

STARTERS

Starter 8.50
from the lunch menu

Goat's cheese 19.50/29.-
Tomato and peach salad
rocket salad

Omoso beef tatar 28.-/39.-
Pickles • French fries
or toast

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

SALAD / SOUP

Mixed Leaves 16.-
Fresh herbs • sprouts
croûtons • house dressing

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

Pearl couscous salad
smoked salmon strips
cucumber • dill

or

Gazpacho
Spring onions • Pine Nuts

Menu I
Caesar salad
Roasted "Alpstein"
chicken breast
parmesan • croutons

39.-

Menu II
Potato gnocchi
Cream cheese sauce
bell peppers • zucchini
mushrooms

35.-

Menu III
Burrata
Bread salad • summer
vegetables • tomato and lime
dressing

32.-

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

Salmon trout fillet 46.-
Sweet potato purée • roasted
cauliflower with peperoncini
Salsa Verde

Ratatouille 34.-
White beans • potato crisps
garlic bread

DESSERTS

Affogato al caffè 9.50

Mille-Feuille 17.-
Mascarpone cream • fresh
strawberries
basil and lime sorbet

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 &
Beef and **Veal** for our meat loaf
from Butcher Rust from St.
Johann

Trouts from the organic trout
farm of family Glauser from
Bachs

Declaration:

Beef, pork, veal, poultry, trout:
CH
Crayfish: CN / Bread: CH
Smoked salmon: NOR

ART AT HELVETIA

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

