

SCHILLER

Goethe Bar

Starters & Soups

🍴 Tomato soup 16
<i>sour cream</i>
French onion soup 17
<i>cheese crostini</i>
Zurich white wine soup 19
<i>saffron, scallop</i>
🍴 Lukewarm lentil salad 22
<i>poached egg, black truffle</i>
🍴 Raw fennel salad 16
<i>orange fillets, feta cheese</i>
Caesar salad 26
<i>bacon, croutons, chicken breast strips</i>
Shrimps 29
Avocado with vinaigrette 18
Foie Gras de canard „Lipp“ 32/39
<i>fig port chutney, brioche</i>
Roasted marrowbone 26
<i>tartare de boeuf of Swiss angus beef, foccacia</i>
Shrimp cocktail 24/36
<i>Avocado, herb salad</i>
Tartare de boeuf of Swiss angus beef 27/39
<i>quail egg, toast</i>
<i>Main course served with Zurich fries</i>

79 Menu

create your 3-course menu
out of our menu.

Snacks in the Goethe Bar

🍴 Antipasti each 8
<i>Marchigiane olives, dried tomatoes, parmigiano reggiano</i>
Classic tarte flambée 18
<i>bacon, onions, sour cream, fresh pepper</i>
🍴 Vegetarian tarte flambée 18
<i>rocket, tomatoes, sour cream, onions, parmigiano reggiano</i>
Tuscan Tarte flambée 26
<i>Parma ham, sour cream, onions, rocket, dried tomatoes, parmigiano reggiano</i>
Toscana aperitif platter 36
<i>Parma ham, parmigiano reggiano, antipasti, eggplant, tomato tapenade, foccacia</i>
🍴 Focaccia vegetable platter 28
<i>Antipasti, eggplant, tomatoes, olives, artichoke tapenade, garden vegetables</i>

We serve exclusively Swiss eggs.

In case of allergies and intolerances, please contact our service staff.

Beef: Switzerland and Ireland

Veal: Switzerland / Chicken: Switzerland, France and Hungary

Pork: Switzerland

Shrimps: Vietnam

gilthead: Greece

Moules: France / Netherlands

Foie gras: Hungary

Prices in CHF incl. VAT, Oktober 2023

Suggestions

Entrecôte "Café de Paris" 52
<i>Wild broccoli, Zurich fries</i>

Mains

Sliced Zurich veal cutlet 48
<i>crispy rösti</i>
Viennese escalope of veal 48
<i>cranberries, Zurich fries</i>
Grilled fillet of beef with truffle jus 64
<i>parsnip puree</i>
Schiller burger in brioche sesame bun 36
<i>smoked raclette cheese, bacon, tomatoes, BBQ sauce, Zurich fries</i>
Home-made veal ravioli 36
<i>sage butter, spinach</i>
Braised beef cheeks 42
<i>Barolo jus, mashed potatoes, glazed carrots</i>
Grilled fillet of gilthead 49
<i>pommes Parisienne, wild broccoli, beurre blanc</i>
Moules marinières à la crème 25/39
<i>Hauptgang serviert mit Zurich fries</i>
🍴 Schiller garden burger in brioche sesame bun 34
<i>smoked raclette cheese, lettuce, tomatoes, BBQ sauce, Zurich fries</i>
🍴 Home-made penne 34
<i>tomato sauce, parmesan cheese, olives, artichokes</i>
🍴 Eggplant cordon bleu 36
<i>filled with mozzarella and basil pesto, pommes Parisienne</i>
🍴 Porcini mushroom risotto 34
<i>cranberries, rosemary</i>

Dessert

Schiller's chocolate mousse 14
Tarte au citron 14
Tarte fine aux pommes 16
<i>vanilla ice cream</i>
Lemon cheesecake 14
<i>sour cherry compote</i>
Cheese selection from Jumi 23
<i>fruit bread, fruit chutneys</i>
Ice cream 5
<i>vanilla, coffee, macadamia, strawberry, pistacchio, sour cream</i>
Sorbet 5
<i>passion fruit, mango, chocolate, raspberry, lemon & lime</i>
Le Café Macarons 9.5
<i>Coffee with cream / espresso, 3 macarons</i>

