

DESSERT

Unsere Desserts werden täglich mit viel Liebe und Sorgfalt in der hauseigenen Konditorei frisch zubereitet. Leonhard Hiltl, der das Restaurant von seinem Vater und Gründer Ambrosius Hiltl übernahm, sowie sein Sohn Heinz Hiltl waren beide gelernte Konditoren, weshalb dieses Handwerk bis heute ein wichtiger Bestandteil in der Hiltl-Küche ist.

Wir wünschen «en Guete»!



DESSERT AUS UNSERER KONDITOREI

Tiramisù

Biskuit, Bio-Ei, Mascarpone, Amaretto

12.50

Mango-Variation

Sorbet, Kuchen, Mousse, Früchte

14.50

Panna Cotta

Vanille, Kokos, Himbeersauce

10.50

Schoggi-Mousse

Grand Cru Schokolade 70 %, Bio-Ei, Schlagrahm
*auch als veganes Stracciatella-Mousse erhältlich

12.50

Crèmeschnitte

Klassiker seit 1960, Blätterteig, Vanille

9.50

Cheesecake

Frischkäse, Zitrone, Vanille

9.50

Hot Brownie mit Vanille-Glace

Confiseur-Schokoladensauce, Baumnüsse, Schlagrahm

12.50

Schoggi-Kuchen

Grand Cru Schokolade 70 %, Bio-Ei, aus glutenfreien Zutaten

9.50

GLACE

Vegan

Mango-Limette / Himbeer-Litschi / Banane-Schoggi  / Kokos-Kohle / Pistazie-Orange  / Blaubeer-Mandel 

5.-
pro Kugel

Klassisch

Vanille  / Kaffee  / Schoggi-Brownie 

5.-
pro Kugel

Schlagrahm  oder vegane Schlagcrème 
heisse Schokoladensauce 

+1.50
+2.50

Affogato al Caffè

Vanille-Glace, doppelter Espresso

9.50

Iced Cappuccino

Kaffee-Glace, Kaffeesauce, Cashews *, Schlagrahm

11.50

Coupe Dänemark

Vanille-Glace, Confiseur-Schokoladensauce, Schlagrahm

11.50

Chococcino

Vanille- & Schoggi-Brownie-Glace, Cashews, Schlagrahm

11.50



HITL DESSERT BUFFET

Genussvolle, süsse Spezialitäten vom reichhaltigen Buffet. Diverse Mousse, Crumbles, Kuchen, frische Früchte und vieles mehr.

nach Gewicht – pro 100 g 5.40


KAFFEE HEISS ODER AUF EIS

Kaffee	4.70
Espresso	4.70
Espresso Macchiato	4.90
Doppelter Espresso	5.70
Flat White	6.70
Milchkaffee	5.70
Cappuccino	6.20
Latte Macchiato	6.50
Corretto Grappa	8.-
mit Caramel-Sirup	+0.50



Auf Wunsch mit Milch, laktosefreier Milch, Haferdrink, Mandeldrink, Sojadrink, Crème (alle bio) oder koffeinfrei

LATTE & CHAI

Heisse / Kalte Schoggi hausgemachte Schoggisauce 	6.70
Kurkuma Latte Zimt, Vanille, ungesüsst	
Indischer Chai Chaisirup, Garam Masala	
Masala Chai Gewürztee im Beutel, ungesüsst	
Rooibos Chai Caramelsirup, koffeinfrei	

Auf Wunsch mit Milch, laktosefreier Milch, Haferdrink, Mandeldrink oder Sojadrink (alle bio)

DEKLARATION

 = Alkohol	 = Milchbestandteil	* = auf Wunsch auch ohne
 = Eibestandteil	 = Nuss	 * = auf Wunsch auch vegan
 = Gluten	 = Soja	 = vegan
		 = Protein

TEE



Kräutertee
Früchtetee
Rooibos
Verveine
Kamille
Schwarztee
Grüntee
Jasmin

5.20

Auf Wunsch mit Milch, laktosefreier Milch, Haferdrink, Mandeldrink, Sojadrink, Crème (alle bio) oder Zitrone

