

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

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?






SEASONAL

Get excited about the juicy, plant-based version of our burger! With a perfect texture and intense flavors, the planted.steak burger is 100% plant-based and 100% delicious. The perfect start to your Veganuary!

Spelt Bread with Roasted Onion Lard  7.-

Seasonal Soup 
 please ask our service staff 12.-

Beetroot Carpaccio 
 horseradish cream, roasted pear slices, walnut 16.-

planted.steak Burger 
 planted.steak, brioche bun, truffle cream, caramelized onion
 Züri or sweet potato fries 36.-

Potato Dumpling with Mushroom Filling 
 kale, umami broth, truffle cream, crispy breadcrumbs 34.-

Caramel Cream with Pear 
 pear compote, pear sorbet, chocolate crunch 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 according to daily recommendation 19.-
 with soup or salad 24.-

Wine alcohol-free  10cl 75cl

Riesling | Berlin, Germany, Kolonne Null 7.- 45.-

The alcohol-free Kolonne Null Riesling impresses with fresh fruit aromas, lively acidity and minerality and offers high-quality enjoyment without alcohol. Goes wonderfully with the Beetroot Carpaccio.

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



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



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	 = 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

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	
Ramazzotti	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.