

SEASONAL

Soup of the Day 🌿🍲	12.-
Lamb's Lettuce Salad 🌿🍄🥚🍴 French dressing, button mushrooms, organic egg, croutons	17.-
Fennel Orange Salad 🌿🍊 balsamic, vanilla, dill	17.-
Tomato Zucchini Gnocchi 🌿🍅🧀 thyme, rocket salad, olive oil, hard cheese*	31.-
Cauliflower Benedict 🍷🍷🍷🍷🍷 hollandaise sauce, roasted potatoes, spinach	36.-
Caramel Flan 🍮🍮 organic egg, organic whipped cream	12.-

LUNCH SPECIAL

until 3 pm or as long as available
with salad or soup

19.-
+5.-

Monday, 2nd March

Caponata Siciliana 🍅🍅🍅🍅🍅🍅
tomato, celery, capers, whole wheat penne

Tuesday, 3rd March

West Indian Vindaloo 🍷🍷🍷🍷
quorn, chilli peppers, basmati rice, date chutney

Wednesday, 4th March

Lebanese Badingal 🌿🍅🍅🍅🍅
roasted eggplant, couscous, organic yogurt*

Thursday, 5th March

Vegetable Stew 🍷🍷🍷🍷
carrot, celeriac, mashed potatoes, crispy onions

Friday, 6th March

Zucchetti Sesame Schnitzel 🍷🍷🍷🍷
mustard sauce, broccoli, carrot



SWEET TREAT

Mini Stracciatella Mousse 🌿🍫 dark chocolate 70%, organic whipped cream	6.50
Mini Banana Cupcake 🍷🍷🍷 dark chocolate 70%, organic whipped cream, vanilla cream	6.50

APÉRO

Mandarin-Cardamom Spritz Hiltl Prosecco, ginger, pineapple, lemon		14.-
Basil Spritz Hiltl Prosecco, basil, lime		14.-
Marrakesh Mule Tanqueray Gin, ginger, lemon, cardamom		17.-
Hiltl Lager unfiltered Schützengarten, 30cl or 50cl	7.-	9.-
Hiltl Prosecco Glera, Italy, Treviso, Le Contesse		9.50

WINE

	10cl	75cl
Thurgauer Kerner Chrachenfels Kerner, Switzerland, Thurgovia, Landolt wines	9.-	59.-
Cuvée Oliver Zeter Cabernet Sauvignon, Cabernet Franc, Syrah, Germany, Palatinate	11.-	72.-

HOMEMADE

	25cl	50cl
Blood Orange-Pineapple Juice	8.-	15.-
Mandarin-Cardamom Lemonade ginger, pineapple, lemon	6.-	9.-
Lychee-Apple Ice Tea orange, lemon	6.-	9.-

HAPPY HOUR
AT HILTL BISTRO, MONDAY-FRIDAY
4:00-5:30 P.M., 1 GLASS OF PROSECCO CHF 5.-

