

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

Colorful zucchini salad
pine nuts
honey mustard dressing
or

Corn soup
cilantro
lemongrass • coconut milk

Menu I
Veal spareribs
BBQ sauce
cucumber salad • popcorn
42.-

Menu II
Trofie pasta
white peach
ricotta • walnuts
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 and sorbets 5.-/scoop
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

ART AT HELVETIA

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