🍴 = vegetarian

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White wine

Chiar di Luna	11	74
<i>Angelo Delea, Ticino, Merlot Bianco (CH)</i>		
Riesling SL	12	79
<i>Schloss Lieser Thomas Haag, Moselle, Riesling (DE)</i>		
Château Lespault - Martillac	14	98
<i>Pessac-Léognan, Sauvignon blanc, Semillon (FR)</i>		
Quintaluna	13	85
<i>Ossian, Castilla y Leon, Verdejo (ES)</i>		
Maison Lafleur	10	65
<i>Collection Privée Candrian, Languedoc, Chardonnay (FR)</i>		

Rosé

10cl	75cl	150cl	300cl
Domaines Ott	13	89	198
<i>Provence, Grenache, Cinsault, Mourvèdre, Syrah (FR)</i>			

Étoile Millésime	180
<i>Domaines Ott, Grenache, Mourvèdre, 2020 (FR)</i>	

Red wine

Fläscher Pinot Noir	14	89
<i>Daniel & Monika Marugg, Grisons, Pinot Noir (CH)</i>		
Ripasso Valpolicella	12	79
<i>Tommasi, Veneto, Corvina veronese, Rondinella, Molinara (IT)</i>		
Mas Agnes	11	76
<i>Collección Privada Candrian, Priorat, Garnacha, Cariñena (ES)</i>		
Château Lespault - Martillac	14	89
<i>Pessac-Léognan, Merlot, Cabernet Sauvignon (FR)</i>		
Quimera	13	85
<i>Achaval Ferrer, Mendoza, Malbec, Cabernet Sauvignon, Cabernet Franc, Merlot (AR)</i>		

Champagner & Prosecco

Laurent-Perrier La Cuvée	20	130	240
Laurent-Perrier Cuvée Rosé	22	160	350
Laurent-Perrier blanc de blancs	180		
Laurent-Perrier Grand Siècle La Cuvée No25 ...	280	590	
Laurent-Perrier Alexandra Rosé, 2004	490	890	
Dom Pérignon, 2012	340		
Louis Roederer Cristal Brut, 2007	320		
Louis Roederer Cristal Rosé, 2013	680		
Krug Brut Grande Cuvée	380		
Prosecco, Bisol Crede	13	69	
Prosecco Jeio, Rosé Brut	72		

Schiller's home-made ice tea 25cl / 40cl 6.5 / 8.5

Beer

Birra Moretti	6.5	9.2
Ittinger Klosterbräu	6.5	9.2
Erdinger Weissbier	6.5	9.2
Lagunitas IPA (35.5cl bottle)		9
Corona (35.5cl bottle)		9
Heineken 0.0 (alcohol-free, 33cl bottle)		7

Goethe Sparkling Drinks

Old Cuban	26
<i>Champagne, plantation rum, lime, mint</i>	
Mimosa	21
<i>Champagne, orange juice</i>	
Tocco Rosso	18
<i>Prosecco, campari, elderflower syrup, mint</i>	

Schiller's Mediterranean Mare
Gin mare, tonic water, rosemary, olive
23

Goethe's Favorites

Moscow Mule	19
<i>Skyy vodka, lime juice, ginger beer</i>	
Negroni	18
<i>Bulldog Gin, Cinzano 1757 Vermouth, Campari</i>	
Rhubarb Fizz	21
<i>Hendricks gin, rhubarb spritzer, lime juice</i>	
Pimm's No. 1 Cup	17
<i>Pimm's gin liqueur, ginger ale, cucumber, mint</i>	

Soft Drinks

San Pellegrino (50cl / 75cl)	6.9	9.8
Acqua Panna (50cl / 75cl)	6.9	9.8
Zurich Wasser (Tap water) (50cl)	5	
Window Shopper	15	
<i>Rharbarber spritzer, crodino, strawberry syrup, lime juice</i>		
Schiller Spritzer	13	
<i>Apple juice, ginger beer, lime juice, elderberry syrup, cucumber</i>		
Rhubarb spritz (33cl)	7	
Apple spritz (33cl)	7	
Fever-Tree Ginger Beer (20cl)	8	
Coca Cola / Zero (33cl)	7	