

# 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 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](http://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

The beetroot is at the center of our new creation «Braised Beetroot with Emmer Risotto and Dried Fruits» - following the leaf-to-root principle, we use all the components of the beetroot. Did you know that emmer is one of the oldest grains and the ancestor of wheat and spelt? Enjoy!

**Celery Apple Soup** 🌿 🥕 🍷 🥔

potato, onion, walnuts, garden lovage

11.50

**Enikerhof Tomato Salad** 🌿 🥕 🍷 🍅

black-lime-vinaigrette, garden radish, basil, carnation blossoms

16.50

**Oyster Mushroom Skewer with Spelt Pasta** 🌿 🍄 🍷 🍝

enikerhof tomatoes, spring onion, basil-lemon-oil, rosemary, red peperoncini

28.50

**Braised Beetroot with Emmer Risotto and Dried Fruits** 🌿 🍄 🍷 🍅 🍷 🍝

beetroot leaf chips, dried apricots, dried dates, roasted almonds, thyme

30.50

**Plums<sup>3</sup>** 🌿 🍷 🍷 🍷

sorbet, broken triple chocolate cookie, orange zest, cinnamon

14.50

**Wine** natural

**Müller-Thurgau AOC Bio**

Switzerland, Zurich, Winery Bessons-Strasser

Charming, elegant, sweet and fresh. A perfect, uncomplicated and stimulating accompaniment.

Goes perfectly with the Enikerhof Tomato Salad.

8.- / 52.-

**Zweigelt AOC**

Switzerland, Zurich, Winery Bessons-Strasser

Light, straight and juicy with a taste of blackberries, plums and spices.

Pairs wonderfully with Oyster Mushroom Skewer with Spelt Pasta.

8.50 / 56.-

**Beer** from Puidoux on the shores of Lac Léman

33cl

**Houleuse**

Brasserie Docteur Gab's

Light, fruity, cloudy Belgian-style wheat beer.

Goes perfectly with the Braised Beetroot with Emmer Risotto and Dried Fruits.

9.-

# STARTERS

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

# SALADS

<b>Country Platter</b> 🥒 🍷	25.50
since 1930, mixed salad, potatoes, herb curd, selection of cheese	
<b>Thai Papaya Salad</b> 🌿 🍷 🥒 🍷 🍷	26.50
green papaya, planted. satay skewers, peanuts, coriander*	
<b>Protein Bowl</b> 🌿 🥒 🗨 🍷	26.50
quinoa, edamame, tofu, pea mole	
<b>Crispy Tofu Salad</b> 🌿 🍷 🍷 🍷	26.50
seasonal salad, Hiltl salad dressing, mango apple chutney	
<b>Caesar Salad</b> 🥒 🍷 🍷 🍷 🍷	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.






<b>by weight</b> per 100 g	5.60
<b>all you can eat</b>	59.–
<b>Breakfast – all you can eat</b>	39.–
on Saturdays until 11.30 am (incl. 1 hot beverage & 1 dl juice)	
<b>Brunch – all you can eat</b>	59.–
on Sundays and bank holidays from 10 am until 2.30 pm (incl. 1 glass of Hiltl Prosecco, 2 hot beverages & juices)	

# INDIAN & ASIAN

<b>Planted. Tikka Masala</b> 	29.50
lemon rice, bimi broccoli, soy yoghurt, coriander*	
<b>Palak Paneer</b> 	29.50
Indian soft cheese, spinach, jeera, ginger, date chutney, basmati rice, naan*	
<b>Korean Style Cauliflower</b> 	28.50
deep fried cauliflower, pickled cucumber, coriander*, Asian BBQ sauce, lime, sticky rice	
<b>Green Thai Curry</b> 	32.50
eggplant, long beans, planted., coconut milk, coriander*, lemongrass basmati rice or rice noodles	
<b>Red Thai Curry</b> 	31.50
bamboo sprouts, oyster mushrooms, eggplants, coconut milk, lemongrass basmati rice or rice noodles	
<b>Riz Colonial</b> 	29.50
sweet curry sauce, mushrooms, cashews*, fruits basmati rice, whipped cream* or vegan whipped cream* on request with spicy Madras sauce 	
<b>Banana Madras</b> 	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

<b>Lukewarm blue Potato Salad &amp; Celery Root Schnitzel</b> 	27.50
parsley sauce, pumpkin seeds, small herb salad	
<b>Rösti with Vegetables</b> 	25.50
vegetables of the day, Café de Paris* fried organic egg* with cheese* or vegan alternative*	+2.- +2.-
<b>Gnocchi with Tomato Mascarpone Sauce</b> 	30.50
wild mushroom, toasted pine nuts, spinach leaves	
<b>Mountain Cheese Omelette &amp; Mushroom</b> 	26.50
radish, lettuce from the field, cress	
<b>Tagliatelle alla Mediterranea</b> 	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



<b>Hiltl Tartare</b>	30.50 +3.- 28.50
eggplant, organic egg*, capers, pure spelt toast*, butter* country or sweet potato fries	
<b>Hiltl Burger</b>	30.50
brioche bun, pickled cucumber, country or sweet potato fries	
<b>Hiltl Cheeseburger</b>	30.50
brioche bun, pickled cucumber, organic Swiss cheese* or vegan cheese*, country or sweet potato fries	
<b>Hiltl Bacon Cheeseburger</b>	32.50
brioche bun, pickled cucumber, organic Swiss cheese* or vegan cheese*, country or sweet potato fries	
<b>Hiltl Pulled BBQ Burger</b>	32.50
pretzel bun, planted., pickled cucumber, cole slaw, country or sweet potato fries	
<b>Mushroom Stroganoff</b>	32.50
bell pepper, button mushroom, shiitake, pickles, Rösti or rice, whipped cream* or vegan whipped cream*	
<b>Hiltl Cordon Bleu</b>	34.50
organic Swiss cheese, organic seitan, organic smoked tofu, vegetables and country or sweet potato fries	
<b>Züri Geschnetzeltes</b>	34.50
mushrooms, organic seitan, white wine, Rösti, whipped cream* or vegan whipped cream*	
<b>Hiltl Vegloaf</b>	32.50
morel sauce, vegetables, mashed potatoes	
<b>Züri Bratwurst &amp; Onion Sauce</b>	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	
Hiltl Amber Chopfab		7.50
Saisonal craft beer		7.50
Weihenstephan wheat beer, 50 cl		9.-
Corona with lime 35.5 cl		9.-
		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.