

BRASSERIE

SCHILLER

*Goethe Bar*



*Goethe Bar*





## Cocktails Martini Drinks

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<b>Champagne Cocktail</b>	20
<i>Pierre Ferrand 1840 Original Formula, Champagne, Sugar, Bitters</i>	
<b>Tonkatini Espresso</b>	21
<i>Skyy Vodka, Espresso, Briottet Tonka, Cacao Brown, Sugar</i>	
<b>French 75</b>	21
<i>Bulldog Gin, Champagne, Sugar, Lemon Juice</i>	
<b>Dry Martini</b>	21
<i>Tanqueray Gin, Dolin Dry Vermouth, Olive/Lemon</i>	
<b>Cosmopolitan</b>	19
<i>Skyy Vodka, Cointreau, Lime Juice, Cranberry</i>	

## Highballs

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<b>Campari Spritz</b>	15
<i>Campari, Prosecco, Soda</i>	
<b>The Snowlake</b>	19
<i>Haymanns Sloe Gin, Lime Juice, Pimento Dram, Fever Tree Ginger Beer, Bitters</i>	
<b>Horse's Neck</b>	18
<i>Wild Turkey Bourbon, Fever Tree Ginger Ale, Angostura</i>	
<b>Grand Tonic</b>	17
<i>Grand Marnier, Fever Tree Indian Tonic</i>	
<b>Tom Collins</b>	19
<i>Haymanns Old Tom Gin, Lemon Juice, Sugar, Soda, Bitters</i>	

## Negroni Style

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<b>American</b>	18
<i>Campari, Cinzano 1757, Soda</i>	
<b>Boulevardier</b>	18
<i>Wild Turkey Rye, Cinzano 1757, Campari</i>	
<b>Negroni</b>	19
<i>Bulldog Gin, Cinzano 1757, Campari</i>	
<b>Colony Negroni</b>	21
<i>Rhum J.M. VO, Antica Formula, Campari</i>	
<b>Barrel Aged Negroni</b>	22
<i>Tanqueray Gin, Cinzano 1757, Campari Cask Tales</i>	

## Old fashioned style

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<b>THE MF 2.0</b>	22
<i>Michter's Rye, Laphroaig, Ancho Reyes Chili, Cacao brown, Bitters</i>	
<b>Old Fashioned 101</b>	20
<i>Wild Turkey 101 Bourbon, Sugar, Bitters</i>	
<b>The Godfather</b>	20
<i>Monkey Shoulder, Amaretto Disaronno, Bitters</i>	
<b>Hazel Fashioned</b>	20
<i>Wild Turkey Rye 101, Frangelico, Chestnut syrup, Bitters</i>	
<b>Rusty Nail</b>	19
<i>Monkey Shoulder, Drambuie, Bitters</i>	

## Sours

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<b>Tangerine Sour</b>	20
<i>Amaretto Disaronno, Lemon Juice, Sugar, Tangerine puree, Mandarin Napoleon</i>	
<b>Ti Punch</b>	20
<i>Rhum j.M Blanc, Lime Juice, Sugar</i>	
<b>No Regrets</b>	20
<i>Appleton Estate Rum, Shimmy Liqueur, Lime Juice, Passion Fruit Syrup, Pineapple Juice</i>	
<b>Continental Sour</b>	20
<i>Wild Turkey Bourbon, Lemon Juice, Sugar, Aquafaba, Ruby Port</i>	
<b>Mezcalito</b>	20
<i>Enmascarado Mezcal, Ancho Reyes Chili Liqueur, Lime Juice, Agave Syrup, Aquafaba</i>	
<b>Forest &amp; Fruit</b>	19
<i>St. George Terroir Gin, Watermelon Liqueur, Lime Juice, Sugar</i>	

