

# WELCOME TO HAUS HITL

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 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](https://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 CO<sub>2</sub> emissions by 15% by 2025!

Would you like to find out more?



# HOT DRINKS

**Pumpkin Spice Latte**  
ginger, vanilla, cinnamon

25cl

6.40

**Pumpkin Spice Latte Coffee**  
ginger, vanilla, cinnamon

7.40

**Dirty Chai**  
black tea, spices, espresso

7.40

**Zuri Mulled Wine** red     
apple, elderflower, orange

7.-



# SEASONAL



**Our beetroot steak with crispy nut crumble – discover the deep-purple root vegetable, reimagined as a true winter highlight: modern and innovative, with a hint of tradition. Our recipe development team has pulled out all the stops to create this delicious winter dish. Enjoy!**

**Home-baked country bread with pumpkin cream cheese**     

butternut squash, pumpkin seeds, rosemary, sea salt

7.-

**Seasonal Soup**  

please ask our service staff

12.-

**Carrot-Lax-Tatar**   

carrot miso sauce, baked rice paper, nori lime salt

16.-

**Chlausreis**     

curry sauce, mandarin, date, cashew\*

32.-

**Truffled Mushroom Risotto**    

sautéed mushrooms, cashew cream cheese, parsley

32.-

**Beetroot Steak with Nut Crumble**       

port wine jus, mashed potatoes, truffled creamed savoy cabbage

34.-

**Baked Apple Pie**   


vanilla-lemon espuma, pistachio meringue

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 staff for more information

69.- per person

# SHARING IS CARING

## Hiltl Starters Platter

for 2 persons or more

planted. satay skewer, Hiltl tartare, hummus, korean-style cauliflower, aioli, olives, pickles, choice of bread 20.– per person

## Warm Naan & Cucumber-Ginger Raita

soy yoghurt, coriander, olive oil 7.–

## Wholemeal Spelt Bread with Carrot Cream Cheese

black pepper, dill, lemon 7.–

## Indian Thali Platter

for 2 persons or more

dal, aloo, paneer, eggplant curry, fragrant rice, naan, ginger raita 34.– per person

## Seasonal 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

# 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.–

**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)

# STARTERS & SALADS



## Mixed Salad

seasonal salad, Hiltl salad dressing, cress, seeds

12.-

## Crispy Mushroom Wings

peking-style sauce\*, pepperoncini, chive, lime, roasted sesame\*

17.-

## Hiltl Tartare

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

20.-

## Korean Style Cauliflower

deep fried cauliflower, pickles, coriander, korean BBQ sauce, lime as a main course with sticky rice

17.- / 31.-

## Som Tam our locally sourced thai salad

planted. satay skewer, kohlrabi, green beans, lime, coriander

19.- / 29.-

## Crispy Tofu Salad

seasonal salad, Hiltl salad dressing, mango-apple chutney

19.- / 29.-

# 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.-

# CLASSICS



<b>Rösti with Vegetables</b> 	27.-
vegetables of the day, Café de Paris 	
organic fried egg 	+2.-
mountain cheese  or vegan alternative	+3.-
<b>Hiltl Tartare</b>       	33.-
organic egg*, pickles, toast*, butter* or margarine	
Züri or sweet potato fries	+3.-
<b>Hiltl Cordon Bleu</b>      	34.-
seitan, mountain cheese*, Züri or sweet potato fries	
with vegetables of the day	+5.-
<b>Züri Geschnetzeltes</b>       	36.-
button mushroom, planted., white wine, rösti, whipped cream* or vegan whipped cream*	
<b>Grilled planted.steak</b>    	34.-
chimichurri, Maldon Sea Salt, Züri or sweet potato fries	
with vegetables of the day	+5.-
<b>Hiltl Burger</b>    	31.-
brioche bun, baby lettuce, tomato, red onion*, burger sauce, spiced ketchup	
Züri or sweet potato fries	
<b>Upgrade</b> 	
cheese  or vegan alternative	+3.-
vegan bacon 	+2.-
organic fried egg 	+2.-
with truffle fries    	+5.50
<b>Truffle Fries</b>    	11.-
Züri fries, truffle sauce, truffle, chive	
<b>Gnocchi with Saffron Velouté</b>    	33.-
baby spinach, dried tomato, sautéed mushroom, pea, almonds*	
<b>Strozzapreti with Hiltl Pesto or Hiltl Bolognese</b>        	29.-
fresh pasta*, bimi broccoli, pistacchios*	

