

WELCOME TO HAUS HILTL

Founded in 1898 by Ambrosius Hiltl, Haus Hiltl is the world's oldest vegetarian restaurant according to Guinness World Records and is run today by the family's fourth generation. For over 120 years, 365 days a year, you can indulge delicacies from early in the morning until late at night – not only in our flagship on Sihlstrasse, but also at Hiltl Dachterrasse above PKZ Women on Bahnhofstrasse, at Hiltl Sihlpost located directly at Zurich's main station, at Hiltl Langstrasse situated in Zurich's multicultural district 4, at Hiltl Pflanzbar at Paradeplatz and during summer at Strandbad Mythenquai and at Seebad Kilchberg.

In the 1950s Margrith Hiltl, the grandmother of Rolf Hiltl, travelled to Delhi as the official delegate of Switzerland to the World Vegetarian Congress. Inspired by the Indian culture, she returned to Switzerland – her luggage full of Indian recipes and spices. To this day, these dishes are an integral part of the Hiltl Buffet as well as the à la carte menu and are very popular among our guests.

hiltl.ch/history

We cook our dishes fresh every day in our own kitchen and confectionery with devotion and love for detail. We focus on local and regional produce, fresh, ripe fruits and vegetables. All our Hiltl Wines are vegan.

We wish you «en Guete»!



STARTERS

Soup of the day or seasonal Soup 🗨️	11.50
Hiltl Tartare 🌿* 🍆* 🌿* 🍞* 🍴* 🍴* 🍴* eggplant, organic egg*, capers, whole wheat toast*, butter*	18.50
Mixed Salad 🌿 🍴	9.50
seasonal salad, Hiltl Salad Dressing	
Hiltl Starters Platter 🍷 🍴 🌿 🍴 🍴 🍴 🍴 🍴 cold & warm delicacies, crudités, homemade sauces, chutneys for a minimum of 2 people, price per person	19.50
Thai Papaya Salad 🌿 🍴 🍴 🍴 🍴 🍴 green papaya, planted. satay skewer, peanuts, coriander	17.50
Crispy Tofu Salad 🌿 🍴 🍴 🍴 seasonal salad, Hiltl Salad Dressing, mango apple chutney	15.50
Korean Style Cauliflower 🌿 🍴 🍴 🍴 🍴 baked cauliflower, pickled cucumber, coriander, Asian BBQ sauce, lime	15.50
Caesar Salad 🍷 🍴 🍴 🍴 🍴 🍴 iceberg lettuce, organic egg, hard cheese, organic smoked tofu, croûtons*	14.50

SALADS

Country Platter 🍷 🍴 since 1930, mixed salad, potatoes, herb curd, selection of cheese	25.50
Thai Papaya Salad 🌿 🍴 🍴 🍴 🍴 🍴 green papaya, planted. satay skewers, peanuts, coriander	26.50
Protein Bowl 🌿 🍴 🗨️ quinoa, edamame, tofu, pea guacamole	26.50
Crispy Tofu Salad 🌿 🍴 🍴 🍴 seasonal salad, Hiltl Salad Dressing, mango apple chutney	25.50
Caesar Salad 🍷 🍴 🍴 🍴 🍴 🍴 iceberg lettuce, organic egg, hard cheese, organic smoked tofu, croûtons*	24.50



INDIAN & ASIAN

Korean Style Cauliflower 🌱 🍴 🍷 🍷 🍷	28.50
baked cauliflower, pickled cucumber, coriander, Asian BBQ sauce, lime, sticky rice	
Palak Paneer 🍴 🍷 🍷 🍷	29.50
Indian soft cheese, spinach, jeera, ginger, date chutney, naan *, basmati rice	
Green Thai Curry 🌱 🍴 🍷 🍷	32.50
eggplant, long beans, planted., coconut milk, coriander, lemongrass basmati rice or rice noodles	
Red Thai Curry 🌱 🍴 🍷 🍷	31.50
bamboo sprouts, oyster mushrooms, eggplants, coconut milk, lemongrass basmati rice or rice noodles	
Riz Colonial 🌱 🍷 🍷 🍷 🍷	28.50
sweet curry sauce, mushrooms, cashews *, fruits basmati rice, whole grain or long grain rice, whipped cream * or vegan whipped cream * on request with spicy Madras sauce 🍴	
Fruits Casimir 🍷 🍷 🍷 🍷	29.50
fruity curry sauce, quorn, coconut chutney *, almonds * basmati rice, whole grain or long grain rice, whipped cream or vegan whipped cream	
Banana Madras 🌱 🍴 🍷 🍷 🍷	28.50
Madras sauce, mango, cashews *, papadum basmati rice, whole grain or long grain rice, whipped cream * or vegan whipped cream *	