## Manhattan Style

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<b>Mexican Morning</b>	20
<i>Enmascarado Mezcal, Briottet Cafè, Cocchi Vermouth, Bitters</i>	
<b>Sazarac</b>	21
<i>Michter's Rye, Absinth, Sugar, Peychaud Bitters</i>	
<b>Mr. Brown</b>	22
<i>J.M V.O Rhum, Kahlua, Vanilla Syrup, Bitters</i>	
<b>Ruby Manhattan</b>	20
<i>Wild Turkey Rye, Fonseca Ruby Port, Peach liqueur, Bitters</i>	
<b>C &amp; M Manhattan</b>	22
<i>Wild Turkey Bourbon (vanilla Inf.), Cinzano 1757 (cherry inf.), Bitters</i>	

## Mocktails

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<b>Driver's Mojito</b>	<b>13</b>
<i>Lime Juice, Sugar, Mint, Ginger Ale</i>	
<b>Candy Shop</b>	<b>13</b>
<i>Cranberry, Chesternut Syrup, Lemon Juice,</i>	
<b>Drivers Favorite</b>	<b>13</b>
<i>Apple Juice, Elderflower syrup , Ginger Beer , Lime Juice, Thyme</i>	
<b>Fresh Garden</b>	<b>13</b>
<i>Limes, Passionfruit, Orange, Cranberry, Sugar</i>	

## Sparkling wine

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

## Beer

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<i>DRAFT</i>	<i>25cl</i>	<i>40cl</i>
<b>Birra Moretti</b>	<b>6.5</b>	<b>9.2</b>
<b>Ittinger Klosterbräu</b>	<b>6.5</b>	<b>9.2</b>
<b>Erdinger Weissbier</b>	<b>6.5</b>	<b>9.2</b>
<i>BOTTLED</i>		<i>33cl</i>
<b>Corona</b>		<b>9</b>
<b>Lagunitas IPA</b>		<b>9</b>
<b>Heineken 0,0</b>		<b>7</b>

<i>Gin</i>	<i>VOL%</i>	<i>4cl</i>
<i>Appenzeller Dry Gin 27</i>	<i>43%</i>	<i>17</i>
<i>Bobby's Gin</i>	<i>42%</i>	<i>18</i>
<i>Ferdinand's Saar Dry Gin</i>	<i>40%</i>	<i>20</i>
<i>Ferdinand's Quince Gin</i>	<i>30%</i>	<i>18</i>
<i>Bulldog Gin</i>	<i>40%</i>	<i>12</i>
<i>Clouds Gin 1th Edition</i>	<i>42%</i>	<i>16</i>
<i>Clouds Gin 5-10th Editionen</i>	<i>48%</i>	<i>19</i>
<i>Gin Mare</i>	<i>42.7%</i>	<i>18</i>
<i>Hendrick's Gin</i>	<i>41.4%</i>	<i>16</i>
<i>Monkey 4 7 Schwarzwald Dry Gin</i>	<i>47%</i>	<i>18</i>
<i>Haymans Sloe Gin</i>	<i>26%</i>	<i>15</i>
<i>KiNoBi Kyoto Dry Gin</i>	<i>45.7%</i>	<i>18</i>
<i>Haymans Old Tom Gin</i>	<i>41.4%</i>	<i>16</i>
<i>Silent Pool</i>	<i>45%</i>	<i>18</i>
<i>Sipsmith VJOP</i>	<i>58%</i>	<i>17</i>
<i>St George's Terroir Gin</i>	<i>45%</i>	<i>18</i>
<i>Tanqueray London Dry Gin</i>	<i>43.1%</i>	<i>14</i>
<i>Tanqueray No 10 Gin</i>	<i>47.3%</i>	<i>18</i>
<i>The Botanist Islay Dry Gin</i>	<i>46%</i>	<i>17</i>
<i>Turicum Gin</i>	<i>41.5%</i>	<i>17</i>

