

Our Vision & Mission at SWISSHUUSCHUCHI



- **Hospitality from the Heart:**
With warmth, dedication, and expertise, our long-standing team makes every guest feel truly at home.
- **Guests First, Always:**
Your comfort and well-being are at the very center of everything we do.
- **Honest Quality, Fair Prices:**
We stand for authentic cuisine and excellent quality.
- **Rooted in the Region:**
We celebrate our local heritage by creating dishes with regional products that inspire locals, business travelers, and holiday guests alike.
- **Seasonal Treasures:**
Our menus follow nature's rhythm, offering the freshest seasonal specialties to surprise and delight.
- **Culinary Craftsmanship:**
From daily menus to à la carte dining, festive banquets, or special requests, our kitchen is as flexible as your taste.
- **Uncompromising Standards:**
Cleanliness, hygiene, and quality are the foundation of everything we serve.
- **Together as a Team:**
Each member of our team takes responsibility and contributes to our shared success with passion.
- **A Warm Welcome for Everyone:**
Whether it's your first visit or your hundredth, we're always happy to see you.

Declarations

We use by conviction Swiss meat only

Meat

Bell via Growa

Olma Frying Sausage

Metzger Metzger in Nesslerau

Venison

Bell via Growa as far as possible CH
otherwise from Europe mainly
from Austria and Hungary

Chicken

Bell via Growa

Fish



Growa

Potatoes

Family Kunkler, Thundorf

Vegetables & salads

From regional and seasonal cultivation by Tenti
AG & Growa Winterthur

Bread & bakery products

Romer's AG, Gunterswiler AG & Growa (CH)

For allergies or intolerances, vegetarian & Vegan

Please contact the service staff,
we can accommodate almost anything.





Dining at a Historic Venue

The History of the Restaurant Zur Sonne

The **Restaurant Zur Sonne** is, after the Hotel Krone (1434), the second-oldest existing inn in Winterthur - and certainly one of the coziest. Archaeological excavations in 1981 revealed that as early as the 11th century, people used the site as so-called earth cellars. Already in the late Middle Ages, the house served as an inn with accommodation (a tavern) and was first mentioned in 1483 in the council records in connection with a family dispute. The oldest deed of sale dates from 1495.

The house was probably rebuilt in 1557, when the innkeeper, Hans Rieter, was granted a window as a gift from the council. The name Sonne ("Sun") has been documented since 1600. In 1670, the council awarded the innkeeper Heinrich Künzli six pounds for a window, suggesting a major renovation. Later, the front and rear houses Zum blauen Trauben (Marktgasse 13) and Zur Sonne (Marktgasse 15) were further expanded and decorated with wall paintings, painted ceiling beams, and stone window columns - most of which are still preserved today. The late Gothic wooden ceiling of the guest room was uncovered in 1945; like the stone window columns (around 1600), it had long been covered with thick layers of paint facing the Marktgasse. The magnificent wrought-iron inn sign likely dates from the late 18th century.

In 1800, the Sonne passed to Tobias Ziegler "zur Geduld" and remained in his family until 1875, when it was sold together with the neighboring house No. 13 for a total of 124,000 Swiss francs to the Konsumverein Winterthur, a cooperative society founded in 1868. The driving force behind this acquisition was Salomon Bleuler - national councillor, mayor, and editor of the Landbote newspaper - who also presided over the cooperative. His vision extended beyond reducing the cost of living by operating a dining hall, butcher, and bakery: he also wanted to promote public education through a library. For decades, the back house of the Sonne housed the cooperative's warehouses, coffee roasting facility, petroleum cellar, dairy, bakery, fish market, and offices.

From 1925 to 1975, the ground floor of the Sonne was home to the cooperative bookshop. For the cooperative (later Coop), the Sonne represented not only an idea but also something special as its very first property. In 1981/82, the building was thoroughly and carefully renovated. On December 1, 1999, as part of Coop's strategic realignment, the Sonne was sold to the association Vito-Haus zur Sonne.

