






Cold Starters

Hiltl Tatar  [*]		
<i>aubergines, organic egg*, capers, okara, whole wheat-toast*</i>	eg*, gl*, mi*, mu, on, so, vegan*	17.50
Crispy Tofu & Salad 		
<i>a classic since 1990, leaf salads, tomatoes, cocktail sauce, mango-apple chutney, cashew nuts*</i>	gl, mu, nu*, on*, so, vegan	13.–
<i>as a main course</i>		22.–
Jalapeños & Salad		
<i>carrots, beetroot, guacamole, tomatoes, herbal quark, lemon</i>	gl, mi, mu	13.50
<i>as a main course</i>		22.50
Lamb's lettuce  [*]		
<i>organic egg*, croûtons*, smoked organic tofu*, tomatoes, Hiltl salad dressing</i>	eg*, ga*, gl*, mu, nu*, on*, so*, vegan*	12.50
Mixed Salad 		
<i>seasonal salads, Hiltl salad dressing</i>	mu, vegan	8.50
Hiltl Apero Platter		
<i>cold & warm Hiltl delicacies to share, crudités, chutneys, homemade sauces</i>	al, ga, gl, mi, mu, pe, so, on	17.50
<i>for 2 people, price per person</i>		

Warm Starters

Soup of the day		
<i>according to current offer</i>		8.50
Seasonal Soup 		
<i>with seasonal ingredients</i>	vegan	10.50
Spaghetti Carbonara		
<i>organic smoked tofu, peas, organic egg</i>	al, eg, ga, gl, mi, on, so	14.50
Saffron Noodles  		
<i>tomatoes, green asparagus, saffron</i>	al, gl, on, vegan	16.50

Vegetables & Pasta

Country Platter

a classic since 1930, mixed salads, boiled potatoes, herbal quark, cheese: Couronne, Steinerberger Bergkäse, Lucerne Rustico

mi, mu

22.50

Rösti & Vegetables

three vegetables of the day, café de paris, crispy rösti*

al*, nu*, so*, vegan

22.50

with a fried organic egg

eg

24.50

Vegetable Platter

*meashed peas, seasonal vegetables, oven potatoes, herbal quark**

ga, mi*, on, vegan*

25.50

Saffron Noodles

tomatoes, green asparagus, saffron

al, gl, on, vegan

26.50

Penne Siciliana

organic whole wheat penne, aubergines, tomatoes, mozzarella, basil

gl, mi

22.50

Spaghetti Carbonara

organic smoked tofu, peas, organic egg

al, eg, ga, gl, mi, on, so

22.50

Spaghetti Bolognese

carrots, celery, soy mince

al, ce, ga, gl, on, so, vegan

21.50

Spaghetti Pesto

green (basil) or red (dried tomatoes)

ga, gl, mi, nu

21.50

Served with grated Swiss cheese (optionally vegan alternative) on request.

Veggie Butcher

Hiltl Tatar

aubergines, organic egg, capers, okara, whole wheat-toast**

eg*, gl*, mi*, mu, on, so, vegan*

26.50

with country fries

29.50

Hiltl Burger

coleslaw, Hiltl Mayo, country fries

eg, ga, gl, mi, mu, on, so, ss

26.50

Mushroom Stroganoff

*bell pepper, paprika, pickled gherkin, crispy rösti
whipped cream* or vegan whipped cream**

al, mi*, mu, vegan*

28.50

Hiltl Cordon bleu

*Kaltbach-cheese, organic seitan, smoked organic tofu, vegetables,
country fries*

eg, ga, gl, mi, mu, nu*, on, so

29.50

Züri Geschnetzeltes

*mushrooms, organic seitan, white wine, crispy rösti,
whipped cream* or vegan whipped cream**

al, ce, gl, mi*, mu, on, so, vegan*

30.50

Hiltl Meat Loaf

organic egg, soy mince, red wine sauce, carrots, mashed potatoes

al, ce, eg, ga, gl, mi, nu, on, ss, so

27.50

These and many other specialties are also available just next door at the Hiltl Shop from the butchers counter.

