

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 fourth generation of the family. 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.

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 "bon appetit"!

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

HILTL

Seasonal Menu

Pumpkin Coconut Soup 

coriander, chili, galangal, coconut chutney

11.50

Beetroot Carpaccio 

pear, rocket, horseradish, walnuts

16.50

Gratinated Goat Cheese with lamb's lettuce 

blackberry vinegrette, sunflower seeds, honey, fleur de sel, black pepper

Starter

16.50

Main course

25.50

Pumpkin Curry 

green beans, tomato, garam masala, ginger, basmati rice, mango apple chutney

27.50

Autumn plate 

red cabbage, brussel sprouts, mushroom sauce, chestnuts, spelt spätzli*

29.00

Seasonal Dessert

Semolina Flan 

braised peach, bourbon vanilla, rosemary

11.50

Daily Special until 3.30 pm

19.50

with salad or soup

22.50

Soup of the Day

11.50

Monday, 16. September

Lebanese Badingal 

eggplant, chickpeas, pine nuts, couscous, cinnamon harissa, organic yoghurt milk*

Tuesday, 17. September

Mango Curry 

water chestnut, mushrooms, coriander, basmati rice, coconut chutney*

Wednesday, 18. September

Bell Pepper Ragout 

broccoli, quorn, tagliatelle, almonds*

Thursday, 19. September

Leek Potato Vegetables 

carrot, nutmeg, organic smoked tofu, fried onions

Friday, 20. September

Pumpkin Ratatouille 

tomato, bell pepper, zucchini, spinach noodles, pumpkin seeds

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hiltl.ch/feedback



TripAdvisor & Google

SEASONAL

Aperitif

Milito

vanilla infused Negroni, Hiltl Prosecco, grape vanilla syrup

Michelle La Belle

Brewdaz Brewery from Zurich, American Pale Ale



14.-

9.-

Wine

Grüner Veltliner 2018

Domäne Gobelsburg, Austria

Zweigelt 2015

Schlosskellerei Gobelsburg, Austria

Gut Oggau Rosé Demeter

natural wine, Zweigelt, Blaufränkisch, Gut Oggau, Burgenland, Austria

10 cl

75 cl

8.50

55.-

8.50

55.-

9.-

58.-

Homemade

Grape Blueberry Juice

apple, lemon

Purple Smoothie

aronia berry, beetroot, apple, cinnamon

Ginger Lemongrass Ice Tea

white tea, lemon balm, lime

Grape Vanilla Lemonade

red grape juice, cardamom, soda water

Blackberry Lavender Water

«Zurich» water

Plum Lassi

cardamom, lavender, vanilla

25 cl

50 cl

8.-

15.-

8.-

15.-

6.-

9.-

6.-

9.-

7.-

7.50

Hiltl Buffet à discrétion, free club entry & 1 free drink from 59.-

Dine & Dance

More on [hiltlclub.ch/reservation](https://www.hiltlclub.ch/reservation)

HILTL Club

Starter

Hiltl Tartare

eggplant, organic egg*, capers, whole wheat toast*

18.50

Mixed Salad

seasonal salad, Hiltl Salad Dressing

9.50

Hiltl Starters Platter

cold & warm delicacies, crudités, homemade sauces, chutneys
for a minimum of 2 people, price per person

19.50

Caesar Salad

lettuce, organic egg, Swiss cheese, organic smoked tofu

14.50

Salad

Country Platter

since 1930, mixed salad, boiled potatoes, herb quark,
organic Steinerberger mountain cheese, organic Tilsiter

25.50

Crispy Tofu Salad

seasonal salad, Hiltl Salad Dressing, mango apple chutney

as a starter 14.50
as a main course 24.50

Caesar Salad

lettuce, organic egg, Swiss cheese, organic smoked tofu

24.50

Heinz Hiltl's Chef Salad

mixed salad, cottage cheese, cashews

25.50

Protein Salad Bowl

quinoa, edamame, tofu, pea guacamole

26.50

Satay Salad

seasonal salad, satay sauce, peanut dip

as a starter 17.50
as a main course 26.50

Indian & Asian

Indian Thali Platter

several curries, pickles, chutneys, ginger raita, papadum, basmati rice, naan

37.50

Green Thai Curry

eggplant, choy sum, quorn, coconut milk, baby corn, coriander, long beans, lemongrass
basmati rice or rice noodles

32.50

Red Thai Curry

bamboo sprouts, oyster mushrooms, coconut milk, potatoes, eggplants, bell pepper, lemongrass
basmati rice or rice noodles


