

# 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»!

## **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?



# 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, Cicolorino 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 with seasonal vegetables or salad	32.- +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

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

# 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.

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

## 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>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

# 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 Papadam: India



# 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.-

15.-

## Lemonade

Seasonal ☞

Ginger Lemon

Passionfruit Peach

Ginger-Shot

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 <small>homemade chocolate sauce</small>  	6.80
Curcuma 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	
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.