

# 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 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»!

## Hiltl Rewards Bonus Program

Download the Hiltl app now, discover & secure even more benefits:

- 5% member discount** - always, everywhere and on everything in our restaurants
- 20% student discount on everything** - always and at all our restaurants (with student ID)
- Rewards points** - collect them and redeem them for attractive rewards
- Exclusive discounts** - benefit from many seasonal coupons
- Collective passes** - loyalty pays off
- Everything with one click** - reserve a table, book cooking classes & discover Hiltl

Would you like to find out more?



# SEASONAL



The unmistakable taste and smell of wild garlic: Once again, our recipe development team has created a wonderfully spring-like pasta dish – savory, fresh, crunchy, and creamy.

<b>Hiltl Bread with Carrot Cream Cheese</b> 🌿 🥚 🥬 🥛 🥞 🌿	
sunflower seeds, dill, sea salt	7.-
<b>Seasonal Soup of the Day</b> 🍲 🗨️	
our service team will be happy to provide you with information	12.-
<b>Colourful Field Salad</b> with an Orange Yogurt Dressing and Rapeseed Crunch 🥬 🥒 🥛 🥞 🥬	
radish, garden herbs, dill, parsley, Cikorino Tardivo	14.-
<b>Tagliatelle with Wild Garlic Velouté</b> 🌿 🍷 🥚 🥛 🥞 🍴 🥬 🍷	
arugula, pistachio, baby spinach, wild garlic-basil-pesto	29.-
<b>Knusperli &amp; Fries</b> 🌿 🍷 🥚 🥞 🍴 🍷	
courgette, tartar sauce, lemon, nori salt	32.-
with seasonal vegetables or salad	+5.-
<b>Pavlova with a Warm Berry Compote and Vanilla Ice Cream</b> 🥚 🥛 🥞	
wild berries, raspberry coulis, pistachio	14.-

**Seasonal 3 Course Menu** 🗨️  
 soup or starter, main course and dessert or dessert bowl from the Hiltl buffet 59.-

**Lunch Special Monday to Friday** 🗨️  
 main course according to daily recommendation 19.-  
 with salad or soup 24.-

**Wine** alcohol-free **10cl** **75cl**

**Riesling** 🍷 **7.-** **45.-**

Riesling | Berlin, Germany, Kolonne Null

The alcohol-free Kolonne Null Riesling impresses with fresh fruit aromas, lively acidity, and minerality, offering high-quality enjoyment without alcohol.

Pairs wonderfully with the Tagliatelle with Wild Garlic Velouté.

# 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

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

# 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.-

## Thai Papaya Salad

green papaya, planted. satay skewers, peanuts, coriander 19.- / 29.-

## Crispy Tofu Salad

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

## Caesar Salad

lettuce, organic egg, hard cheese, marinated planted., croûtons\* 24.-



# STILL HUNGRY?






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

# 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	5.90
<b>all you can eat</b>	63.–
<b>Kids Bowl</b> price per child (under 10 years)	10.–
<b>Breakfast – all you can eat</b>	43.–
on Saturday until 11.30 am (incl. 1 glass of Hiltl Prosecco, 1 hot drink & 1 dl fruit juice)	
<b>Brunch – all you can eat</b>	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

<b>Riz Colonial</b> 	32.–
sweet curry or spicy madras sauce*, mushroom*, cashews*, fruit, basmati rice, whipped cream* or vegan whipped cream*	
<b>Banana Madras</b> 	32.–
madras sauce, mango, cashews*, papadum, basmati rice, whipped cream* or vegan whipped cream*	
<b>Palak Paneer</b> 	32.–
indian soft cheese, spinach, date chutney, basmati rice, naan*	
<b>Green Thai Curry</b> 	33.–
eggplant, green bean, planted., coconut milk, lime, coriander basmati rice	
<b>Red Thai Curry</b> 	33.–
bamboo sprout, oyster mushroom, eggplant, lime, coconut milk basmati rice	

# VEGETABLES & PASTA

<b>Rösti with Vegetables</b> 	27.–
vegetables of the day, Café de Paris 	
organic fried egg 	+2.–
mountain cheese  or vegan alternative	+3.–
<b>Gnocchi with Saffron Velouté</b> 	33.–
baby spinach, dried tomato, sautéed mushroom, pea, almonds*	
<b>Spaghetti with Hiltl Pesto</b> 	27.–
basil, olive oil, pine nuts	
<b>Spaghetti with Hiltl Bolognese</b> 	27.–
soy mince, tomato, celery, carrot, leek	



# VEGGIE BUTCHER



## Hiltl Tartare

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

33.-

+3.-

## Hiltl Cordon Bleu

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

34.-

+5.-

## Züri Geschnetzeltes

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

36.-

## Grilled planted.steak

chimichurri, Maldon Sea Salt, Züri or sweet potato fries  
with vegetables of the day

