

STARTERS

Starter 8.50
from the lunch menu

Goat's cheese 18.50/28.-
in a puff pastry patty
Pumpkin-apricot relish
mixed leaves • pumpkin seed
pesto

Omoso beef tatar 25.-/39.-
Celery salad • grapes • nuts
apple-vinaigrette • French
fries or toast

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

SALADS / SOUP

Field- & Radicchiosalad 17.-
Chopped egg • crispy bacon
croûtons • housedressing

Dried bean salad 22.-
Fresh pear • sous vide belly
of farm-raised pork • sesame

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

Fennel and Orange Salad
or
Sweet Potato Cream Soup
Feta • Chives

Menu I

Alpstein Chicken Breast
Thyme Jus • Potato Gratin
Glazed Carrots • Spring
Onions
39.-

Menu II

**Spring Vegetables with King
Oyster Mushrooms in
Puff Pastry Pillow**
Wild Garlic Cream Sauce
31.-

Menu III

**Pizzoccheri
(buckwheat pasta)**
Savoy cabbage • herb stalk
Potato cubes • onion sage
Butter
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

**Pan-Fried Organic
Trout Fillet** 46.-
Fioretti Cauliflower • Almond
Crumbs • Cedri Lemon Risotto

DESSERTS

Bolivia-chocolate mousse 16.-
Double cream

Burnt cream 15.-
Hazelnut meringue
whipped cream

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
and **farm-raised Pork** from
Butcher Rust from St. Johann

Trouts from the organic trout
farm of family Glauser from
Bachs

Declaration:
Beef, pork, veal, poultry, trout:
CHE // Crayfish: CHN
Bread: CH

ART AT HELVETIA

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