VEGETABLES & PASTA

Vegetable Platter 🌱 🍷 🍷	26.50
seasonal vegetables, baked potatoes, herb curd *	
Rösti with Vegetables 🌱 🍷 🍷 🍷 🍷	25.50
vegetables of the day, Café de Paris *, fried organic egg * with cheese	+2.-
Gnocchi with Saffron Sauce 🌱 🍷 🍷 🍷	28.50
baby spinach, cherry tomatoes, pine nuts	
Carbonara 🍷 🍷 🍷 🍷 🍷 🍷	24.50
organic smoked tofu, peas, organic egg, spaghetti *, whole wheat pasta * or gnocchi (from gluten-free ingredients)	
Hiltl Bolognese 🌱 🍷 🍷 🍷 🍷 🍷	24.50
carrot, celery, soy mince, spaghetti *, whole wheat pasta * or gnocchi (from gluten-free ingredients)	
Pesto 🍷 🍷 🍷 🍷	23.50
basil, pine nuts, Swiss cheese, spaghetti *, whole wheat pasta * or gnocchi (from gluten-free ingredients)	
Grated Swiss cheese or vegan alternative (Parmivegano) on request	



VEGGIE BUTCHER FIND THESE AND MORE IN THE HILTL VEGIMETZG



Hiltl Tartare	29.50
eggplant, organic egg*, capers, pure spelt toast*, butter* country or sweet potato fries	+3.-
Hiltl Burger	28.50
brioche bun, pickled cucumber, country or sweet potato fries	
Hiltl Cheeseburger	30.50
brioche bun, pickled cucumber, organic Swiss cheese* or vegan cheese*, country or sweet potato fries	
Hiltl Bacon Cheeseburger	32.50
brioche bun, pickled cucumber, organic Swiss cheese* or vegan cheese*, country or sweet potato fries	
Hiltl Pulled BBQ Burger	32.50
pretzel bun, planted., pickled cucumber, cole slaw, country or sweet potato fries	
Mushroom Stroganoff	31.50
bell pepper, paprika, pickles, Rösti or rice, whipped cream* or vegan whipped cream*	
Hiltl Cordon Bleu	32.50
organic Swiss cheese, organic seitan, organic smoked tofu, vegetables, country or sweet potato fries	
Züri Geschnetzeltes	32.50
mushrooms, organic seitan, white wine, Rösti, whipped cream* or vegan whipped cream*	
Hiltl Meatloaf	32.50
morel sauce, soy mince, vegetables, mashed potatoes	
Hiltl Meatballs	28.50
homemade red wine sauce, mashed potatoes, root vegetables	

KIDS' MENU UP TO 12 YEARS

Mixed Salad	5.-
carrot, corn, cucumber, green salad, Hiltl Salad Dressing	
Nuggets with Mixed Salad or Fries	9.50
carrot, corn, cucumber, green salad, Hiltl Salad Dressing	
Spaghetti	8.50
tomato sauce , basil pesto	
Hiltl Meatballs	11.50
cream sauce, mashed potatoes	
Country Fries or Sweet Potato Fries	5.-
Hiltl Ketchup & Hiltl Mayo	
Coupe Denmark	6.50
vanilla ice cream, chocolate sauce, whipped cream	
Hiltl Syrup	on the house
Babyccino	on the house
hot milk, milk foam, chocolate powder	

HITL BUFFET

Over 100 homemade dishes from around the world: fresh salads, hot dishes, curries, chutneys and delightful desserts. Help yourself to a starter, main course and dessert.

by weight per 100 g	5.30
all you can eat	59.–
Breakfast – all you can eat	39.–
Monday to Friday from 9 until 10.30 am and on Saturdays until 11.30 am (incl. 1 hot beverage & 1 dl juice)	
Brunch – all you can eat	59.–
on Sundays and bank holidays from 10 am until 2.30 pm (incl. 1 glass of Hiltl Prosecco, 2 hot beverages & juices)	

GOOD TO KNOW

These and other specialities are available at the Hiltl Vegimetzg, the first vegetarian butchery in Switzerland, right next door at St. Annagasse 18.

planted.

Made from pea protein, pea fibre, vitamin B12, Swiss rapeseed oil & water.

Organic Seitan

With water, wheat flour dough starch gets extracted and thus pure wheat protein remains (30 g / 100 g seitan).