Hiltl Buffet

Over 100 homemade dishes from around the world: fresh salads, snacks, antipasti, hot dishes, various Indian or Asian curries, chutneys and delightful desserts. Serve yourself from the buffet by weight (starter, main course, dessert) or all you can eat.

by weight - per 100g









4.90

all you can eat

51.-






We also offer a breakfast buffet Monday to Friday from 6:30 am to 10:30 am and on Saturday until 11.30 am. On Sunday from 9.30 am to 2.30 pm you can enjoy the Hiltl brunch buffet by weight or all you can eat.

Indian & Asia

Palak Paneer		
<i>indian soft cheese, spinach, jeera, ginger, basmati rice, date chutney</i>	ga, mi, on	24.50
Indian Thali-Platter 		
<i>various curries, pickles, chutneys, ginger raita, papadam, basmati rice</i>	al, ce, eg, ga, mi, mu, nu, on, so, ss	34.50
White Jackfruit Curry  		
<i>coconut milk, haldi, jeera, oranges pickles, cashwes*</i>	ga, nu*, mu, on, vegan	28.50
Green Thai Curry  		
<i>quorn, aubergines, coconut milk, choi sum, baby corn, coriander, long beans, lemongrass</i>	eg, ga, on	29.50
Red Thai Curry   		
<i>bamboo sprouts, chili, oyster mushrooms, potatoes, aubergines, coconut milk, bell pepper, lemongrass, chili chutney*</i>	ga*, nu*, on, so, ss*, vegan	27.50

All curries served with basmati rice or rice noodles.

Hiltl Classics

Riz Colonial 		
<i>sweet curry sauce, mushrooms, cashew nuts*, fruits</i>	mi*, nu*, on, so, vegan*	25.50
Hot Colonial  		
<i>madras curry sauce, mushrooms, cinnamon harissa, fruits, cashew nuts*</i>	mi*, nu*, on, vegan*	26.–
Fruits Casimir		
<i>quorn, sweet curry sauce, coconut chutney, almonds* mango whipped cream</i>	eg, mi, mu*, nu*, on	26.50
Banana Madras  		
<i>madras curry sauce, mango, cashew nuts*, papadam</i>	mi*, nu*, on, vegan*	25.50

All Hiltl Classics are served optional with basmati or long grain rice and with whipped cream or vegan whipped cream.

Didn't get enough?

We're pleased to serve you a supplement of most of our main courses for free.

