de Gents Blanc 18.8 % 4 cl	11.–
Vermouth de Gents Rouge 18.8 % 4 cl	11.–
Wermoutte Batch #6 16 % 4 cl	10.–
Wermoutte Batch #7 16 % 4 cl	10.–

WHISKY

"Goldwaescher" Whisky 43 % 4 cl	16.–
Langatun Old Woodpecker Bio Whisky 46 % 4 cl	27.–
"Säntis" Malt Edition Himmelberg 43 % 4 cl	21.–
Straight Rye Freimeister 48.2 % 4 cl	19.–
Whisky No. 4 Corn Matter 46 % 4 cl	18.–
Whisky No. 8 Rye Matter 46 % 4 cl	18.–
ZH Züri Whisky Erismann 40 % 4 cl	19.–
Züri Whisky Cream Erismann 40 % 4 cl	15.–

COFFEE

STOLL

Fazenda Dutra | 100 % Arabica | nutty & chocolaty | Brazil

Espresso	4.50
Americano	5.–
Doppio	6.–
Cappuccino	6.–
Café Latte	6.50
Flat White	6.50

TEA

5.50

SCHWARZENBACH

The traditional colonial goods store | founded in 1864

Fruit Tea | Alpine Herbs | Green Tea | Mint | Assam Black Tea

Roiboos & Vanilla | Verbena | Lemon Grass & Ginger

PRODUCERS

KLAUS BÖHLER

Organic Farm | Seuzach

Klaus and Monika have been running the organic farm in Seuzach for four generations. We source mugwort from him, from which we make our homemade cola.

TRUTTIKER

Zahner Family Winery | Truttikon

Since 1963, vines have been turned into wine and stone fruits have been carefully distilled into schnapps at the Zahner family winery. Due to the limited quantity, we constantly adjust our wines and spirits to their changing offerings.

MAUSACKER HOF

Organic Farm | Egnach

Between Lake Constance and St. Gallen lies the 200-year-old farm. The 500 large standard trees characterize the farm. We source select products such as our pear juice and quince juice from them.

STOLL KAFFEE ORGANIC

Brasil | 100 % Arabica

In the heart of Zurich, Stoll roasts organic coffee from around the world, providing quality coffee since 1936. They source coffee from the Dutra brothers, Ednilson Alves Dutra and Walter Cesar Dutra, in Brazil. This coffee is processed using a method common in Brazil, which gives the coffee its sweetness and body.

EIGENBRÖTLER

Eigenbrötler Backwerke GmbH | Wauwil in Lucerne

Daniel Amrein produces characterful bread; his sourdough bread is a staple in our establishments. The amiable "Eigenbrötler" still bakes in the old-fashioned way, using regional and organic products in a stone oven.

PATRICK MARXER

Das Pure – Ecological Delicacies | Wetzikon

Many years ago, Patrick made it his mission to make good products even better. In addition to his smoked and sausage products, he also produces Swiss miso pastes.

LEONARDO

Gelateria di Leonardo | Zurich

They have been putting their heart and soul into their gelato recipes since 1999. Their milk comes directly from the Keller farming family in Stallikon - a 10-minute drive away.

LUCAS & MARCO

Luma Delicatessen | Neuhausen am Rheinfall

The two friendly young butchers, Lucas & Marco, have developed a special process for refining meat products and founded Switzerland's first online butcher shop.

RAW PRODUCTS

SPICES

Schwarzenbach | Zurich

MEAT PRODUCTS

Metzgerei Keller | Zurich

TROUT

Fischereihandel Zahner | Gommiswald

DAIRY PRODUCTS

Chäs & Co | Bergdietikon

CHOCOLATE

Felchlin | Ibach

SALAD

Marinello | Zurich

... and many more!

ARTISTS

MAI 36 GALERIE

International Contemporary Art | Victor & Henri Gisler

For over 35 years, Mai 36 Gallery has been showcasing international artists in Switzerland and promoting artists through publications, museum exhibitions, and global art fairs.

CURRENT ARTISTS

Jürgen Drescher | "Speech Bubble IX" | 2011 & "Wrap" | 2014

The Berlin-based sculptor questions our globalized, efficiency-driven world and our relationship with resources. His aluminum casts of everyday objects imbue familiar forms with new layers of meaning and readability.

John Baldessari | «Engravings with Sound» | 2015

Baldessari is considered a founding figure of conceptual art. Since the 1960s, he has been concerned with the juxtaposition of text and image; and with the space for interpretation and imagination that opens up through their combination..

Rémy Zaugg | «Untitled» | 1994

Rémy Zaugg was one of the most radical Swiss artists of our time. His works and writings are among the most profound reflections on perception and seeing.

Jorge Méndez Blake | «Complete Short Stories» | 2017

The Mexican artist Méndez Blake translates the poetic into visual language. In his light installations, he references great masters of world literature such as Jules Verne, Franz Kafka, and James Joyce.

Lawrence Weiner | «As Long As It Lasts»

Lawrence Weiner was one of the most influential contemporary artists worldwide. Since 1968, he has been dedicated to the power of language, of written words. The works take on concrete form within the context of their presentation: they generate mental spaces and relationships in the minds of the viewers

GALERIE PHILIPPZOLLINGER
Rämistrasse 5 | 8001 Zurich

International art curated by Philipp Zollinger.

CURRENT ARTISTS

Renée Levi | « GINNY » | 2021

For over thirty years, Renée Levi has been questioning the medium of painting, examining color, paint application, body, and space on various supports and in some cases, expansive installations.

Cassidy Toner | « In the studio 2 (After Hieronymus Hess' Death to the Painter), 1830 » | 2019

Cassidy Toner questions artistic principles; aesthetic values and academic traditions as well as existential questions; behavioral patterns such as desire and prejudices.

Sophie Reinhold | «Mushroom?» | 2019

The Berlin-based artist responds in her usual humorous and satirical manner to her surroundings, creating subversive narratives on historical, social, and moral themes.