Soy mince

Buffered and extruded soy flour (like popcorn) mixed with water.

Organic Tempeh

Fermented, whole cooked soybeans.

Organic Tofu

Soy drink is refined by adding Nigari thus turning into a soy bean curd.

Organic Okara

By-product of the tofu production. In Hiltl it was long regarded as a secret ingredient for our Hiltl Tartare.

Quorn

Fermented mushroom culture, bound with egg whites.


All products from Switzerland, except Quorn from England.




INGREDIENT DECLARATION


All our dishes are declared with the following allergens. Despite conscientious food separation and careful preparation, our dishes may contain traces of other allergens. We are happy to advise guests with allergies or intolerances individually.

 = alcohol

 = celery

 = egg ingredients

 = garlic


 = gluten

 = lupin

 = milk ingredients

 = mustard


 = nut

 = onion

 = peanut

 = sesame

 = soy bean

 = sulfite

 = slightly hot

 = hot

* = available without

 = vegan available

 = vegan

 = protein

 = information provided by waiter

HOMEMADE DRINKS

SQUEEZED AND MIXED FRESHLY EVERY DAY

		carafe
Juice		25 cl 50 cl
Seasonal		8.- 15.-
Tropical		
pineapple, orange, guava, passionfruit		
Coconut Pineapple		
apple, lemon, orange		
Tutti Frutti		
pear, banana, apple, kiwi, orange		
Fitness		
fennel, apple, lemon		
Carrot Ginger		
Carrot		
Orange		
Seasonal Smoothie		
Mango-Lassi		
organic yoghurt milk, mango, garam masala		
Ginger Shot		5.-
pineapple, lemon, apple (4 cl)		
Lemonade		6.- 9.-
Seasonal		
Ginger Lemon		
Passionfruit Peach		
Hiltl Tonic		
Ice Tea		6.- 9.-
Seasonal		
Classic		
Ceylon, fruit tea, lemon		
Rooibos		
orange, lemongrass, rosemary, unsweetened		
Herbs		
alpine herbs, lemon balm, peppermint, unsweetened		
Dragon		
Oolong tea, grapefruit, elderflower		



WATER & SOFT DRINKS

On tap

	25 cl	50 cl
Züri Water sparkling	3.80	5.50
Swiss Apple Juice organic	6.-	9.-
Züri Water served in a carafe still or sparkling, all you can drink per person		4.-
Cucumber Ginger Water		7.-

Bottle

	33 cl
Coca Cola original, zero	5.50
Rivella red, blue	5.50
Elmer Citro	5.50
Ginger Beer (20 cl)	5.50

COFFEE HOT OR ICED



Coffee	4.70
Espresso	4.70
Espresso Macchiato	4.90
Double Espresso	5.70
Flat White	6.70
Cappuccino	6.20
Latte Macchiato	6.50
Grain Coffee decaffeinated	4.50
Corretto Grappa	8.-
with whipped cream 🍷	+0.50
with flavour: caramel, hazelnut 🌰, vanilla	+0.50

Available with milk, lactose-free milk, oat drink, almond drink, soy drink, cream (all organic) or decaffeinated

LATTE & CHAI

Hot / Cold Chocolate homemade chocolate sauce 🍷	6.70
Kurkuma Latte cinnamon, vanilla, unsweetened	
Indian Chai chai syrup, garam masala	
Masala Chai spiced tea, unsweetened	
Rooibos Chai caramel syrup, decaffeinated	

Available with milk, lactose-free milk, oat drink, almond drink or soy drink (all organic)

TEA

Herbal Tea		5.20
Fruit Tea		
Rooibos		
Verbena		
Camomile		
Black Tea		
Green Tea		
Jasmin		

Available with milk, lactose-free milk, oat drink, almond drink, soy drink, cream (all organic) or lemon

Fresh

Lemon Balm		6.20
Lemonthyme Lemongrass		
Peppermint		
Ginger		

Punch

Seasonal	6.-	9.-
Ginger Lemon		
Passionfruit Peach		
Hiltl Tonic		

BEER

Bottle

Hiltl Draft Chopfab			33 cl
Hiltl Amber Chopfab			7.50
Corona with lime (35.5 cl)			8.50
Appenzeller Birra da ris gluten-free			8.50
Appenzeller Sonnwendig non-alcoholic			7.50
Seasonal Craft Beer			9.-
From the barrel		25 cl	50 cl
Wädibräu organic beer, unfiltered	6.50		8.50
Panaché with Wädibräu	7.-		9.-
Ginger-Panaché with Wädibräu and fresh ginger lemon syrup	7.-		9.-
Amboss Amber dark, local beer from Zurich's district 5	6.50		8.50
Weihenstephan wheat beer (30 cl)	7.-		9.-



Swiss youth protection legislation prohibits the sale and passing on of alcopops, spirits and aperitifs to persons under eighteen and of wine, beer and cider to persons under sixteen. All prices include VAT.

