

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 – 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»!

Together for the future

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.

Our close collaboration with ClimatePartner enables us to continue improving systematically - calculating our carbon footprint and reducing it sensibly and consistently. We are aiming to reduce our CO₂ emissions by 15% by 2025!

Would you like to find out more?



DRINKS

Ma'the organic 🌿

Switzerland, Zurich, Flocka Soda
Refreshing, sparkling, tart & slightly sweet drink.

Beer

Alice a Wonderland NEIPA 🌿🍷🍷

Switzerland, Allschwil, Kitchen Brew
An interpretation of a New England-style IPA (NEIPA) with a light citrus note.
Fruity, fizzy and fresh.

Pairs wonderfully with the Paella with Mediterranean grilled Vegetables.

Wine

Touraine AC 🍷🍷

Sauvignon Blanc | France, Touraine, Domaine Michaud
Delicately, aromatic, fresh acidity, very fruity, dry.

Pairs wonderfully with the Za'atar Aubergine with Feta Cream.



33cl

6.-

33cl

9.-

10cl

9.-

75cl

59.-

Gentleman's Deal only in the evenings 🗨️

for 2 persons or more
Crispy mushroom wings to share and enjoy
Hiltl burger, cordon bleu or club sandwich with fries
Hot brownie with vanilla ice cream
Drinks à discretion: Hiltl beer, soft drinks, & Züri water
Served in 3 courses, our service team will be happy to provide information

69.- per person



SEASONAL

A Mediterranean taste experience: Za'atar Aubergine on delicate Feta Cream, accompanied by a fresh herb bouquet and aromatic herb oil that enhances the subtle flavors, while roasted pine nuts provide the perfect crunch – a delight for the senses!

Pita Bread with Labneh and Dried Figs 🌿🍷🍷

yoghurt, port wine syrup, garden herbs

7.-

Seasonal Soup 🌿🗨️

please ask our service team

12.-

Za'atar Aubergine with Feta Cream 🌿🍷🍷

herb bouquet, herb oil, roasted pine nuts

16.-

Paella with Mediterranean grilled Vegetables 🌿🗨️

carnaroli rice, pimienta de padrón, saffron

32.-

Indian Thali-Plate 🌿🍷🍷🍷🍷🍷🍷🍷🍷🗨️

dal, aloo, paneer*, auberginen-curry, parfum rice, naan*, ginger raita

34.-

Tiramisù Cream with marinated Blueberries 🌿🍷🍷🍷

blueberry-almond sorbet, blueberry compote, hazelnut crumble

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

19.-

24.-

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 team for more information

69.- per person

BREAD & DIP

- Warm Naan & Cucumber-Ginger Raita**  7.-
soy yoghurt, coriander, olive oil
- Wholemeal Spelt Bread with Carrot Cream Cheese**  7.-
black pepper, dill, lemon

STARTERS & SALADS



- Mixed Salad**  12.-
seasonal salad, Hiltl salad dressing, cress, seeds
- Crispy Mushroom Wings**  17.-
peking-style sauce *, pepperoncini, chive, lime, roasted sesame *
- 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
- Caesar Salad**  19.- / 29.-
Iceberg lettuce, organic egg *, hard cheese *, planted., croûtons *
- Korean Style Cauliflower**  17.- / 31.-
deep fried cauliflower, pickles, coriander, korean BBQ sauce, lime as a main course with sticky rice
- Som Tam** our localy sourced thai salad  19.- / 29.-
cabbage, green beans, planted. satay skewer, 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 100g 5.90
- all you can eat** 63.-
- Kids Bowl** price per child (under 10 years) 10.-
- Breakfast – all you can eat** 43.-
on Saturday until 11.30 am (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)

TAVOLATA

for 2 persons or more

Selection of hot and cold dishes as well as desserts to share.

Served in three courses, please ask our service staff for more information.