Children's Menu up to 12 years

Starter

Mixed Salad 

carrots, corn, cucumber, leaf salads, Hiltl salad dressing

mu, vegan

5.–

Main course


Fruits Casimir

quorn, sweet curry sauce, coconut chutney, almonds*, mango whipped cream*

eg, mi, mu*, nu*, on

9.50

Spaghetti or organic whole wheat Penne

tomato sauce 

tomato sauce with veggie balls

gl, vegan

8.50

eg, ga, gl, on, so

10.50

Country Fries 


Hiltl Ketchup & Hiltl Mayo

vegan


5.–

Desserts

Homemade Ice Cream

mango-lime 

lychee-raspberry 

banana-chocolate 

vanilla-cookies

brownie

vanilla

so*, vegan

so*, vegan

so, vegan

mi, gl, so

eg, gl, mi, nu, so

mi, so*

per scoop

4.–

Hot mini Brownie with Vanilla Ice Cream

hot chocolate sauce, whipped cream

eg, gl, mi, nu, so

6.50

Drinks

Hiltl syrup

on the house

Tutti Frutti - *pear, apple, banana, kiwi, orange (25cl)*

7.50

Rooibush - *orange, peppermint, unsweetened (25cl)*

5.50

Babyccino - *warm milk, frothed milk, chocolate powder*

on the house

Desserts

Crème Caramel <i>caramel, organic egg, cream</i>	eg, mi, so*	10.50
Hot Brownie with Vanilla Ice Cream <i>hot chocolate sauce, whipped cream</i>	eg, gl, mi, nu, so	9.50
Mango Mousse 🌱 <i>mango cubes, maple syrup, vegan whipped cream*</i>	so*, vegan	11.50
Tiramisù <i>homemade biscuit, organic egg, mascarpone, amaretto</i>	al, eg, gl, mi, nu, so*	12.50
Panna Cotta 🌱 <i>vanilla, organic soy drink, raspberry sauce</i>	so, vegan	10.50
Soy Chocolate Mousse 🌱 <i>Grand Cru Couverture 70%, organic silken tofu, vegan whipped cream*</i>	so, vegan	11.50
Chocolate Mousse <i>Grand Cru Couverture 70%, organic egg, whipped cream</i>	eg, mi, so	11.50

Pastries

Café Gourmande <i>Esspresso or Café with homemade pastry</i>		8.50
Chocolate Cake <i>Grand Cru Couverture 70%, organic egg, gluten free ingredients</i>	eg, mi, so	7.–
Cheesecake <i>a classic since 1950, organic egg, cream cheese, lemon</i>	eg, gl, mi, so*	7.50
Hiltl Brownie <i>Grand Cru Couverture 70%, walnuts</i>	eg, gl, mi, nu, so	6.50
Sweetpotato Brownie 🌱 <i>maple syrup, walnuts, date, gluten free ingredients</i>	nu, so*, vegan	6.50
Blondie <i>Edelweiss Couverture, organic egg, almondes</i>	eg, gl, mi, nu, so	6.50
Vegan Cookie 🌱 <i>chocolate cubes, vanilla, organic soy milk</i>	gl, so, vegan	5.50
Mille-feuilles with Custard Cream <i>a classic since 1960, puff pastry, vanilla</i>	gl, mi, so*	7.50

All our delicious sweets are traditionally homemade at our in-house confectionery and freshly prepared.

Homemade Ice Cream

Vegan Ice Cream 		<i>per scoop</i>
<i>mango-lime</i>	so*, vegan	4.–
<i>lychee-raspberry</i>	so*, vegan	
<i>banana-chocolate</i>	so, vegan	
<i>pistachio-matcha</i>	nu, so*, vegan	
<i>vegan whipped cream</i>	vegan	+1.50
<i>hot chocolate sauce</i>	so, vegan	+2.50
Ice Cream		
<i>vanilla-cookies</i>	mi, gl, so	4.–
<i>mocca</i>	mi, so*	
<i>vanilla</i>	mi, so*	
<i>brownie</i>	eg, gl, mi, nu, so	
<i>whipped cream</i>	mi	+1.50
<i>hot chocolate sauce</i>	so, vegan	+2.50
Espresso Gelato		
<i>vanilla ice cream, espresso</i>	mi	8.50
Coupe Denmark		<i>small</i> <i>big</i>
<i>vanilla ice cream, hot chocolate sauce, whipped cream</i>	mi, so	8.50 11.50

Hiltl Dessert-Bufferet

Serve yourself from the Hiltl Dessert-Bufferet a wild range of mousses, crumbles, homemade pastries, tiramisu, bread & butter pudding, fresh fruits and much more.


by weight - *per 100g* 4.90


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.

al = alcohol	mu = mustard
ce = celery/celeriac	nu = nuts
eg = egg ingredients	on = onions
ga = garlic	pe = peanuts
gl = gluten	so = soy beans
mi = milk ingredients	ss = sesame


 = slightly hot

 = hot


 = very hot

xx* = available without xx

 = vegan available

 = vegan, without honey, milk or egg ingredients

 = also available at our Hiltl Shop

 = This dish has already been above the clouds: on intercontinental flights from Switzerland, Swiss International Air Lines serves special meals inspired from Hiltl in all three classes.