DESSERT

Our desserts are freshly prepared every day with love and care in our in-house pastry shop. Leonhard Hiltl, who took over the restaurant from his father and founder Ambrosius Hiltl, and his son Heinz Hiltl were both trained confectioners, which is why this craft is still an important part of our business today.

We wish you «en Guete»!



DESSERT FROM OUR PASTRY SHOP

Tiramisù

biscuit, organic egg, mascarpone, amaretto

Mango-Variation

sorbet, cake, mousse, fruit

Panna Cotta

vanilla, coconut, raspberry sauce

Caramel Flan

vanilla, lemon, fresh fruits

Chocolate Mousse

Grand Cru chocolate 70 %, organic egg, whipped cream

Straciatella Mousse

Grand Cru chocolate 70 %, coconut, vanilla

Mille-Feuilles with Custard Cream

a classic since 1960, puff pastry, vanilla

Cheesecake

a classic since 1950, organic egg, cream cheese, lemon

Hot Brownie with Vanilla Ice Cream

confiseur chocolate sauce, walnuts, whipped cream

Chocolate Cake

Grand Cru chocolate 70 %, organic egg, made from gluten-free ingredients



12.50

14.50

10.50

10.50

12.50

12.50

9.50

9.50

12.50

9.50

ICE CREAM

Vegan

mango lime / raspberry lychee / banana chocolate  / coconut charcoal / pistachio orange  / blueberry almond 

5.-



Classic

vanilla  / coffee  / chocolate brownie    

5.-

whipped cream  or vegan whipped cream 

+1.50

hot chocolate sauce  

+2.50

Affogato al Caffè

vanilla ice cream, double espresso

9.50

Iced Cappuccino

coffee ice cream, coffee sauce, cashews *, whipped cream

11.50

Coupe Dänemark

vanilla ice cream, confiseur chocolate sauce, whipped cream

11.50

Chococcino

vanilla & chocolate brownie ice cream, cashews, whipped cream

11.50

HITL DESSERT BUFFET

Help yourself to a wide range of mousse, crumbles, cakes, fresh fruits and much more from the Hiltl Buffet.

by weight – per 100 g

5.30


COFFEE HOT OR ICED

Coffee	4.70
Espresso	4.70
Espresso Macchiato	4.90
Double Espresso	5.70
Flat White	6.70
Cappuccino	6.20
Latte Macchiato	6.50
Grain Coffee <small>decaffeinated</small>	4.50
Corretto Grappa	8.-
with whipped cream 	+0.50
with flavour: caramel, hazelnut  , vanilla	+0.50



Available with milk, lactose-free milk, oat drink, almond drink, soy drink, cream (all organic) or decaffeinated

LATTE & CHAI


Hot / Cold Chocolate <small>homemade chocolate sauce</small> 	6.70
Kurkuma Latte <small>cinnamon, vanilla, unsweetened</small>	
Indian Chai <small>chai syrup, garam masala</small>	
Masala Chai <small>spiced tea, unsweetened</small>	
Rooibos Chai <small>caramel syrup, decaffeinated</small>	

Available with milk, lactose-free milk, oat drink, almond drink or soy drink (all organic)

INGREDIENT DECLARATION

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TEA

Herbal Tea
Fruit Tea
Rooibos
Verbena
Camomile
Black Tea
Green Tea
Jasmin



5.20

Available with milk, lactose-free milk, oat drink, almond drink, soy drink, cream (all organic) or lemon

Fresh

Lemon Balm
Lemonthyme Lemongrass
Peppermint
Ginger

6.20

DIGESTIF

Grappa di Brunello
Italy, Tuscany, Principe Aldobrandini
Kirsch
Switzerland, Meilen, Kunz-Razzai
Williams
Switzerland, Meilen, Kunz-Razzai
Porto White / Ruby
Portugal, Duoro, Ramos Pinto
Limoni
Switzerland, Ticino, Guido Brivio
Vermouth rot
Switzerland, Winterthur, Jsotta
Whisky
Scotland, Chivas Regal 12 years
Cognac
France, Hennessy VS

12.-

8.50

8.50

7.-

8.-

8.-

15.-

22.-