

STARTERS

Starter 8.50
from the lunch menu

Goat's cheese 18.50/28.-
in a puff pastry patty
Pumpkin-apricot relish
mixed leaves • pumpkin seed
pesto

Omoso beef tatar 25.-/39.-
Celery salad • grapes • nuts
apple-vinaigrette • French
fries or toast

Crayfish cocktail 25.-
Pear slices • dates • mesclun
salad

SALADS / SOUP

Autumn salad 16.-
Housedressing • rapeseed
kernels • figs • carrots

Dried bean salad 22.-
Fresh pear • sous vide belly
of farm-raised pork • sesame

Soup of the day 8.50
from the lunch menu

Our staff will be happy to
inform you about any
intolerances and allergies.

All prices in CHF incl. VAT

LUNCH-MENUS

Bean and bell pepper salad
Organic lemon

or

Bündner Gerstensuppe
Barley soup

Menu I

Saddle of veal

Café de Paris butter • mountain
potatoes • salsify
42.-

Menu II

Homemade cheese spaetzle

apple puree • onion roux
34.-

Menu III

Pizzoccheri

(buckwheat pasta)

Savoy cabbage • herb stalk
potato cubes • onion-sage
butter
36.-

MAIN COURSES

Homemade meat loaf
"Helvetia" 42.-

Mashed potatoes • mushrooms
bacon • veal gravy

Wiener Schnitzel 52.-
Veal • potato and cucumber
salad with yogurt • cranberries

Ground beef sauce 28.-
Elbow macaroni • apple puree
cheese

Pan fried organic fillet 46.-
of river trout

Truffled leek • beurre blanc
Venere rice

DESSERTS

Bolivia-chocolate mousse 16.-
Double cream

Burnt cream 15.-
Hazelnut meringue
whipped cream

Ice cream 5.-/scoop
and sorbets

Vanilla • Maracaibo chocolate
raspberry • mango • salted
caramel

Dessert of the day 9.-

We use:

Beef for Tatar from Jumi from
Boll

Veal for our Veal Zurich style
and **farm-raised Pork** from
Butcher Rust from St. Johann

Trouts from the organic trout
farm of family Glauser from
Bachs

Declaration:
Beef, pork, veal, poultry, trout:
CHE // Crayfish: CHN
Shrimps: VNM

ART AT HELVETIA

"Helvti" understands
contemporary art as a part of
its DNA and invites you on a
discovery tour:

