

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 125 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.

Together for the future - we are grateful to be ClimatePartner-certified!

Responsibility towards people, animals and nature is deeply rooted in our mission statement, and this is how we contribute to a future worth living. As an essential part of our everyday life, we have given thousands of animals a life since 1898.

Certification by ClimatePartner enables us to improve even more systematically - calculating our carbon footprint, reducing it sensibly and constantly and offsetting it by supporting various climate protection projects.

We are aiming to reduce our CO2 emissions by 15% by 2025! hiltl.ch/sustainability

We wish you «en Guete»!

BEER & WINE

Beer

Lucky Lager 🌿🍷🍷

Switzerland | Rapperswil | Beer Factory

Typical, light craft lager. Sparkling and fresh.

Fits perfectly with the Zurich Wholemeal Spelt Bread with Carrot Cream Cheese.

Wine

Saumur Champigny AOC organic 🍷🍷

Cabernet Franc | France, Loire, Domaine Filliatreau

Refreshing, fruity and bold, it adds festive elegance and finesse to any meal.

Pairs wonderfully with the Venere Risotto with young Carrots and Feta Crumble.

Vino de Molino Real Seco «Mountain Blanco» 🍷🍷

Muscat d'Alexandrie | Spain, Andalusia, 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 Tagliatelle with a wild Garlic Velouté.



33cl

9.-

10cl / 75cl

10.- / 63.-

9.50 / 62.-



SEASONAL

Once again, our recipe development team has created a wonderfully spring-like pasta dish. The unmistakable taste and smell of wild garlic brings back memories of mild spring walks - aromatic, fresh, crunchy and creamy. Enjoy!

Zurich Wholemeal Spelt Bread with Carrot Cream Cheese 🌿🍷🍷

black pepper, dill, lemon

7.-

Seasonal Soup 🍷🍷

please ask our service staff

12.-

Mixed Salad from the Field with an Orange Yoghurt Dressing 🍷🍷🍷

rapeseed crunch, radish, garden herbs

14.-

Venere Risotto with Young Carrots and Feta Crumble 🍷🍷🍷

red wine, olive oil

32.-

Tagliatelle with Wild Garlic Velouté 🍷🍷🍷🍷🍷🍷🍷

rocket, spinach, pistachio

30.-

Pavlova with a warm Berry Compote and Vanilla Ice Cream 🍷🍷🍷

wild berries, raspberry coulis, pistachio

14.-

Seasonal 3 Course Menu 🍷

soup or starter, main dish and dessert or dessert bowl from the Hiltl buffet

59.-

Lunch Special Monday to Friday 🍷

main course of the day
with soup or salad

25.50

28.50

Tavolata 🍷

for 2 persons or more,
selection of hot and cold dishes as well as desserts to share
served in 3 courses, please ask our service staff for more information

69.- per person


BREAD & DIP


Warm Naan & Cucumber-Ginger Raita  7.-
soy yoghurt, coriander, olive oil

Wood-Fired Oven Bread & Cress Butter  7.-
butter*, garden cress, Maldon sea salt


STARTERS & SALADS



Mixed Salad  12.-
seasonal salad, Hiltl salad dressing, cress, seeds*

Crispy Mushroom Wings  17.-
peking-style sauce, pepperoncini, lime

Hiltl Tartare  20.-
organic egg*, pickles, toast*, butter* or margarine

Hiltl Starters Platter  20.-
planted. satay skewer, Hiltl tartare, hummus, korean-style cauliflower, aioli, olives, pickles, choice of bread for 2 persons or more

Korean Style Cauliflower  17.-
deep fried cauliflower, pickles, coriander, korean BBQ sauce, lime

Som Tam our locally sourced thai papaya salad  19.- / 29.-
cabbage, green beans, roasted sunflower seeds, lime, coriander

Crispy Tofu Salad  19.- / 29.-
seasonal salad, Hiltl salad dressing, mango-apple chutney

HILTl 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 5.90

all you can eat 63.-








Breakfast – all you can eat 43.-

on Saturday until noon (incl. 1 glass of Hiltl Prosecco, 1 hot drink & 1 dl fruit 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

Riz Colonial 	32.-
sweet curry or spicy madras sauce*, mushroom, cashews*, fruit, basmati rice, whipped cream* or vegan whipped cream*	
Banana Madras 	32.-
madras sauce, mango, cashews*, papadum, basmati rice, whipped cream* or vegan whipped cream*	
Palak Paneer 	32.-
indian soft cheese, spinach, date chutney, basmati rice, naan*	
Planted. Tikka Masala 	33.-
bimi broccoli, lemon rice, soy yoghurt, coriander	
Green Thai Curry 	33.-
eggplant, long bean, planted., coconut milk, coriander basmati rice	
Red Thai Curry 	33.-
bamboo sprout, oyster mushroom, eggplant, coconut milk basmati rice	
Korean Style Cauliflower 	31.-
deep fried cauliflower, pickles, coriander, korean BBQ sauce, sticky rice, lime	

PASTA & VEGETABLES

Gnocchi with saffron velouté 	33.-
baby spinach, dried tomato, sautéed mushroom, pea, almonds*	
Strozzapreti with Hiltl Pesto 	29.-
fresh pasta*, bimi broccoli, pistachios	
Strozzapreti with Hiltl Bolognese 	29.-
fresh pasta*, bimi broccoli, pistachios*	
Rösti with Vegetables 	27.-
vegetables of the day, Café de Paris 	
organic fried egg 	+2.-
mountain cheese  or vegan alternative	+3.-



