

STARTERS

Starter 8.50
from the lunch menu

Warm 19.50/29.-
goat's cheese
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

Beetroot hummus
Marinated carrot
focaccia
or
Potato cream soup
Leek brunoise • crème fraîche

Menu I
Sautéed beef strips
Chanterelle sauce
herb rice • broccoli
42.-

Menu II
Potato gnocchi
Pumpkin sauce
celery • fresh spinach
36.-

Menu III
"Game without game"
Spaetzli • creamy mushroom
ragout • red cabbage
chestnuts • brussels sprouts
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 47.-
Pumpkin and potato purée
savoy cabbage • cider sauce

DESSERTS

Affogato al caffè 9.50

Chestnut cake 17.-
Sour cream ice cream
caramelised fig

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

Pistachio 15.-
crème brûlée
Kumquat compote

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 Bachserfish in Bachs

Declaration:
Beef, pork, veal, poultry, trout,
bread: CH
Venison: DE / Crayfish: CN

ART AT HELVETIA

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