This fulfilled a long-standing dream of the *Gymnasialverbindung Vitodurania* (Vito for short), founded in 1863, whose colors are blue-white-blue and whose name derives from Vitodurum, the old name for Winterthur. Since 1892, with only a brief interruption between June 1896 and January 1898, the Sonne has been the meeting place and home of the Vito. It is not only a traditional dining venue but also a place of conviviality, where members and alumni (the *Alte Herren* of the *Alt-Vitodurania*) gather and often sing together. The alumni, though formally organized separately, remain closely connected with the active members and together founded the association Vito-Haus zur Sonne to purchase the building.

Together with the long-standing innkeepers, the Benz family, and their team, we warmly welcome our guests to the Vito-Haus zur Sonne.





Verein Vito-Haus zur Sonne




Salads / Soups

Salads

selectable with French or Italian salad dressing

Green salad with nuts & seeds		11.00
Mixed salad		14.00
Menu salad green or mixed		8.00
Lamb's lettuce with egg and croutons		14.00
Lamb's lettuce with egg, bacon and croutons		16.00

National salad

Sausage & cheese salad	natur	17.00	garnished	25.00
Sausage salad	natur	15.00	garnished	22.00
Cheese salad	 natur	17.00	garnished	25.00


Soups

Homemade meat bouillon	11.00
with marrowbone, pancake or egg	
Soup of the day	9.00
our service team will be happy to provide you with information	

All prices do already include the value added taxes (VAT).

Classics

Originals

Original Olma Frying Sausage with onion sauce sourced from the butcher "Metzger" in Nesslerau with swiss french fries or rösti (hash browns)	28.00
Appenzeller cheese tiny flour dumplings  with cream, garnished with fried onions, served with apple sauce	28.00
Innerschwyz Älplermaccaronen speciality from central switzerland with macaroni, potatoes, ham, cheese, cream and fried onions on request without ham  served with apple sauce	28.00
Horn shaped pasta with minced beef with apple sauce	29.00
"Soose - Füessli" braised pork trotters with lots of gravy and mashed potatoes	24.00

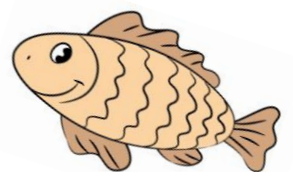
Classic

Beefsteak Tartar  served with toast	appetizer 25.50	34.00
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Fisch



"Egli fish fillets" Swiss fish speciality perch (CH) They are not unjustifiably considered the veal among freshwater fish	39.00
"à la meunière" with browned butter, lemon and parsley served with boiled potatoes and vegetables	
"in beer dough" with homemade tartar sauce served with boiled potatoes or crisp salads	





Meat

We use exclusively swiss meat 

Beef	Entrecôte	48.00
Veal	Cordon-bleu two breaded thin slices of veal, filled with a slice of ham and cheese	54.00
	Escalope (breaded or natur)	44.00
Pork	Cordon-bleu two breaded thin slices of pork, filled with a slice of ham and cheese	39.00
	Escalope (breaded or natur)	29.00
Chicken	Chickenbreast	32.00
	Cordon-Bleu two breaded thin slices of chicken, filled with a slice of ham and cheese	42.00
A supplement in the price included	(Rösti) Hash brown potatoes, French fries, (Spätzli) Tiny flour dumplings, Mashed potatoes with seasonal salads or vegetable (Fitness)	
	any other side dish as desired	+ 8.00
Home-made sauces on request	Brown gravy Mushroom cream sauce Sauce Hollandaise/ Béarnaise Butter with herbs	
		+ 4.00

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Our specialities

Meat

Homemade minced beef roast 38.00
with mashed potatoes and seasonal vegetables

"Züri - Gschnätzlets" (Zürich-style sliced veal) 41.00
Tender strips of veal in a creamy mushroom sauce
served with rösti (Swiss-style hash browns)

Limited availability

Fresh veal liver with rösti 39.00
home-style with onions and jus

Traditional

Capuns sursilvans small port. 25.00 36.00

*It is said there are as many recipes as there are valleys in Graubünden.
With Bündnerfleisch, Landjäger or Salsiz? With or without bread?
With regular mint or curly mint, cooked in milk or in bouillon...?
Almost every Grisons family has its own Capuns philosophy.
We have chosen a mixed variation with:*

Bündnerfleisch (air-dried beef), raw ham, Landjäger, venison Salsiz,
and bacon cubes, gently cooked in a milk-cream-bouillon broth,
sprinkled with cheese and gratinated.

