

STARTERS

Starter 8.50
from the lunch menu

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

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 • housedressing

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

Spinach salad
Grapes • sunflower seeds
"Belper Knolle" cheese
or
Creamy pumpkin soup
Pumpkin seed oil • croûtons

Menu I
Pan-fried chicken breast
wrapped in bacon
port wine jus • polenta
cabbage with pear
40.-

Menu II
Wild mushroom risotto
Braised leek
"sbrinz" cheese
36.-

Menu III
Gnocchetti Sardi
Broccoli • pumpkin
crème fraîche • almonds
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

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
blackberries
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

Trout from the organic fish
farm Bachserfisch in Bachs

Declaration:
Beef, pork, veal, poultry, trout:
CH
Bread: CH

ART AT HELVETIA

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

