

WELCOME TO HAUS HITL

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 in 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 Pflanzbar at Paradeplatz, at planted. bistro by Hiltl in Kempththal and during summer at Strandbad Mythenquai and at Seebad Kilchberg.

In the 1950s Margrith Hiltl, the grandmother of Rolf Hiltl, travelled to the World Vegetarian Congress in Delhi as the official delegate of Switzerland. 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

Our dishes are prepared 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.

We wish you «en Guete»!





SEASONAL



In the mood for kohlrabi ceviche? Inspired by the Peruvian original, our vegan version is perfect for warm spring evenings with friends. Sweet, sour, slightly spicy, crunchy and creamy - springtime on a plate. Enjoy!

Zurich Sourdough Bread with Carrot Cream Cheese  6.50
black pepper, dill, lemon

Seasonal Soup  11.50
please ask our service staff

Kohlrabi Ceviche  16.50
leche de tigre, roasted corn, sweet potato, herbal emulsion

Teriyaki Udon Noodles  30.50
rapini, shiitake, mungo bean sprouts, lime

Indian Thali Platter  32.50
dal, aloo bhaji, paneer*, planted. tikka masala, fragrant rice, naan bread*, ginger raita, chili chutney


Millefeuille with Raspberry Sorbet and Fresh Berries  14.50
vanille icecream, whipped cream, meringue

Seasonal 3 Course Menu  59.-
soup or starter, main dish and dessert or dessert bowl from the Hiltl Buffet

Kombucha 40cl

Lime Elderflower Mint organic  8.-
Swiss Kombucha Company
Refreshing, fizzy, sour & slightly sweet drink.

Beer 33cl

Alice a Wonderland NEIPA  9.-
Switzerland, Allschwil, Kitchen Brew
A interpretation of a new english style IPA (NEIPA) with a light citrus note. Fruity, fizzy and fresh.
Pairs great with the Teriyaki Udon Noodles.

Wine natural 10cl / 75 cl

Lezèr organic  10.- / 65.-
Teroldego | Italy, Trentino, Azienda agricola Foradori
Elisabetta Foradori represents biodynamics in its purest form. „Lezèr“ means „light“ in dialect. Cherry, raspberry, and a fresh drinkability.
Pairs wonderfully with Indian Thali Platter.

Vino de Molino Real Seco «Mountain Blanco»  10.- / 63.-

Muscat d'Alexandrie | Spain, Sierras de Málaga
Telmo Rodriguez's latest effort from the Sierra de Malaga: bright flowers but also some lychee and minerality.
Pairs wonderfully with the Kohlrabi Ceviche.

STARTERS

Soup of the day 🗨	11.50
Mixed Salad 🌿 🥒	11.50
seasonal salad, Hiltl Salad Dressing	
Hiltl Tartare 🌿* 🥚* 🥒* 🍞 🥑	19.50
eggplant, organic egg*, capers, whole wheat toast*, butter*	
Hiltl Starters Platter 🌿 🥒 🍷 🍷 🍷 🍷 🍷	19.50
cold & warm delicacies, crudités, homemade sauces, chutneys for a minimum of 2 people, price per person	
Thai Papaya Salad 🌿 🍷 🍷 🍷 🍷	18.50
green papaya, planted. satay skewer, peanuts, coriander	
Crispy Tofu Salad 🌿 🍷 🍷 🍷	16.50
seasonal salad, Hiltl salad dressing, mango apple chutney	
Korean Style Cauliflower 🌿 🍷 🍷 🍷 🍷	16.50
deep fried cauliflower, pickled cucumber, coriander*, Asian BBQ sauce, lime	
Caesar Salad 🥒 🥒 🥒 🍷 🍷	15.50
iceberg lettuce, organic egg, hard cheese, fried planted., croûtons*	

SALADS

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



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	5.80
all you can eat	63.–
Breakfast – all you can eat	43.–
on Saturdays until 11.30 am (incl. 1 hot beverage & 1 dl juice)	
Brunch – all you can eat	63.–
on Sundays and bank holidays from 10 am until 2.30 pm (incl. 1 glass of Hiltl Prosecco, 2 hot beverages & juices)	

INDIAN & ASIAN

Planted. Tikka Masala 	29.50
lemon rice, bimi broccoli, soy yoghurt, coriander*	
Palak Paneer 	29.50
Indian soft cheese, spinach, jeera, ginger, date chutney, basmati rice, naan*	
Korean Style Cauliflower 	28.50
deep fried cauliflower, pickled cucumber, coriander*, Asian BBQ sauce, lime, sticky 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 	29.50
sweet curry sauce, mushrooms, cashews*, fruits basmati rice, whipped cream* or vegan whipped cream* on request with spicy Madras sauce 	
Banana Madras 	29.50
Madras sauce, mango, cashews*, papadum basmati rice, whipped cream* or vegan whipped cream*	
all dishes available with whole grain or long grain rice on request	