Vegetarian-Capuns  small port. 22.00 32.00

Filled with organic celery, carrots, leek, potatoes, finely chopped
Swiss chard, parsley, and chives, gently cooked in a milk-cream-
bouillon broth, sprinkled with cheese and gratinated.

Cheese Fondue

Original Cheese Fondue per person 33.00
according to an old home recipe
served with bread and potatoes

Cheese Fondue with porcini mushrooms per person 39.00
served with bread and potatoes

Meat Fondue

Certainly if ordered in
advance, otherwise if
possible. Just ask us.

Fondue Chinoise from 2 persons per person 59.00
Hot beef broth with finely chopped meat
served with sauces, chips, rice, vegetables, fruit, etc.
with starter salad

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"Rösti"

Sliced fried potatoes specialities

To serve to you a perfect Rösti the preparation-time takes approximately 20 minutes

Rösti natur	with two  fried free-range eggs	25.00
Appenzeller – Rösti	Rösti and horn shaped pasta mixed with onions, garlic, diced bacon and cheese au gratin	28.00
Züri – Rösti	with onions, garlic, diced bacon, cut leek and a  fried free-range egg	28.00
Berner – Rösti	with onions, garlic, ham, diced bacon, cheese au gratin and "Grüben" (fried pork fat)	29.00
Bündner – Rösti	with onions, garlic, mangold, air-dried version meat and cheese au gratin	32.00
Roquefort – Rösti	with onions, garlic, Roquefort-cheese (French blue cheese) and pears	29.00
Sennen – Rösti	with onions, garlic, ham, diced bacon, overbaked with cheese and a  fried free-range egg	31.00
Winti – Rösti	with onions, garlic, diced bacon, sliced veal sausage, peas and a  fried free-range egg	29.00
Sonnen – Rösti	with onions, garlic, diced bacon, peperoni, Cervelat (Swiss sausage), spinach and a  fried free-range egg	29.00

A fine crispy hash browns ground assigned with various tidbits

Raclette Rösti	with raclette cheese, gherkins, silver onions and baby corn au gratin	29.00
Pilatus	with chicken, curry sauce and fresh fruit	31.00
Rigi	with colourful vegetables and béarnaise sauce	27.00

We use the original recipe to prepare our Röstis pork fat and butter. As we cook with fresh ingredients and à la minute, we can also prepare each rösti vegetarian with oil and without meat ingredients on request.







Apple sauce	a portion	8.00
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Kids Menues



Portion of french fries		8.00
"Globi Maccaroni"		10.00
Pasta with tomato sauce		
"Heidi Rösti"		12.00
Hash brown potatoes with a  fried free-range egg		
"Peter Hörnli"		14.00
Pasta served with minced beef and apple sauce		
"Pingu Stäbli"		14.00
Fish sticks with boiled potatoes, spinach and mayonnaise		
"Papa Moll Schnitzel"		14.00
Breaded pork steak with french fries		
"Dagobert Duck Nuggets"		14.00
Chicken nuggets with french fries		

Sirup is served free of charge



Desserts

Cold desserts



Home made caramel pudding with whipped cream	11.00
Crisp meringue with whipped cream	9.00
Caramello	9.00
Vanilla ice cream with caramel sauce and chocolate coating	
Chestnut purée (Vermicelles)	12.00
with crisp meringue and whipped cream small portion	9.00
Nesselrode Sundae	14.00
chestnut cream, crisp meringue, vanilla ice cream and whipped cream small portion	9.00

Warm desserts



Warm apple pie	14.00
with vanilla sauce or ice cream	
Fried mini apple pies	15.00
With vanilla sauce or ice cream	
Lukewarm chocolate cake	15.00
with vanilla glacé and cream	
Warm red wine prunes	14.00
with cinnamon ice cream and whipped cream	

Coupes



Coupe Appenzeller	15.00
A combination of vanilla and iced coffee ice cream with Appenzeller liqueur and whipped cream	
Coupe Danmark	14.00
Vanilla ice cream and hot chocolate sauce	
Iced coffee	12.00
Sorbet Colonel (lemon sorbet with vodka)	13.00
Sorbet Pruneau (with Vieille Prune)	13.00
Sorbet Pommes Apple (with Calvados)	13.00
Sorbet Mango (with Prosecco)	13.00