Our philosophy

We responsibility towards nature

We prefer locally grown products and consider ripe vegetables and fruits of the season. 75% our seasonal fresh produce are from Switzerland or nearby Europe.

responsability towards animals

We do not use any gelatin of animal origin and all our wines are vegan. In the interest of animal welfare we try to use vegan alternatives instead of products of animal origin- whenever appropriate and without disappearance of pleasure.

responsability towards our guests

We work with producers and partners who have the same standards of quality as we do. Milk, soydrink, coffee, tofu, feta cheese, free range eggs, chia seeds, soy sauce and more are purchased in organic quality. For everyone's pleasure all our dishes are carefully listed with their allergens.

We produce daily, with care and love. We choose our products consciously and use fresh and natural produce.

Homemade Drinks

Freshly pressed 🍷

Our fruit juices are freshly squeezed several times a day. Wherever possible, only fresh fruits and vegetables are used. To ensure top quality and flavour we use some frozen fruits or fruit syrup, they are marked with a * on the menu.

	25cl	50cl
Seasonal Juice	7.50	15.–
Tropical - <i>pineapple, orange, guava*, passionfruit*</i>	7.50	15.–
Coconut-Pineapple - <i>apple, lemon, orange, coconut*</i>	7.50	15.–
Tutti Frutti - <i>pear, banana, apple, kiwi, orange</i>	7.50	15.–
Fitness - <i>fennel, apple, lemon</i>	7.50	15.–
Red Fitness - <i>fennel, lemon, apple, blackcurrant*</i>	7.50	15.–
Carrot-Ginger - <i>orange, passionfruit*, lemon</i>	7.50	15.–
Vitamin - <i>orange, blackcurrant*</i>	6.50	13.–
Orange	6.–	12.–
Carrot	6.–	12.–
<i>as an aperitive (10cl)</i>	5.–	

Smoothie 🍷 & Lassi

Seasonal Smoothie	7.50	15.–
Mango Lassi - <i>organic yoghurt milk, mango, garam masala</i>	6.50	

Lemonades 🍷

Seasonal Lemonade	5.50	7.50
Ginger-Lemon	5.50	7.50
Passion fruit	5.50	7.50

Ice Teas 🍷

Seasonal Ice Tea	5.50	7.50
Classic - <i>ceylon-darjeeling, cardamom, orange</i>	5.50	7.50
Dragon - <i>oolong tea, grapefruit, elderflower</i>	5.50	7.50
Rooibush - <i>orange, peppermint, unsweetened</i>	5.50	7.50
Herbal - <i>verbena, camomile, lemon balm, peppermint, unsweetened</i>	5.50	7.50

Soft Drinks

	<i>25cl</i>	<i>50cl</i>
Swiss apple juice - <i>organic</i>	5.50	7.50
Cola, Cola zero	4.-	5.50
Lemon Soda, Tonic, Bitter Lemon, Ginger Ale	4.-	5.50
<i>Bottle</i>	<i>33cl</i>	
Coca Cola - <i>original, zero</i>	5.-	
Rivella - <i>red, blue, green</i>	5.-	

Water & Mineral Water

	<i>25cl</i>	<i>50cl</i>
Züriwasser - <i>sparkling</i>	4.-	5.50
ZH ₂ O Züriwasser Drink & Donate - <i>drink water & donate drinking water</i>		3.-
Tap water - <i>fetch it yourself</i>		on the house
<i>Bottle</i>	<i>35cl</i>	<i>47cl</i>
Allegra - <i>still</i>	5.50	6.50
Passugger - <i>sparkling</i>		6.50

Chais & Milk Specialities

Matcha-Greentea Chai		6.50
Indian Chai- <i>homemade chai syrup, garam masala</i>		6.-
Masala Chai- <i>spiced tea, unsweetened</i>		6.-
Rooibush Chai- <i>lemongrass, caramel syrup</i>		6.50
Kurkuma Latte - <i>cinemon, frothed milk</i>		5.50
Hot Chocolate - <i>homemade</i>		5.50
<i>whipped cream</i>		+ 0.50

Availabe with milk, oat drink or soy drink (all organic).