*Your Gin served with Fever-Tree Tonic Waters at 5 CHF each*

*Indian*  
*Mediterranean*  
*Raspberry & Rhubarb*

<i>Bitters &amp; Amaros</i>	<i>VOL%</i>	<i>4cl</i>
<i>Absinth Tabu Classic</i>	<i>55%</i>	<i>16</i>
<i>Averna Braulio</i>	<i>11.5%</i>	<i>10</i>
<i>Campari Cynar</i>	<i>29%</i>	<i>10</i>
<i>Fernet Branca</i>	<i>23%</i>	<i>10</i>
<i>Montenegro Amaro</i>	<i>16.5%</i>	<i>10</i>
<i>Pastis 51 Ramazotti</i>	<i>39%</i>	<i>12</i>
<i>Jägermeister</i>	<i>23%</i>	<i>10</i>
<i>Suze</i>	<i>45%</i>	<i>14</i>
<i>Appenzeller</i>	<i>30%</i>	<i>10</i>

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Vermouth	VOL%	4cl
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<i>Cinzano 1757</i>	<b>16%</b>	<b>12</b>
<i>Cocchi Vermouth di Torino</i>	<b>16%</b>	<b>12</b>
<i>Dolin Dry</i>	<b>17.5%</b>	<b>10</b>
<i>Matter Luginbuhl Bianco</i>	<b>15%</b>	<b>10</b>
<i>Matter Luginbuhl Rosso</i>	<b>15%</b>	<b>12</b>

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American Whisky (Bourbon & Rye)	VOL%	4cl
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<i>Bulleit 10 Years</i>	<b>45.6%</b>	<b>16</b>
<i>Gentleman Jack</i>	<b>40%</b>	<b>16</b>
<i>Jack Daniel's Old No 7</i>	<b>40%</b>	<b>15</b>
<i>Makers Mark</i>	<b>45%</b>	<b>14</b>
<i>Michter's Bourbon</i>	<b>45.7%</b>	<b>20</b>
<i>Michter's Rye</i>	<b>42.2%</b>	<b>20</b>
<i>Michter's Bourbon 10 Years</i>	<b>47.2%</b>	<b>38</b>
<i>Eagle Rare</i>	<b>45%</b>	<b>17</b>
<i>Wild Turkey Bourbon</i>	<b>40.5%</b>	<b>12</b>
<i>Wild Turkey Rye</i>	<b>40.5%</b>	<b>14</b>
<i>Wild Turkey Bourbon 101 Proof</i>	<b>50.5%</b>	<b>15</b>
<i>Wild Turkey Rye 101 Proof</i>	<b>50.5%</b>	<b>16</b>

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Irish Whisky	VOL%	4cl
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<i>Jameson</i>	<b>40%</b>	<b>13</b>
<i>Teeling Single Grain</i>	<b>46%</b>	<b>13</b>
<i>Teeling Single Malt</i>	<b>46%</b>	<b>16</b>
<i>Teeling Single Pot Still</i>	<b>46%</b>	<b>18</b>
<i>Teeling Small Batch</i>	<b>46%</b>	<b>14</b>
<i>Teeling Plantation Cask</i>	<b>46%</b>	<b>18</b>

## Scottish Whisky

VOL% 4cl

### *Lowlands*

<b>Auchentoshan 12 Years</b>	<b>40%</b>	<b>16</b>
<b>Auchentoshan Threewood</b>	<b>40%</b>	<b>18</b>
<b>Springbank 15 years</b>	<b>49%</b>	<b>25</b>

### *Highlands*

<b>Ohan 14 years</b>	<b>43%</b>	<b>16</b>
<b>Old Pulteney 12 years</b>	<b>40%</b>	<b>14</b>
<b>Glenmorangie Quinta Ruban 14 Years</b>	<b>46%</b>	<b>18</b>
<b>Dalmore 18 Years</b>	<b>46%</b>	<b>38</b>

### *Speyside*

<b>Aberlour Abunad'h</b>	<b>61%</b>	<b>22</b>
<b>Barolo Cask finish Benromach 15 years</b>	<b>43%</b>	<b>25</b>
<b>Glenfarclas 21 years</b>	<b>40%</b>	<b>27</b>
<b>The Balvenie 12 years Double Wood</b>	<b>40%</b>	<b>16</b>
<b>The Balvenie 21 years Port Wood</b>	<b>40%</b>	<b>48</b>

