

STARTERS

Starter 8.50
from the lunch menu

Goat's cheese 18.50/28.-
in a puff pastry patty
Mixed leaves • nectarine
chutney

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

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

SALADS / SOUP

Autumn salad 19.-
Sautéed porcini mushrooms
pumpkin • seeds • fig-mustard
dressing

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

Oven-roasted pumpkin
Muhammara • almonds
or
Tomato-Coconut cream soup
Roasted chickpeas

Menu I
Sliced venison
Homemade potato Gnocchi
Romanesco • cranberries
wild cream sauce
39.-

Menu II
Pappardelle
Sbrinz-Thyme sauce
Savoy cabbage • pear hazelnuts
34.-

Menu III
"Game without game"
Quark spaetzle
red cabbage • chestnuts
mushroom ragout
34.-

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

Pan-fried organic
trout fillets 46.-
Camargue rice • leek
chanterelles
mustard seed-dill sauce

Red cabbage risotto 34.-
Buche de Lucay goat's cheese
field salad • hazelnuts

DESSERTS

Bolivia-chocolate mousse 16.-
Double cream

Crème brûlée 15.-
Rum-stewed plums

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
wild boar, venison, deer: DE
Bread: CH

ART AT HELVETIA

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

