

# SCHILLER

Goethe Bar

## Starters & Soups

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

🌱 <b>Antipasti</b> ..... each 8
<i>Marchigiane olives, dried tomatoes, parmigiano reggiano</i>
<b>Classic tarte flambée</b> ..... 18
<i>bacon, onions, sour cream, fresh pepper</i>
🌱 <b>Vegetarian tarte flambée</b> ..... 18
<i>rocket, tomatoes, sour cream, onions, parmigiano reggiano</i>
<b>Tuscan Tarte flambée</b> ..... 26
<i>Parma ham, sour cream, onions, rocket, dried tomatoes, parmigiano reggiano</i>
<b>Toscana aperitif platter</b> ..... 36
<i>Parma ham, parmigiano reggiano, antipasti, eggplant, tomato tapenade, foccacia</i>
🌱 <b>Focaccia vegetable platter</b> ..... 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, December 2023

## Suggestions

<b>Entrecôte “Café de Paris”</b> ..... 52
<i>Wild broccoli, Zurich fries</i>

## Mains

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

## Dessert

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

🌱 = vegetarian

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## White wine

	10cl	75cl
<b>Chiar di Luna</b> .....	11	74
<i>Angelo Delea, Ticino, Merlot Bianco (CH)</i>		
<b>Riesling SL</b> .....	12	79
<i>Schloss Lieser Thomas Haag, Moselle, Riesling (DE)</i>		
<b>Château Lespault - Martillac</b> .....	14	98
<i>Pessac-Léognan, Sauvignon blanc, Semillon (FR)</i>		
<b>Quintaluna</b> .....	13	85
<i>Ossian, Castilla y Leon, Verdejo (ES)</i>		
<b>Maison Lafleur</b> .....	10	65
<i>Collection Privée Candrian, Languedoc, Chardonnay (FR)</i>		

## Rosé

	10cl	75cl	150cl	300cl
<b>Domaines Ott</b> .....	13	89	198	450
<i>Provence, Grenache, Cinsault, Mourvèdre, Syrah (FR)</i>				

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

## Red wine

	10cl	75cl
<b>Fläscher Pinot Noir</b> .....	14	89
<i>Daniel &amp; Monika Marugg, Grisons, Pinot Noir (CH)</i>		
<b>Ripasso Valpolicella</b> .....	12	79
<i>Tommasi, Veneto, Corvina veronese, Rondinella, Molinara (IT)</i>		
<b>Mas Agnes</b> .....	11	76
<i>Collección Privada Candrian, Priorat, Garnacha, Cariñena (ES)</i>		
<b>Château Lespault - Martillac</b> .....	14	89
<i>Pessac-Léognan, Merlot, Cabernet Sauvignon (FR)</i>		
<b>Guayquil</b> .....	13	85
<i>Huarpe, Mendoza, Malbec, Cabernet Sauvignon, Petit Verdot (AR)</i>		

## Champagner & Prosecco

	10cl	75cl	150cl
<b>Laurent-Perrier La Cuvée</b> .....	20	130	240
<b>Laurent-Perrier Cuvée Rosé</b> .....	22	160	350
<b>Laurent-Perrier blanc de blancs</b> .....	180		
<b>Laurent-Perrier Grand Siècle La Cuvée No25</b> ...	280	590	
<b>Laurent-Perrier Alexandra Rosé, 2004</b> .....	490	890	
<b>Dom Pérignon, 2012</b> .....	340		
<b>Louis Roederer Cristal Brut, 2007</b> .....	320		
<b>Louis Roederer Cristal Rosé, 2013</b> .....	680		
<b>Krug Brut Grande Cuvée</b> .....	380		
<b>Prosecco, Bisol Crede</b> .....	13	69	
<b>Prosecco Jeio, Rosé Brut</b> .....	72		

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

## Beer

	25cl	40cl
<b>Birra Moretti</b> .....	6.5	9.2
<b>Ittinger Klosterbräu</b> .....	6.5	9.2
<b>Erdinger Weissbier</b> .....	6.5	9.2
<b>Lagunitas IPA (35.5cl bottle)</b> .....	9	
<b>Corona (35.5cl bottle)</b> .....	9	
<b>Heineken 0.0 (alcohol-free, 33cl bottle)</b> .....	7	

## Goethe Sparkling Drinks

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

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

## Goethe's Favorites

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

## Soft Drinks

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