

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

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



Finally, asparagus season is back. A touch of spring in every bite: **Asparagus-Mascarpone-Risotto** in aromatic herb oil, garnished with refreshing pea shoots, zesty basil, and the indispensable Quattrocento - fresh, crunchy, and creamy. Enjoy!

Hiltl Olive and Dried Tomato Bread with Rocket Pesto 🌿🍷🥖

pistachio, basil, lemon

7.-

Seasonal Soup 🌿🗨️

please ask our service staff

12.-

Grilled Green Asparagus Japanese Style 🌿🍷🥗🍴🍷

teriyaki sauce, panko crisp, garden cress

*as a main dish with sushi rice

16.- / 29.-

Asparagus-Mascarpone-Risotto 🍷🥗🍴🍷

pesto, Italian extra hard cheese, pistachio

30.-

Asparagus with Hollandaise 🍷🥗🍴🍷

white and green asparagus, early potatoes, cress bouquet

32.-

Eton Mess with Strawberries 🍷🥗

vanilla ice cream, whipped cream, meringue

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
with salad or soup

19.-
24.-

Wine

Chardonnay Caliz DOC 🍷🍷

Chardonnay | Italy, South Tyrol / Kellerei Kurtatsch

10cl **75cl**

8.50 56.-

Elegant white wine from Italy, made from carefully selected Chardonnay grapes, characterized by its harmonious balance of freshness, fruitiness, and complexity. Goes wonderfully with a plate of Asparagus with Hollandaise.

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.

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)	

INDIAN & ASIAN

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

VEGETABLES & PASTA

Rösti with Vegetables 	27.–
vegetables of the day, Café de Paris  organic fried egg  mountain cheese  or vegan alternative	
Gnocchi with Saffron Velouté 	33.–
baby spinach, dried tomato, sautéed mushroom, pea, almonds*	
Spaghetti with Hiltl Pesto 	27.–
basil, olive oil, pine nuts	
Spaghetti with Hiltl Bolognese 	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.-

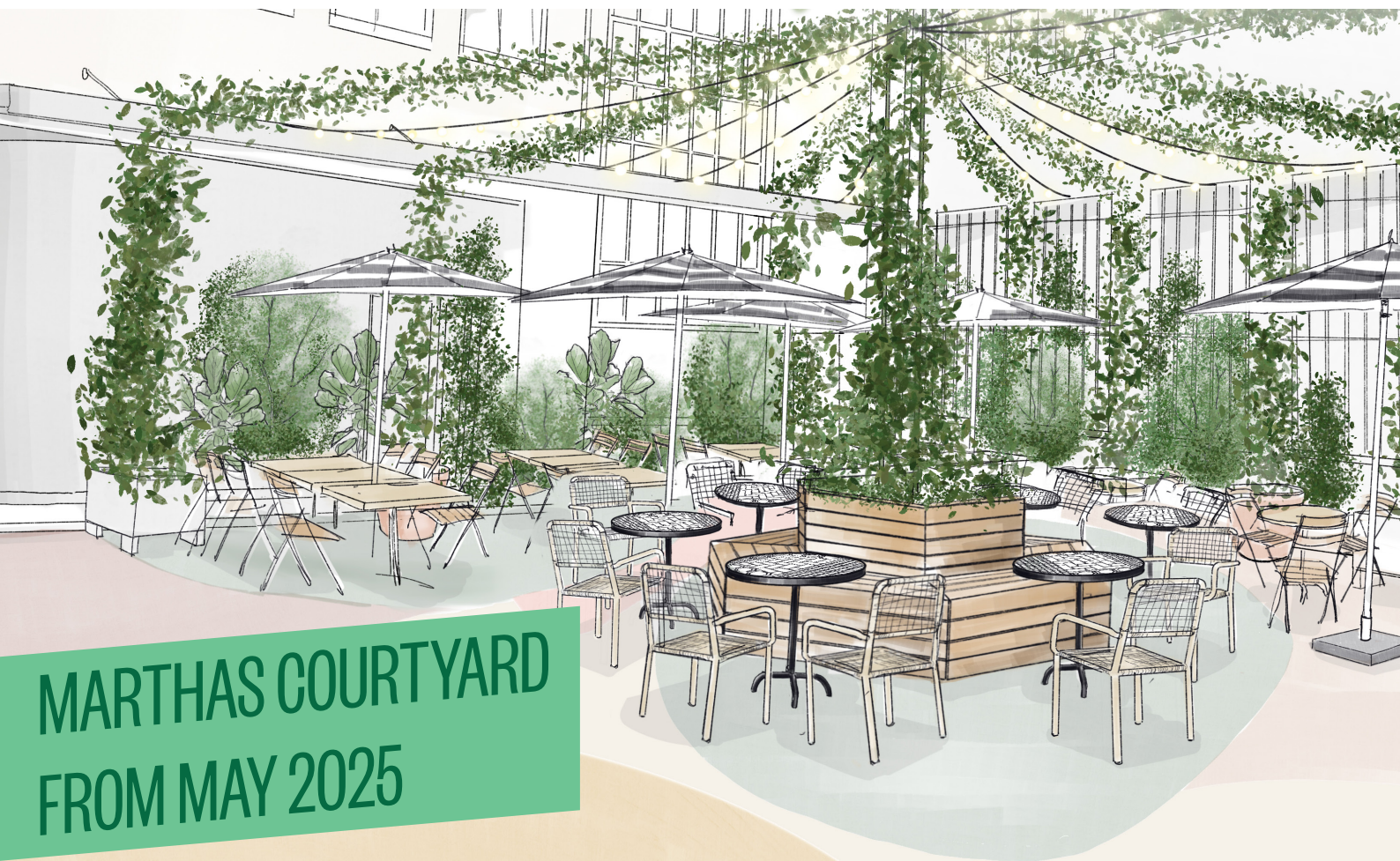
with truffle fries 

+5.50

Truffle Fries

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

11.-



MARTHAS COURTYARD
FROM MAY 2025

DESSERT FROM OUR IN-HOUSE PASTRY SHOP



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*	
Chocolate Mousse 🌿*🍷🍷🍷	13.-
dark chocolate 70%, chocolate sauce, 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 🍷	
	per scoop
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	
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


KIDS MENU UP TO 12 YEARS

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

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

Lemonade

Seasonal ☞

Ginger Lemon

Passionfruit Peach

Ginger-Shot unsweetened

Ice Tea

Seasonal ☞

Classic

ceylon, fruit tea, lemon

Dragon

oolong, grapefruit, elderflower

Herbal unsweetened

alpine herbs, lemon balm, peppermint

25 cl

50 cl

8.-

15.-

5.-

8.-

15.-

6.-

9.-

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.