Frisch

Zitronenthymian-Lemongrass
Pfefferminze
Ingwer

6.20

DIGESTIF

Grappa di Brunello

Italien, Toskana, Principe Aldobrandini

12.–

Kirsch

Schweiz, Meilen, Kunz-Razzai

8.50

Williams

Schweiz, Meilen, Kunz-Razzai

8.50

Porto White / Ruby

Portugal, Duoro, Ramos Pinto

7.–

Limoni

Schweiz, Tessin, Guido Brivio

8.–

Wermut rot

Schweiz, Winterthur, Jsotta

8.–

Single Malt Whisky

Schottland, Highlands, Oban 14 years

19.–

Cognac

Frankreich, Hennessy VS

22.–

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 🍷🍳🌿🥛🍰	12.50
biscuit, organic egg, mascarpone, amaretto	
Mango-Variation 🌿🍌🍰	14.50
sorbet, cake, mousse, fruit	
Panna Cotta 🌿🍰	10.50
vanilla, coconut, raspberry sauce	
Chocolate Mousse 🍷🍰🍰	12.50
Grand Cru chocolate 70 %, organic egg, whipped cream *also available as vegan stracciatella mousse	
Mille-Feuilles with Custard Cream 🌿🍰🍰	9.50
a classic since 1960, puff pastry, vanilla	
Cheesecake 🍷🍰🍰	9.50
cream cheese, lemon, vanilla	
Hot Brownie with Vanilla Ice Cream 🍷🌿🍰🍰🍰	12.50
confiseur chocolate sauce, walnuts, whipped cream	
Chocolate Cake 🍷🍰🍰	9.50
Grand Cru chocolate 70 %, organic egg, made from gluten-free ingredients	

ICE CREAM

Vegan 🌿	5.-
mango lime / raspberry lychee / banana chocolate 🍰 / coconut charcoal / pistachio orange 🍌 / blueberry almond 🍌	per scoop
Classic	5.-
vanilla 🍷🍰 / coffee 🍷🍰🍰 / chocolate brownie 🍷🌿🍰🍰🍰	per scoop
whipped cream 🍰 or vegan whipped cream 🌿	+1.50
hot chocolate sauce 🌿🍰	+2.50
Affogato al Caffè 🍷🍰	9.50
vanilla ice cream, double espresso	
Iced Cappuccino 🍷🍰🍰* 🌿	11.50
coffee ice cream, coffee sauce, cashews *, whipped cream	
Coupe Dänemark 🍷🍰🍰🍰	11.50
vanilla ice cream, confiseur chocolate sauce, whipped cream	
Chococcino 🍷🌿🍰🍰	11.50
vanilla & chocolate brownie ice cream, cashews, whipped cream	

HITL DESSERT BUFFET

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

by weight – per 100 g

5.40

COFFEE HOT OR ICED

Coffee	4.70
Espresso	4.70
Espresso Macchiato	4.90
Double Espresso	5.70
Flat White	6.70
Milk Coffee	5.70
Cappuccino	6.20
Latte Macchiato	6.50
Corretto Grappa	8.–
with caramel syrup	+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)

INGREDIENT DECLARATION

 = alcohol	 = milk ingredients	* = available without
 = egg ingredients	 = nut	 * = vegan available
 = gluten	 = soy bean	 = vegan
		 = protein

TEA

Herbal Tea

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



5.20

Fresh

Lemon thyme Lemongrass

Peppermint

Ginger

6.20

DIGESTIF

Grappa di Brunello

Italy, Tuscany, Principe Aldobrandini

12.-

Kirsch

Switzerland, Meilen, Kunz-Razzai

8.50

Williams

Switzerland, Meilen, Kunz-Razzai

8.50

Porto White / Ruby

Portugal, Duoro, Ramos Pinto

7.-

Limoni

Switzerland, Ticino, Guido Brivio

8.-

Red Vermouth

Switzerland, Winterthur, Jsotta

8.-

Single Malt Whisky

Scotland, Highlands, Oban 14 years

19.-

Cognac

France, Hennessy VS

22.-