34.-

+5.-

## Hiltl Burger


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

31.-

## Upgrade

cheese  or vegan alternative


+3.-

vegan bacon 

+2.-

organic fried egg 

+2.-

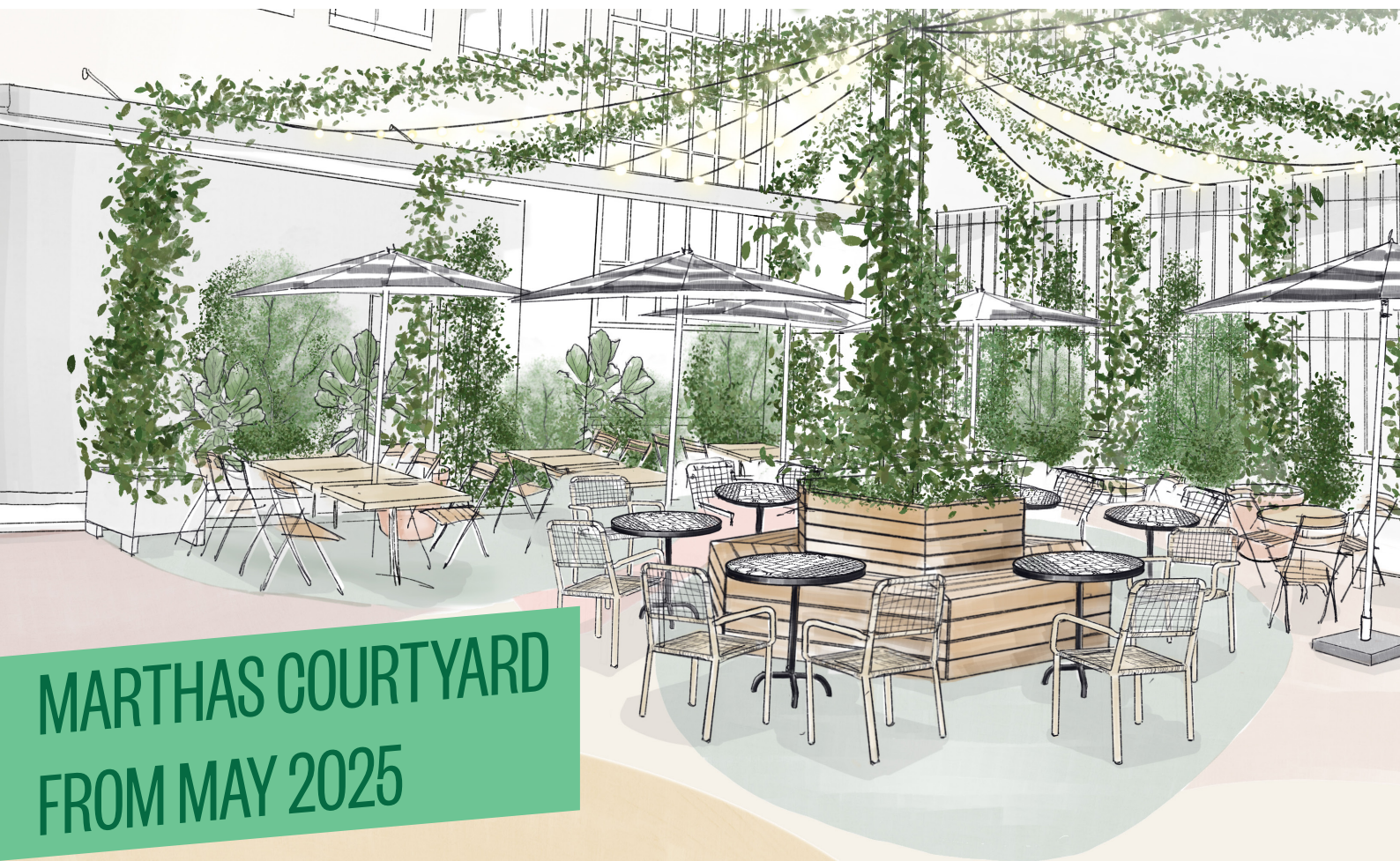
with truffle fries 

+5.50

## Truffle Fries

Züri fries, truffle sauce, truffle, chive, hazelnuts\*

11.-



MARTHAS COURTYARD  
FROM MAY 2025

# 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>Chocolate Mousse</b> 🌿🍷*🍷*🍷	13.-
dark chocolate 70%, chocolate sauce, 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 🍷	
	per scoop
<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	
<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

# KIDS MENU UP TO 12 YEARS

<b>Mixed Salad</b>  	5.–
carrot, corn, cucumber, green salad, Hiltl Salad Dressing	
<b>Nuggets with Kids Salad</b>       	9.50
carrot, corn, cucumber, green salad, Hiltl Salad Dressing	
<b>Spaghetti</b>  	8.50
tomato sauce  , basil pesto    or Hiltl Bolognese     	
<b>Züri or Sweet Potato Fries</b>  	5.–
Hiltl Ketchup & Hiltl Mayo	
<b>Coupe Denmark</b>   	6.50
vanilla ice cream, chocolate sauce, whipped cream	
<b>Hiltl Syrup</b> 	on the house
<b>Babyccino</b>  hot milk, milk foam, chocolate powder	on the house



## 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

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

5.-

8.-

15.-

## Lemonade

Seasonal ☞

Ginger Lemon

Passionfruit Peach

Ginger-Shot unsweetened

6.-

9.-

## 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	9.-
Ma'the bio, 33cl	6.-

# BEER

## Bottle 🌿

Wheat Beer Weihenstephan, 50 cl	9.50
Corona with lime 35.5 cl	8.50



## Gluten Free

	33 cl
Indian Pale Ale Brewdog Vagabond	8.-

## Non-Alcoholic 🌿

Hiltl non-alcoholic Schützengarten	7.-
Indian Pale Ale Schützengarten	7.-

## From the barrel 🌿

	30 cl	50 cl
Hiltl Lager unfiltered Schützengarten	7.-	9.-
Panaché with Hiltl Lager unfiltered	7.-	9.-
Ginger-Panaché with Hiltl Lager unfiltered and fresh ginger lemon syrup	7.50	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	
Hojicha Chai roasted green tea	
Indian Chai chai syrup, garam masala	
Masala Chai spiced tea, unsweetened	
Rooibos Chai caramel syrup, decaffeinated	
Dirty Chai cardamom, nutmeg, espresso	

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

Ginger Lemon	6.-
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	
Martini Rosso	8.-
Italy, Turin	
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.