VEGETABLES & PASTA

Lukewarm blue Potato Salad & Celery Root Schnitzel 	27.50
parsley sauce, pumpkin seeds, small herb salad	
Rösti with Vegetables 	25.50
vegetables of the day, Café de Paris* fried organic egg* with cheese* or vegan alternative*	+2.- +2.-
Gnocchi with Tomato Mascarpone Sauce 	30.50
wild mushroom, toasted pine nuts, spinach leaves	
Mountain Cheese Omelette & Mushroom 	26.50
radish, lettuce from the field, cress	
Tagliatelle alla Mediterranea 	26.50
zucchini, cherry-tomato, peperoncini, organic feta, pine nuts Grated Swiss cheese or our vegan pasta topping on request	

VEGGIE BUTCHER FIND THESE AND MORE IN THE HILTL VEGIMETZG



Hiltl Tartare	30.50 +3.- 28.50
eggplant, organic egg*, capers, pure spelt toast*, butter* country or sweet potato fries	
Hiltl Burger	30.50
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	32.50
bell pepper, button mushroom, shiitake, pickles, Rösti or rice, whipped cream* or vegan whipped cream*	
Hiltl Cordon Bleu	34.50
organic Swiss cheese, organic seitan, organic smoked tofu, vegetables and country or sweet potato fries	
Züri Geschnetzeltes	34.50
mushrooms, organic seitan, white wine, Rösti, whipped cream* or vegan whipped cream*	
Hiltl Vegloaf	32.50
morel sauce, vegetables, mashed potatoes	
Züri Bratwurst & Onion Sauce	28.50
«Züri-Chrüter» & «Züri-Scharf», broccoli, carrots and Rösti, country fries or mashed potatoes	



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	= mustard	= slightly hot
= celery	= nut	= hot
= egg ingredients	= onion	* = available without
= garlic	= peanut	= vegan available
= gluten	= sesame	= vegan
= lupin	= soy bean	= protein
= milk ingredients	= sulfite	= information provided by waiter

HOMEMADE DRINKS

SQUEEZED AND MIXED FRESHLY EVERY DAY

Juice

25 cl 50 cl

Seasonal

8.- 15.-

Fitness

fennel, apple, lemon

Carrot Ginger

Carrot

Coconut Pineapple

apple, lemon, orange

Tutti Frutti

pear, banana, apple, kiwi, orange

Orange

Seasonal Smoothie

Mango-Lassi

organic yoghurt milk, mango, garam masala

Ginger Shot 4 cl

5.-

pineapple, lemon, apple

Lemonade

6.- 9.-

Seasonal

Ginger Lemon

Passionfruit Peach



Ice Tea

6.- 9.-

Seasonal

Classic

ceylon, fruit tea, lemon

Dragon

oolong, grapefruit, elderflower

Rooibos

orange, lemongrass, rosemary, unsweetened

Herbs

alpine herbs, lemon balm, peppermint, unsweetened

WATER & SOFTDRINKS

On tap

	25 cl	50 cl
Züri Water <small>sparkling</small>	3.80	5.50
Swiss Apple Spritzer <small>organic</small>	6.-	9.-
Züri Water <small>served in a carafe still or sparkling, all you can drink per person</small>		4.50
Cucumber Ginger Water		7.-

Bottle

	33 cl
Coca Cola <small>original, zero</small>	6.-
Vivi Kola <small>classic, zero</small>	6.-
Rivella <small>red, blue</small>	6.-
Elmer Citro	6.-
Ginger Beer, Ginger Ale, Bitter Lemon <small>Gents, 20 cl</small>	5.50


COFFEE HOT OR ICED



Coffee	4.90
Espresso	4.90
Espresso Macchiato	5.10
Double Espresso	5.90
Flat White	6.70
Milk Coffee	5.90
Cappuccino	6.40
Latte Macchiato	6.70
Corretto Grappa	8.-
with caramel syrup	+0.50

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

LATTE & CHAI

Hot / Cold Chocolate <small>homemade chocolate sauce</small> 	6.80
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 oat drink, almond drink, soy drink, milk or lactose-free milk (all organic)

TEA

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

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

Fresh

Lemon thyme Lemongrass	6.20
Peppermint	
Ginger	

Punch

Seasonal	6.-
Ginger Lemon	
Passionfruit Peach	

BEER



Bottle

Hiltl Draft Chopfab	33 cl	7.50
Hiltl Amber Chopfab		7.50
Saisonal craft beer		9.-
Weihenstephan wheat beer, 50 cl		9.-
Corona with lime 35.5 cl		8.50

Gluten Free

Estrella Daura	8.-
Brewdog Vagabond	8.-

Non-Alcoholic

Schützengarten India Pale	7.-
Appenzeller Leermond	7.-

From the barrel

	25 cl	50 cl
Hiltl Draft Chopfab	6.-	8.50
Hiltl Amber Chopfab	6.-	8.50
Panaché with Hiltl Draft	6.-	8.50
Ginger-Panaché with Hiltl Draft and fresh ginger lemon syrup	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.