VEGGIE BUTCHER



Hiltl Tartare

organic egg*, pickles, toast*, butter* or margarine
Züri or sweet potato fries

33.-

+3.-

Mushroom Stroganoff

bell pepper, button mushroom, shiitake, pickles,
rösti or rice, whipped cream* or vegan whipped cream*

33.-

Hiltl Cordon Bleu

organic seitan, mountain cheese*, vegetables of the day, Züri or sweet potato fries

37.-

Züri Geschnetzeltes

button mushroom, planted., white wine, rösti, whipped cream* or vegan whipped cream*

36.-


Hiltl Burger

brioche bun, baby lettuce, tomato, red onion*, burger sauce, spiced ketchup
Züri or sweet potato fries

31.-

Upgrade

cheese  or vegan alternative

vegan bacon 

organic fried egg 

+3.-

+2.-

+2.-

DESSERT FROM OUR IN-HOUSE PASTRY SHOP

Pastry of the day

freshly prepared every day in our in-house pastry shop

Tiramisù

biscuit, organic egg, mascarpone, amaretto

Seasonal Cheesecake

cream cheese, lemon, vanilla

Mille-Feuilles with Custard Cream

a classic since 1960, puff pastry, vanilla

Hot Brownie with Vanilla Ice Cream

chocolate sauce, walnuts, whipped cream

Schoggi-Mousse

Grand Cru chocolate 70%, organic egg, whipped cream

Panna Cotta

vanilla, coconut, raspberry coulis

Churro with Vanilla Parfait and Dulce de Leche

vanilla-espuma, cinnamon-sugar, lemon



11.–

11.–

11.–

11.–

14.–

13.–

12.–

15.–
















GLACE

Vegan

mango lime* / raspberry lychee* / vanilla  / banana chocolate 
* without granulated sugar

5.–
per scoop

Classic

vanilla   / vanilla-cookie    / coffee    / chocolate brownie    
whipped cream  or vegan whipped cream 
hot chocolate sauce 

5.–
per scoop
+1.50
+2.50

Affogato al Caffè

vanilla ice cream, double espresso

9.–

Coupe Denmark

vanilla ice cream, chocolate sauce, whipped cream

11.–

HILTL 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

5.90


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

Juice

25 cl 50 cl

Seasonal

8.- 15.-

Fitness

fennel, apple, lemon

Carrot Ginger

Carrot

Tutti Frutti

pear, banana, apple, kiwi, orange

Orange

Ginger Shot 4 cl

5.-

pineapple, lemon, apple

Mango-Lassi 🥥

8.- 15.-

organic yoghurt milk, mango, garam masala

Lemonade

6.- 9.-

Seasonal

Ginger Lemon

Passionfruit Peach

Ginger-Shot

Ice Tea

6.- 9.-

Seasonal

Classic

ceylon, fruit tea, lemon

Dragon

oolong, grapefruit, elderflower

Rooibos without granulated sugar

orange, lemongrass, rosemary

Herbal unsweetened

alpine herbs, lemon balm, peppermint



WATER & SOFTDRINKS

On tap

	25 cl	50 cl	à discretion
Züri Water still or sparkling	2.50	4.-	5.-
Swiss Apple Spritzer	6.-	9.-	
Cucumber Ginger Water		7.-	

Bottle

	33 cl
Coca Cola original, zero	6.-
Rivella red, blue	6.-
Elmer Citro	6.-
Ginger Beer, Ginger Ale, Bitter Lemon Gents, 20 cl	5.50
Kombucha Elderflower-Mint Swiss Kombucha Company	5.50

BEER

Bottle

	33 cl
Seasonal craft beer	9.-
Weihenstephan wheat beer, 50 cl	9.50
Corona with lime 35.5 cl	8.50



Gluten Free

Brewdog Vagabond	8.-
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Non-Alcoholic

Hiltl non-alcoholic Schützengarten	7.-
India Pale Ale Schützengarten	7.-
Seasonal Craft beer	7.-

From the barrel

	25 cl	50 cl
Hiltl Lager unfiltered Schützengarten	6.50	9.-
Panaché with Hiltl Lager unfiltered	6.50	9.-
Ginger-Panaché with Hiltl Lager unfiltered and fresh ginger lemon syrup	7.-	9.50

COFFEE HOT OR ICED



Coffee	5.20
Espresso	5.20
Espresso Macchiato	5.40
Double Espresso	6.20
Flat White	6.80
Milk Coffee	6.20
Cappuccino	6.40
Latte Macchiato	6.80
Corretto Grappa	8.-
with caramel syrup	+0.50

Available with oat drink, pea drink, cream, milk, 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, pea drink or milk

TEA

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

Available with oat drink, pea drink, cream, milk or lemon

Fresh

Lemon thyme Lemongrass	6.20
Peppermint	
Ginger	

Punch

Seasonal	6.-
Ginger Lemon	
Passionfruit Peach	

DIGESTIF

Grappa di Brunello	12.-
Italy, Toscana, Principe Aldobrandini	
Kirsch	8.50
Switzerland, Meilen, Kunz-Razzai	
Gravensteiner	8.50
Switzerland, Meilen, Kunz-Razzai	
Limoncello	8.-
Italy, Naples, Villa Massa	
Red Vermouth	8.-
Switzerland, Winterthur, Jsotta	
Single Malt Whisky	19.-
Scotland, Highlands, Oban 14 years	
Cognac	22.-
France, Hennessy VS	

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