## 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



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

## GLACE

<b>Vegan</b>	5.-
mango lime* / raspberry lychee* / vanilla	
* without granulated sugar	
<b>Classic</b>	5.-
vanilla   / vanilla-cookie     / coffee    / chocolate brownie	
whipped cream  or vegan whipped cream	
hot chocolate sauce	
	+1.50
	+2.50
<b>Affogato al Caffè</b>	9.-
vanilla ice cream*, double espresso, whipped cream or vegan whipped cream	
<b>Coupe Denmark</b>	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	 = mustard	 = slightly spicy
 = celery	 = nut	 = spicy
 = egg ingredients	 = onion	* = available without
 = garlic	 = peanut	 = vegan available
 = gluten	 = sesame	 = vegan
 = lupin	 = soybean	 = protein
 = milk ingredients	 = sulfite	 = information provided by waiter

## Origin of Bread

Breads and Fine Baked Goods: Switzerland

Naan and Papadum: India



# HOMEMADE DRINKS

SQUEEZED AND MIXED FRESHLY EVERY DAY

## Juice

Seasonal ☐

25 cl 50 cl

8.- 15.-

Fitness

fennel, apple, lemon

Carrot Ginger

Carrot

Tutti Frutti

pear, banana, apple, kiwi, orange

Orange

Ginger Shot 4 cl

pineapple, lemon, apple

5.-

Mango-Lassi 🥛

organic yoghurt milk, mango, garam masala

8.-

15.-



## Lemonade

Seasonal ☐

6.-

9.-

Ginger Lemon

Passionfruit Peach

Ginger-Shot

## Ice Tea

6.-

9.-

Seasonal ☐

Classic

ceylon, fruit tea, lemon

Dragon

oolong, grapefruit, elderflower

Herbal unsweetened

alpine herbs, lemon balm, peppermint



# WATER & SOFTDRINKS

## On tap

Züri Water still or sparkling

Swiss Apple Spritzer

Cucumber Ginger Water

25 cl

2.50

6.-

50 cl

9.-

7.-

à discretion

4.- per person

## Bottle

Coca-Cola original, zero

Rivella red, blue

Elmer Citro

Ginger Beer, Ginger Ale, Bitter Lemon Gents, 20 cl

Kombucha Elderflower-Mint Swiss Kombucha Company

Ma'the bio, 33cl

33 cl

6.-

6.-

6.-

5.50

9.-

6.-

# BEER

## Bottle

Wheat Beer Weihenstephan, 50 cl

Corona with lime 35.5 cl



9.50

8.50

## Gluten Free

Indian Pale Ale Brewdog Vagabond

33 cl

8.-

## Non-Alcoholic

Hiltl non-alcoholic Schützengarten

Indian Pale Ale Schützengarten

7.-

7.-

## From the barrel

Hiltl Lager unfiltered Schützengarten

Panaché with Hiltl Lager unfiltered

Ginger-Panaché with Hiltl Lager unfiltered and fresh ginger lemon syrup

30 cl

7.-

7.-

7.50

50 cl

9.-

9.-

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	homemade chocolate sauce  	6.80
Curcuma Latte	cinnamon, vanilla, unsweetened	
Matcha Latte	unsweetened	
Indian Chai	chai syrup, garam masala	
Masala Chai	spiced tea, unsweetened	
Rooibos Chai	caramel syrup, decaffeinated	

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

<b>Grappa di Brunello</b>	12.-
Italy, Toscana, Principe Aldobrandini	
<b>Kirsch</b>	8.50
Switzerland, Meilen, Kunz-Razzai	
<b>Gravensteiner</b>	8.50
Switzerland, Meilen, Kunz-Razzai	
<b>Limoncello</b>	8.-
Italy, Naples, Villa Massa	
<b>Red Vermouth</b>	8.-
Switzerland, Winterthur, Jsotta	
<b>Ramazzotti</b>	8.-
Italy, Milano	
<b>Single Malt Whisky</b>	19.-
Scotland, Highlands, Oban 14 years	
<b>Cognac</b>	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.