Ice cream

Vanilla, chocolate, mocca, strawberry, cinnamon, walnut, caramel	5.00
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Sorbets



Lemon, plum, apple, mango-passion fruit	5.00
With whipped cream	+2.00



Cold Drinks / Beer

Mineralwater	Eptinger red (fizzy)/ Eptinger blue	33cl	5.20
	Eptinger red / Eptinger blue (still)	50cl	6.50
	Eptinger red or blue	100cl	11.00
Tap Water from Winterthur	30% of the proceeds go to:	50cl	3.50
	The Kantha Bopha Children's Hospital Foundation. Dr. med. Beat Richner, Foundation for Bees Switzerland & Susy Utzinger Foundation for Animal Welfare		
Fruit-& Vegetable juices	Orange juice	20cl	5.20
	Tomato juice	20cl	5.20
	Grape juice red	20cl	5.00
	Sanbitter (alcoholfree)	20cl	5.50
Apple juice	Shorley	33cl	5.50
	Süssmost 100 % naturrein	33cl	5.50
	Cider (4°) (with alcohol)	50cl	7.00
	Cider (alcoholfree)	50cl	7.00
Soft drinks	Coca-Cola/Zero	33cl	6.00
	Elmer Citro	33cl	6.00
	Sinalco	33cl	6.00
	Rivella red/blue/green	33cl	6.00
	Ice Tea	30cl	5.00
	Ice Tea	50cl	7.50
	Schweppes Tonic	18cl	5.50
	Schweppes Bitter Lemon	18cl	5.50
For children sirup is served free			
Tapped beer	"Stange" Lager hell	30cl	5.30
	Haldengut Lager hell "big glass"	50cl	7.30
Beer in the bottle	Haldengut Lager hell	58cl	7.50
	Ittinger Klosterbräu (5,6°)	33cl	6.50
	Heineken 0,0% non-alcoholic	33cl	6.00
Weissbeer	Erdinger yeast/dark/alcoholfree	50cl	9.00

Warm Drinks

Coffee

Coffee with cream	4.80
Coffee with cream (decaffeinated)	4.80
Espresso	4.80
Double espresso	6.20
Milk coffee	5.00
Coffee with whipped cream	6.20
Cappuccino/Latte Macchiato	5.50
Coffee with Grappa (Coretto)	7.80
Coffee with Cognac (Coretto)	7.80

Kaffee fertig

Farmer's schnaps apple, pears	7.20
Coffee with plum schnaps	7.20
Coffee with herbal schnaps	7.20
Coffee with plum schnaps	7.20
"Schümli - Pflümli" (plum schnaps)	9.80
"Coffee Lutz"	7.00

Tea

Black tea / with cream	4.80
Peppermint	4.80
Lime blossom	4.80
Rosehip	4.80
Camomile	4.80
Vervain	4.80
Greentea	4.80
Fruitstea	4.80
Tee with 2cl rum	7.00

Milk Drinks

Milk	30cl	4.50
Ovo cold / warm		4.80
Ovo with whipped cream		6.20
Chocolate cold / warm		4.80
Chocolate mélange with whipped cream		6.20

Punch

Rum- and Orangenpunch (non alcoholic)	4.80
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Alcoholics beverages

Apéritifs & Bitter

Martini bianco	4cl	16°	8.00
Campari	4cl	23°	8.00
Cynar	4cl	16.5°	8.00
Pernod	2cl	40°	8.00
Fernet Branca	2cl	40°	8.00
Appenzeller	4cl	29°	8.00

Sparkling wine

Riseco, Vin Mousseux	1dl	11,5°	10.00
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Spirits

Vodka Gorbatschow	4cl	37.5°	9.50
Gordon's Gin	4cl	40°	9.50
Ballantines Whiskey	4cl	37.5°	9.50
Bacardi Weiss	4cl	40°	9.00
Rum Negrita	4cl	37.5°	9.00



Sparkling wine / Champagner

White wine spritz in the glass			9.00
Aperol Spritz/Hugo in the glass			13.00
Moët & Chandon Brut Imperial	75cl	12°	120.00
Veuve Cliquot Brut Ponsardin	75cl	12°	130.00

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