

Seasonal Menu

Carrot Ginger Soup

potato, organic soy sauce, lemon juice, coriander

11.50

Indonesian Salad

organic tempeh, cucumber, papaya, mung bean sprouts, peanuts

Starter
Main

14.50
23.50

Wild Garlic Spaghetti

organic feta, olive oil, cashews, parsley

24.50

Kashmir Curry

papaya, pineapple, ginger, garam masala, basmati rice, coconut chutney*

24.50

Venere Risotto

spring carrot, feta crumble, olive oil

25.50

Caramel Flan

organic egg, Bourbon vanilla, organic milk

9.50

Daily Special

Soup of the Day

11.50

Dish of the Day until 3.30 pm

19.50

with salad or soup

22.50

Monday, 18. March

Zucchini Sesame Schnitzel

mustard sauce, spinach noodles, herbal tomato

Tuesday, 19. March

Kerala Kutu

Congo pea, bell peper, zucchini, coconut flakes, basmati rice, ginger raita*

Wednesday, 20. March

Vegetable Paella

eggplant, pimientos, artichoke, saffron, long grain rice, onion rings*

Thursday, 21. March

Loubia Casablanca

white peas, tomato, bell peper, coriander, couscous, cinnamon harissa

Friday, 22. March

Spring Vegetables

seasonal vegetables, rosmar potatoes, herb espuma*

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Seasonal Drinks

Aperitif

Flavio

Jsotta vermouth rosé, guava lime syrup, tonic water, soda

14.-

Wine

10 cl

75 cl

Räuschling 2018

AOC Zürichsee, Zweifel 1898

8.50

55.-

Ocioto 2016

AOC Zürich, Zweifel 1898

8.50

55.-

Homemade

25 cl

50 cl

Apple Cucumber Juice

green apple, ginger

8.-

15.-

Green Smoothie

spinach, cucumber, apple

8.-

15.-

Rhubarb Hibiscus Ice Tea

rhubarb puree

6.-

9.-

Guava Lime Lemonade

orange, peach apple tea

6.-

9.-

Cucumber Ginger Water

«Züri» water, cucumber, ginger

7.-

Vegan chocolates with Löw Delights –
a sweet journey to the colorful world of chocolate
March 31 from 14.30-18pm

A workshop with the sisters Laura and Fabia Löw
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