69.- per person

CLASSICS



Rösti with Vegetables

vegetables of the day, Café de Paris 

organic fried egg 

mountain cheese  or vegan alternative

27.-

+2.-

+3.-

Hiltl Tartare

organic egg*, pickles, toast*, butter* or margarine

Züri or sweet potato fries

33.-

+3.-

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 

with truffle fries    

+3.-

+2.-

+2.-

+5.50

Truffle Fries

Züri-fries, truffle sauce, summer truffel, chive

11.-

Gnocchi with Saffron Velouté

baby spinach, dried tomato, sautéed mushroom, pea, almonds*

33.-

Strozzapreti with Hiltl Pesto or Hiltl Bolognese

fresh pasta*, bimi broccoli, pistachios*

29.-

Chili sin Carne

Nut-crème fraîche*, tomato, coriander, basmati rice

33.-

INDIAN & ASIAN

Riz Colonial

sweet curry or spicy madras sauce*, mushroom*, cashews*, fruit, basmati rice, whipped cream* or vegan whipped cream*

32.-

Banana Madras

madras sauce, mango, cashews*, papadum, basmati rice, whipped cream* or vegan whipped cream*

32.-

Palak Paneer

indian soft cheese, spinach, date chutney, basmati rice, naan*

32.-

Green Thai Curry

eggplant, green bean, planted., coconut milk, lime, coriander
basmati rice

33.-

Red Thai Curry

bamboo sprout, oyster mushroom, eggplant, lime, coconut milk
basmati rice

33.-



STILL HUNGRY?

A free supplement is available upon request for many main courses.
Our service staff will be happy to help.

DESSERT FROM OUR IN-HOUSE PASTRY SHOP



Pastry of the day	11.-
freshly prepared every day in our in-house pastry shop	
Tiramisu	11.-
biscuit, organic egg, mascarpone, amaretto	
Seasonal Cheesecake	11.-
cream cheese, lemon, vanilla	
Mille-Feuilles with Custard Cream	11.-
a classic since 1960, puff pastry, vanilla	
Hot Brownie with Vanilla Ice Cream	14.-
chocolate sauce, walnuts, whipped cream or vegan whipped cream	
Schoggi-Mousse	13.-
Grand Cru chocolate 70%, organic egg, whipped cream or vegan whipped cream	
Panna Cotta	12.-
vanilla, coconut, raspberry coulis	
Churro with Vanilla Parfait and Dulce de Leche	15.-
vanilla-espuma, cinnamon-sugar, lemon	

GLACE

Vegan	5.-
mango lime* / raspberry lychee* / vanilla	
* without granulated sugar	
Classic	5.-
vanilla / vanilla-cookie / coffee / chocolate brownie	
whipped cream or vegan whipped cream	
hot chocolate sauce	
	+1.50
	+2.50
Affogato al Caffè	9.-
vanilla ice cream*, double espresso, whipped cream or vegan whipped cream	
Coupe Denmark	11.-
vanilla ice cream*, chocolate sauce, whipped cream or vegan 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 5.90


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

Seasonal ☺

Fitness

fennel, apple, lemon

Carrot Ginger

Carrot

Tutti Frutti

pear, banana, apple, kiwi, orange

Orange

Ginger Shot 4 cl

pineapple, lemon, apple

Mango-Lassi 🍹

organic yoghurt milk, mango, garam masala

25 cl

50 cl

8.-

15.-

5.-

8.-

6.-

9.-

Lemonade

Seasonal ☺

Ginger Lemon

Passionfruit Peach

Ginger-Shot

Ice Tea

Seasonal ☺

Classic

ceylon, fruit tea, lemon

Dragon

oolong, grapefruit, elderflower

Herbal unsweetened

alpine herbs, lemon balm, peppermint

6.-

9.-



WATER & SOFTDRINKS

On tap

	25 cl	50 cl	à discretion
Züri Water still or sparkling	2.50		4.- per person
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

Weihenstephan wheat beer, 50 cl	9.50
Corona with lime 35.5 cl	8.50



Gluten Free

	33 cl
Brewdog Vagabond	8.-

Non-Alcoholic

Hiltl non-alcoholic Schützengarten	7.-
Indian Pale Ale Schützengarten	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
Corretto Grappa	8.-
Flat White	6.80
Milk Coffee	6.20
Cappuccino	6.40
Latte Macchiato	6.80
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>	
Matcha Latte <small>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	
Ramazotti	8.-
Italy, Milano	
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 alcopops, spirits and aperitifs to persons under eighteen and of wine, beer and cider to persons under sixteen. All prices include VAT.