### *Isle of Orkney*

<b>Scapa Skiren</b>	<b>40%</b>	<b>18</b>
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### *Isle of Skye*

<b>Talisker Port Ruighe</b>	<b>45.8%</b>	<b>16</b>
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### *Isle of Islay*

<b>Ardbeg Uigedail</b>	<b>46%</b>	<b>24</b>
<b>Bruichladdich Islay Barley</b>	<b>50%</b>	<b>19</b>
<b>Bruichladdich Octomore 9.3</b>	<b>62.9%</b>	<b>50</b>
<b>Kilchoman 8th Edition/ 9th Edition</b>	<b>50%</b>	<b>28</b>
<b>Laphroaig 10 years</b>	<b>40%</b>	<b>14</b>

### *Blended Scotch Whisky 4cl*

<b>Big Peat</b>	<b>40%</b>	<b>17</b>
<b>Johnnie Walker Blue Label</b>	<b>40%</b>	<b>42</b>
<b>Monkey Shoulder</b>	<b>40%</b>	<b>12</b>



Rum	VOL%	4cl
<i>Bumbu Original</i>	35%	14
<i>Diplomatico Reserva Exclusiva</i>	40%	16
<i>El Dorado 15 year</i>	43%	19
<i>Havana Club 7 Anos</i>	40%	14
<i>J.M Vieux Martinique</i>	43%	17
<i>J.M Blanc Martinique</i>	50%	14
<i>J.M Vieux Martinique VSOP</i>	43%	16
<i>Plantation 3 Stars White Appleton</i>	41.2%	11
<i>Plantation Barbados Grande Reserve</i>	40%	15
<i>Plantation Xaymaca</i>	43%	17
<i>Plantation XO 20th Anniversary</i>	40%	18
<i>Plantation Single Cask 2009 Jamaika</i>	42.6%	29
<i>Guatemala XO Ron Centenario 30 Anos</i>	50%	23
<i>Santa Teresa 1796</i>	40%	38
<i>Zacapa Centenario 23 Anos</i>	40%	18
<i>Ophyum 17 Anos Solera</i>	40%	22

Agave	VOL%	4cl
<i>Espolon Blanco</i>	40%	12
<i>Espolon Reposado</i>	40%	13
<i>Don Fulano Blanco</i>	40%	17
<i>Don Fulano Reposado</i>	40%	19
<i>La Cofraida ED Catrina Blanco</i>	38%	22
<i>La Cofraida ED Catrina Anejo</i>	38%	25
<i>Casamigos Mezcal</i>	40%	22
<i>Gran Mezcal La Escondida</i>	42%	18
<i>Mezcal Enmascerado</i>	45%	17
<i>Vida Mezcal Wild Agave Espadin</i>	42%	16

Grappa	VOL%	2cl
<i>Marolo Barolo Marolo</i>	50%	14
<i>Brunello Marolo</i>	44%	12
<i>Moscato Marolo</i>	42%	12
<i>Vermentino</i>	42%	12

Vodka	VOL%	4cl
<i>Grey Goose</i>	40%	18
<i>Belvedere</i>	40%	16
<i>Ciroc</i>	40%	15
<i>Tito's</i>	40%	14
<i>Absolut</i>	40%	12
<i>SkyyVodka</i>	40%	10
<i>Flaschen</i>		
<i>Belvedere</i>	175cl 40%	500
<i>Belvedere</i>	300cl 40%	800

Pisco	VOL%	4cl
<i>Tacama</i>	38%	12

Brandy, Cognac, Calvados & Armanac	VOL%	2cl
<i>Vecchia Romagna Reserva 10 Years Carlos I</i>	38%	12
<i>Pierre Ferrand 1840 Original Formula Pierre</i>	40%	10
<i>Ferrand 10 Generations</i>	45%	10
<i>Pierre Ferrand Selection des Anges 30 Years Bisquit</i>	46%	14
<i>Dubouché VSOP</i>	40%	25
<i>Chateau du Breuil 15 Years Calvados</i>	40%	13

