HOTEL RESTAURANT BAR
HELVETIA
ZÜRICH

SATURDAY LUNCH

STARTERS

Warm goat's cheese 19.50/29.-
Rocket & red cabbage salad
apricot chutney • brioche

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

Crayfish cocktail 25.-
Pear slices • dates
mesclun salad

SALAD / SOUP

Autumn salad 19.50
Figs • Sbrinz
pumpkin seeds
lingonberry dressing

Pumpkin cream soup 16.-
Pumpkin seed oil • ginger amaretti

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

All prices in CHF and incl. VAT.

Roe deer escalope

Spaetzli • chestnuts
red cabbage
lingonberries
game cream sauce

52.-

MAIN COURSES

Homemade meat loaf "Helvetia" 42.-
Mashed potatoes • mushrooms
bacon • veal gravy

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

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

"Game without game" 34.-
Spaetzli • creamy mushroom ragout • red cabbage
chestnuts • Brussels sprouts

DESSERTS

Affogato al caffè 9.50

Ice cream and sorbets 5.-/scoop
Vanilla • Maracaibo chocolate
raspberry • mango • salted caramel

Chestnut cake 17.-
Sour cream ice cream
caramelised fig

Pistachio crème brûlée 15.-
Kumquat compote

We use:
Beef for Tatar from Jumi from Boll

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

Declaration:
Beef, pork, veal, poultry, bread: CH
Crayfish: CN
Roe deer: CH, DE