30.50

Palak Paneer

Indian soft cheese, spinach, jeera, ginger, date chutney, naan *, basmati rice

28.50

Riz Colonial

sweet curry sauce, mushrooms, cashews *, fruits
basmati rice, whole grain or long grain rice and with whipped cream or vegan whipped cream
on request with spicy Madras sauce 

27.50

Fruits Casimir

fruity curry sauce, quorn, coconut chutney *, almonds *
basmati rice, whole grain or long grain rice and with whipped cream or vegan whipped cream

29.50

Banana Madras

Madras sauce, mango, cashews *, papadum
basmati rice, whole grain or long grain rice and with whipped cream or vegan whipped cream

27.50

Vegetables & Pasta

Vegetable Platter

seasonal vegetables, oven potatoes, herb quark *

26.50

Rösti with Vegetables

vegetables of the day, Café de Paris *, fried organic egg

25.50

Saffron Gnocchi

tomato, saffron, leaf spinach

27.50

Carbonara

organic smoked tofu, peas, organic egg, spaghetti *, spelt noodles * or gnocchi (from gluten-free ingredients)

24.50

Hiltl Bolognese

carrot, celery, soy mince, spaghetti *, spelt noodles * or gnocchi (from gluten-free ingredients)

23.50

Pesto

basil, pine nuts, Swiss cheese, spaghetti *, spelt noodles * or gnocchi (from gluten-free ingredients)

22.50

Grated Swiss cheese or vegan alternative on request



Didn't get enough?

A supplement of many of our main courses for free.

Already full?

Our staff will wrap your leftovers for takeaway.

Veggie Butcher

Hiltl Tartare

eggplant, organic egg*, capers, whole wheat toast*
country or sweet potato fries

Hiltl Burger 2.0

homemade patty, coleslaw, country or sweet potato fries

Cheeseburger

homemade patty, coleslaw, cheese, country or sweet potato fries

Green Burger

edamame quinoa patty, pea guacamole, country or sweet potato fries

Mushroom Stroganoff

bell pepper, paprika, pickles, rösti or rice, whipped cream* or vegan whipped cream*

Hiltl Cordon Bleu

cheese, organic seitan, organic smoked tofu, vegetables, country or sweet potato fries

Züri Geschnetzeltes

mushroom, organic seitan, white wine, rösti, whipped cream* or vegan whipped cream*

Hiltl Meat Loaf

morel sauce, soy mince, vegetables, mashed potatoes



29.50
32.50

27.50

29.50

30.50

30.50

32.50

31.50

32.50

Delicacies to take home with you from our Hiltl Vegimetzg next door.

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.

Tempeh

Fermented, whole cooked soybeans. Rich in vitamin B₁₂.

Tofu

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

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.

Hiltl Buffet

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

by weight – per 100 g 5.30

all you can eat 59.–

Breakfast all you can eat 35.–

Monday to Friday from 6.30 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 from 9.30 am until 2.30 pm (incl. 1 glass of Hiltl Prosecco, 2 hot beverages & juices)

Children's Menu up to 12 years

Mixed Salad  

carrot, corn, cucumber, leaf salads, Hiltl Salad Dressing




5.–

Fruits Casimir     

fruity curry sauce, quorn, coconut chutney*, almond*, mango whipped cream

9.50

Spaghetti  

tomato sauce or basil pesto   

8.50

Country Fries  

with Hiltl Ketchup & Hiltl Mayo

5.–

Hiltl Syrup 

on the house

Babyccino 

warm milk, milk foam, chocolate powder

on the house

For our little artists

We're looking forward to the paintings on the Globi coloring sheets and on the glass panel right next to the stairway.
By the way: our children's play trolley holds a variety of toys for our little guests.

Dessert from our pastry shop

Mango Variation

ice cream, cake, mousse, fruits

14.50

Tiramisù

biscuit, organic egg, mascarpone, amaretto

12.50

Panna Cotta

vanilla, coconut, raspberry sauce

10.50

Hot Brownie with Vanilla Ice Cream

confiseur chocolate sauce, walnuts, whipped cream

11.50

Chocolate Mousse

Grand Cru Couverture 70 %, organic egg, whipped cream
vegan Soja Chocolate Mousse available