Port & Sherry	VOL%	5cl
<i>Taylor's Tawny 10 Years</i>	20%	13
<i>Taylor's Tawny 20 Years</i>	20%	20
<i>Taylor's Crisp White Port</i>	20%	12
<i>Fonseca Ruby Port</i>	20%	10
<i>Lustau Fino Jarana</i>	15%	12
<i>Lustau Amontillado Los Arcos 10 Year Lustau Pedro</i>	18.5%	12
<i>Ximenez San Emilio 12 Years</i>	17%	15

Liqueur	VOL%	4cl
<i>Ancho Reyes Chile Liquer</i>	40%	15
<i>Amaretto Disaronno Bailey's</i>	28%	12
<i>Irish Cream Briottet Apricot</i>	17%	12
<i>Briottet Banana</i>	25%	12
<i>Briottet Cassis Briottet</i>	25%	12
<i>Cherry Briottet</i>	25%	12
<i>Manzana Briottet</i>	18%	12
<i>Mure Briottet</i>	18%	12
<i>Peach Briottet</i>	18%	12
<i>Quince Briottet</i>	18%	12
<i>Rhubarbe Briotte</i>	18%	12
<i>Tonka Briottet Violet</i>	18%	12
<i>Briottet White Cocoa</i>	18%	12
<i>Cointreau Chartreuse</i>	18%	12
<i>Jaune Chartreuse Verte</i>	25%	12
<i>Cherry Heering DOM</i>	40%	12
<i>Benedictine Galliano</i>	43%	13
<i>L' Autentico Guiliano</i>	55%	14
<i>Vanilla Grand Marnier</i>	24%	12
<i>Hierbas Mari Mayans</i>	40%	12
<i>Italicus</i>	42.3%	12
<i>Kahlua</i>	30%	12
<i>Licor43</i>	40%	13
<i>Mozart Gold</i>	30%	7
<i>Pimm's No 1</i>	40%	14
<i>Sambuca Molinari</i>	26.5%	12
<i>St Germain Elderflower Liqueur</i>	31%	12
<i>The Bitter Truth Fallernum</i>	17%	12
<i>The Bitter Truth Pimento Dram</i>	25%	12
<i>Frangelico</i>	40%	12

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White wine	10cl	75cl
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<b>Chiar di Luna</b>	<b>11</b>	<b>74</b>
<i>Angelo Delea, Tessin, Merlot Bianco (CH)</i>		

<b>Riesling SL</b>	<b>12</b>	<b>79</b>
<i>Schloss Lieser Thomas Haag, Mosel, Riesling (DE)</i>		

<b>Château Lespault - Martillac</b>	<b>14</b>	<b>98</b>
<i>Pessac-Léognan, Sauvignon blanc, Semillon (FR)</i>		

<b>Maison Lafleur</b>	<b>10</b>	<b>65</b>
<i>Collection Privée Candrian, Languedoc, Chardonnay (FR)</i>		

<b>Quintaluna</b>	<b>13</b>	<b>85</b>
<i>Ossian, Castilla y Leon, Verdejo (E)</i>		

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Red Wine	VOL%	4cl
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<b>Fläscher Pinot Noir</b>	<b>14</b>	<b>89</b>
<i>Daniel &amp; Monika Marugg, Graubünden, Pinot Noir (CH)</i>		

<b>Ripasso Valpolicella</b>	<b>12</b>	<b>79</b>
<i>Tommasi, Veneto, Corvina veronese, Rondinella, Molinara (IT)</i>		

<b>Mas Agnes</b>	<b>11</b>	<b>76</b>
<i>Collección Privada Candrian, Priorat, Garnacha, Cariñena (ES)</i>		

<b>Château Lespault - Martillac</b>	<b>14</b>	<b>89</b>
<i>Pessac-Léognan, Merlot, Cabernet Sauvignon (FR)</i>		