Coffee Specialities

Coffee - <i>with or without cream</i>	4.50
Milk coffee - <i>hot milk served separately</i>	5.-
Cappuccino - <i>espresso, frothed milk</i>	5.50
Espresso - <i>with or without cream</i>	4.50
Double espresso - <i>with or without cream</i>	5.50
Espresso macchiato - <i>espresso, frothed milk</i>	5.-
Ristretto - <i>in a glass</i>	4.-
Latte macchiato - <i>espresso, frothed milk</i>	6.-
Masala coffee - <i>garam masala, chocolate, frothed milk</i>	6.50
Grain coffee - <i>decaffeinated</i>	4.50
Corretto grappa - <i>espresso, grappa</i>	7.50
<i>extra Espresso shot</i>	+ 1.-
<i>with flavour: caramel, hazelnut, vanilla</i>	+ 0.50

Also available with milk, oat drink, soy drink, cream (all organic) or decaffeinated.

Tea Specialities

<i>Fresh tea</i>	
Lemon balm	5.50
Lemonthyme-lemongrass	5.50
Peppermint	5.50
Ginger	5.50
<i>Hiltl Blends</i>	
Hiltl herbaltea - <i>raspberry leaves, rose hip, peppermint, lemon balm, rose blossom</i>	5.-
Black tea - <i>Darjeeling</i>	5.-
Green tea - <i>finest Japan Sencha</i>	5.-
Fruit tea - <i>strawberry dream</i>	5.-
Rooibush-Lemongrass	5.-
Verbena	5.-
Camomile	5.-
Jasmin - <i>teaball</i>	6.-

Also available with milk, oat drink, soy drink, cream (all organic), lemon or just as it comes.

Beer

	25cl	50cl
<i>From the barrel</i>		
Wädibräu - <i>organic beer, unfiltered</i>	6.-	8.-
Panaché - <i>with Wädibräu</i>	6.-	8.-
Ginger Panaché - <i>with Wädibräu and fresh ginger syrup</i>	6.50	8.50
Amboss Amber - <i>dark, local beer from Zurich's district 5</i>	6.-	8.-
Weihenstephan - <i>wheat beer (30cl)</i>	6.50	8.50
<i>Bottle</i>	33cl	
Turbinenbräu Goldsprint - <i>local beer</i>	6.50	
Corona - <i>with lemon (33.5cl)</i>	7.50	
Appenzeller Sonnwendig - <i>non alcoholic</i>	6.50	

Prosecco & Champagne

	10cl	Bottle
 Hiltl Prosecco - <i>Treviso DOC, Veneto</i>	9.50	55.-
Perrier Jouët Grand Brut - <i>Perrier-Jouët, Epernay</i>	14.-	85.-
Non alcoholic Prosecco	7.-	45.-

Hiltl House Wines

	10cl	Bottle
White Cuvée - <i>Sauvignon Blanc, Semillon, South afrika, Jean-Claude & Carolyn Martin</i>	9.50	62.-
Rosé - <i>Grenache, Cinsault, Syrah, Mourvèdre & Rolle, France, Salin-Zuger</i>	7.50	48.-
Red - <i>Tempranillo, Spain, Bodegas Lynus</i>	7.50	48.-
Red Cuvée <i>organic</i> - <i>Malbec, Cabernet Sauvignon, Argentina, Ojo de Vino - Dieter Meier</i>	10.50	67.-

For more vegan and vegetarian wines see our separate wine list.



All Hiltl house wines are also available at our Hiltl Shop next door.

Swiss youth protection legislation prohibits the sale and passing on of:
- alcopops, spirits and aperitifs to persons under eighteen
- wine, beer and cider to persons under sixteen
all prices include VAT.

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