12.50

Mille-Feuilles with Custard Cream

a classic since 1960, puff pastry, vanilla

9.50

Cheesecake

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

9.50

Chocolate Cake

Grand Cru Couverture 70 %, organic egg, contains gluten-free ingredients

9.50

Homemade Ice Cream & Fresh Fruits

Vegan

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

per scoop

5.-


Classic

vanilla cookie   / coffee  / choco brownie    

5.-

whipped cream  or vegan whipped cream 

+1.50

hot chocolate sauce 

+2.50

Coupe Denmark

vanilla ice cream, Confiseur chocolate sauce, whipped cream

12.50

Affogato al Caffè

vanilla ice cream, double espresso

9.50

Iced Cappuccino

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

10.50

Schokoccino

vanilla & choco brownie ice cream, cashews, whipped cream

10.50

Fresh Fruits

exotic & seasonal

13.50

Hiltl Dessert Buffet

Serve yourself from the Hiltl Buffet a wide range of mousse, crumble, cakes, fresh fruits and much more.

by weight – per 100 g

5.30

Homemade Drinks

Squeezed and mixed freshly every day at Haus Hiltl

carafe
to share

Juice

10 cl

25 cl

50 cl

Tropical

5.-

8.-

15.-

pineapple, orange, guava, passionfruit

Coconut Pineapple

apple, lemon, orange

Tutti Frutti

pear, banana, apple, kiwi, orange

Fitness

fennel, apple, lemon

Carrot Ginger

Carrot

Orange

5.-

7.50

15.-

Mango Lassi

organic yoghurt milk, mango, garam masala

7.-

Ginger Shot

pineapple, lemon, apple (4 cl)

5.-



Lemonades

Ginger Lemon

6.-

9.-

Passionfruit Peach

Ice Teas

Classic

Ceylon, cardamom, orange

6.-

9.-

Rooibush

orange, peppermint, unsweetened

Herbal

Alpine herbs, lemon juice, unsweetened

Party on after the food is gone

Free entry into the Hiltl Club after a dinner of CHF 50.- or more.

Water & Soft Drinks

Tapped

Züriwasser still or sparkling, all you can drink per person

5.-

25 cl

50 cl

Züriwasser sparkling

4.50

Swiss Apple Juice organic

6.-

8.-

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 & Chocolate hot or iced

Coffee

4.70

Espresso

4.70

Espresso Macchiato

4.70

Double Espresso

5.70

Ristretto

4.-

Cappuccino

6.20

Latte Macchiato

6.50

Masala Coffee

6.50

Grain Coffee decaffeinated

4.50

Corretto Grappa


8.-

Hot / Cold Chocolate homemade chocolate sauce 

6.50

extra Espresso shot

+ 1.-

with whipped cream 

+ 0.50

with flavour: caramel, hazelnut , vanilla

+ 0.50

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

Latte & Chai

Matcha Latte

organic green tea, ginger, unsweetened

Kurkuma Latte

cinnamon, vanilla, unsweetened

Indian Chai

chai syrup, garam masala

Masala Chai

spiced tea, unsweetened

Rooibush Chai

caramel syrup, decaffeinated

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

6.70

Tea Specialities

Fresh

Lemon Balm

Lemonthyme Lemongrass

Peppermint

Ginger

6.20

Pyramid teabags

Hiltl Herbal Tea

raspberry leaves, rose hip, rose blossom

Fruit Tea

strawberry dream

Green Tea

finest Japan sencha

Rooibush Lemongrass

Verbena

Camomile

Black Tea

English breakfast

Jasmin

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

5.20

Beer

Bottle

Hiltl Bier Chopfab	33 cl	7.–
Corona with lime (35.5 cl)		8.–
Appenzeller Birra da ris gluten-free		8.–
Appenzeller Sonnwendig non-alcoholic		7.–
Cider (25 cl)		6.50

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.–

Prosecco & Champagne

	10 cl	75 cl
Hiltl Prosecco Prosecco, Italy, Treviso DOC, Le Contesse	9.50	55.–
Moët & Chandon Impérial Brut, Chardonnay, Pinot Noir, Pinot Meunier, France	14.–	88.–
Rimuss non-alcoholic organic sparkling wine, Switzerland	7.–	45.–

Hiltl Wine Bottles also available at our Hiltl Shop next door or at the bar

	10 cl	75 cl
White Riesling-Silvaner, Switzerland, AOC Zurich, Küssnacht, Gottlieb Welti (70 cl)	7.50	48.–
White Cuvée Sauvignon Blanc, Semillon, South Africa, Jean-Claude & Carolyn Martin	9.50	62.–
Rosé Grenache, Cinsault, Syrah, France, Salin-Zuger	7.50	48.–
Red Tempranillo, Spain, Bodegas Lynus	7.50	48.–
Red Cuvée Malbec, Cabernet Sauvignon, Argentina, Ojo de Vino – Dieter Meier	9.50	62.–

For more vegan wines see our wine list.

All wines could contain sulfite.