<b>Quimera</b>	<b>13</b>	<b>85</b>
<i>Achaval Ferrer, Mendoza, Malbec, Cabernet Sauvignon, Cabernet Franc, Merlot (AR)</i>		

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

<b>Domaines Ott, Etoile Millesime</b>	<b>180</b>			
<i>Grenache &amp; Mourvedre, 2020 Chateau de Selle I (FR)</i>				

## Hot beverages

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### **Il Baretto**

*Die ausgewogene Kaffeemischung il Baretto setzt sich aus folgenden Herkunftsländern zusammen: 10% Costa Rica Arabica Coffee washed, strictly hard bean, 30% Brasilien Arabica Coffee unwashed Santos sreen 17/18, 60% Indien Arabica Coffee, Plantation A*

*Diese Mischung besteht aus 100% Arabica Bohnen. Arabica bedeutet auch Bergkaffee oder Javakaffee. Das elegante und ausgewogene Aroma der Kaffeebohnen wird gepriigt durch die klare Hohenluft, welche den Anspruch der Pflanzen an das Klima, den Boden und die Pflege, die die Arabica benotigt, gerecht wird. Um Ihnen das vollwertige Kaffeearoma garantieren zu konnen, legen wir seit 1935 sehr vie/ Wert auf eine 100% tige Rostung in unserer Zurcher Hausrosterie.*

*The artfully balanced coffee il Baretto is a combination of coffee from selected regions: 10% Costa Rica Arabica Coffee washed, strictly hard bean, 30% Brasilien Arabica Coffee unwashed Santos sreen 17/18, 60% Indien Arabica Coffee, Plantation A*

*This melange consists of 100% Arabica coffee beans. Arabica translates to mountain coffee or Java coffee. The elegant and balanced aroma of said coffee beans is marked by the clear air at altitude - a climate that gives the earth and Arabica plants it's signature aroma. To insure this wonderful coffee aroma, we pay upmost attention to roasting 100% of our coffee consumption at our own Zurich establishment.*

<b>Espresso</b>	<b>5.4</b>
<b>Doppio</b>	<b>7</b>
<b>Kaffee Creme</b>	<b>5.4</b>
<b>Cappucino</b>	<b>6.2</b>
<b>Cafe Latte</b>	<b>5.6</b>
<b>Latte Machiato</b>	<b>6.5</b>
<b>Hot Chocolate</b>	<b>6</b>
<b>L'Art du The</b>	<b>5.5</b>
<i>Earl Grey, English Breakfast, Jasmin, Pfefferminz, Rooibus, Grüntee</i>	

## Softdrinks & Juices

CL CHF

### *Water*

<i>Acqua Panna</i>	50/75	6.9/9.8
<i>San Pellegrino</i>	50/75	6.9/9.8
<i>Zuri Wasser (Tap Water)</i>	10	1

### *Softdrinks*

<i>Coca-Cola</i>	33	7
<i>Coca-Cola Zero</i>	33	7
<i>Crodino</i>	17.5	6
<i>Fever-Tree Raspberry &amp; Rhubarb Tonic Water</i>	20	7
<i>Fever-Tree Ginger Ale</i>	20	7
<i>Fever-Tree Ginger Beer</i>	20	8
<i>Fever-Tree Indian Tonic Water</i>	20	7
<i>Fever-Tree Mediterrenean Tonic Water</i>	20	7
<i>Fever-Tree Sicilian Lemon Tonic</i>	20	7
<i>Fever-Tree Soda Water</i>	20	7
<i>Hofgarten Rhababerschorle</i>	33	7
<i>Home Made Iced Tea</i>	25/40	6.5/8.5
<i>Michel Apfelschorle</i>	33	7
<i>Rivella Blau</i>	33	6
<i>Rivella Rot</i>	33	6
<i>SanBitter</i>	10	6

### *Juice*

<i>Cranberry Juice</i>	30	7
<i>Fresh Orange Juice</i>	30	8
<i>Grapefruit Juice</i>	30	7
<i>Pineapple Juice</i>	30	7
<i>Tomato Juice</i>	30	7



