

SCHILLER

Goethe Bar

Frisch aufgeschnitten

Parma Rohschinken 80 g 16

Starters & Soups

Französische Zwiebelsuppe 17
mit Käsecroustons überbacken

Hummerschaumsuppe 24
Hummer, Cognac

☞ **Kürbis-Capuccino mit Trüffel** 17
geröstete Kerne, marinierte Kürbisiwürfel

☞ **Nüsslisalat** 17
Hausdressing, Croûtons, Ei

☞ **Fenchel-Feta-Salat** 16
Zitrusfrüchte, Mohn

Caesar Salat 19
Lattich, Croûtons,
Pouletbruststreifen, Parmesan, Speck, Crôutons 26
Crevetten, Parmesan, Crôutons 29

☞ **Avocado mit Vinaigrette** 18

☞ **Lauch Mimosa** 19
Croûtons, Schnittlauch, Vinaigrette

Terrine de foie gras de canard „Brasserie Lipp“ 34/44
Brioche Toast, Feigenchutney

Crevettencocktail Classic 32
Cocktailsauce, Estragon

Rauchlachs 22
Meerrettich, Zwiebeln, Kapern

Tatar vom Schweizer Angus Rind 27/39
Schweizer Rindfleisch, Wachtelei, Briochetoast
Haarntgang serviert mit Pommes Allumettes

79er Menu

Stellen Sie sich Ihr 3-Gang Menü zusammen
und wählen Sie dabei frei aus unserer Karte aus.

Vitrine (nur am Abend)

Dorade Royal 4-500g 55

Loup de mer 4-500g 55

Lobster tail 120g 24

Jahrgangs Sardinien, Baquette, eingelege Zwiebeln ..26

Swiss Prime Kalbskotelette 350g 62

* Inkl. 1 Beilage

Wir servieren ausschliesslich Schweizer Eier.
Bei Allergien und Intoleranzen wenden Sie sich bitte an unsere Servicemitarbeiter.
Rind: Schweiz und Irland
Kalb: Schweiz / Poulet: Schweiz, Frankreich und Ungarn
Schwein: Schweiz
Crevetten: Vietnam
Dorade: Griechenland
Moules: Frankreich und Niederlande

Preise in CHF inkl. MwSt., Oktober 2024

☞ = vegetarisch

Suggestions

Entrecôte «Café de Paris» 220g 54
Wilder Brokkoli, Pommes Allumettes

Mains

Zürcher Kalbsgeschnetzeltes 48
Champignonrahmsauce, knusprige Rösti

Wienerschnitzel vom Kalb 48
Preiselbeeren, Kartoffel-Gurkensalat

Grilliertes Rindsfilet an Sauce Bernaise 64
mediterrane Bratkartoffeln

Schiller Burger im Brioche-Bun 36
geräucherter Raclettekäse, Speck, Tomaten, BBQ-Sauce, Frites

☞ **Schiller Garden Burger im Brioche-Bun** 34
geräucherter Raclettekäse, Lattich, Tomaten, BBQ-Sauce, Frites

Hausgemachte Kalbfleisch-Ravioli 36
Salbeibutter, Spinat

Hummer-Tagliolini 56
Bisque, frischer Estragon, Amalfi Zitrone

Gebratene Riesencrevetten 46
Zitronen-Risotto, Frühlingzwiebeln

Grilliertes Doradenfilet 49
Tomatenragout, Artischocken, Tasca Oliven

Moules marinières à la crème 25/39
Hauptgang serviert mit Pommes Allumettes

☞ **Kürbisrisotto** 36
gerösteter Kürbis, Curry, Crème fraîche

☞ **Hausgemachte Strozzapreti** 36
Frische Steinpilze, Datterini Tomaten, schwarze Oliven, Basilikum

Grillierte Seezunge 68
Salzkartoffeln, Spinat

Dessert

Schiller's Tiramisu 14

Tarte fine aux pommes 16
Vanille Glacé

Tarte au citron 14

Schiller's Schokoladenmousse 14
Doppelrahm

Zitronen-Cheesecake 14
frische Beeren

Frische Ananas 15

Wiener Eiskaffee gerührt 15

Glacé 5.5
Vanille, Schokolade, Macadamia, Erdbeer, Pistazie, Sauerrahm

Sorbet 5.5
Passionsfrucht-Mango, Himbeere, Lemon & Lime

Macarons 8
3 Macarons

SCHILLER

Goethe Bar

White wine

	10cl	75cl
Petite Arvine Orsat	13	89
<i>Domaines Rouvinez, Wallis, Petit Arvine (CH)</i>		
Chiar di Luna	11	74
<i>Angelo Delea, Tessin, Merlot Bianco (CH)</i>		
Grüner Veltliner Goldene Ida	11	72
<i>Weinsammlung Candrian, Grüner Veltliner (AT)</i>		
Bourgogne Aligoté	14	98
<i>Domaine F. Carillon, Burgund, Aligoté (FR)</i>		
Maison Lafleur	10	65
<i>Collection Privée Candrian, Languedoc, Chardonnay (FR)</i>		

Rosé

	10cl	75cl	150cl	300cl
Domaines Ott	13	89	198	450
<i>Provence, Grenache, Cinsault, Mourvèdre, Syrah (FR)</i>				
Étoile Millésime	180			
<i>Domaines Ott, Provence, Grenache, Mourvèdre, 2020 (FR)</i>				

Red wine

	10cl	75cl
Bovel, Fläscher Pinot Noir	14	98
<i>Daniel & Monika Marugg, Graubünden, Pinot Noir (CH)</i>		
Achaval Malbec	12	84
<i>Achaval Ferrer, Mendoza, Malbec (ARG)</i>		
Chateau Dutruch	13	89
<i>Collection Privée Candrian, Bordeaux, Cabernet Sauvignon, Merlot, Petit Verdo (FR)</i>		
Mas Agnes	11	76
<i>Coleccion Privada Candrian, Priorat, Garnacha, Cariñena (ES)</i>		
MCManis	14	98
<i>McManis Family, Kalifornien, Cabernet Sauvignon (US)</i>		

Champagner & Prosecco

	10cl	75cl	150cl
Laurent-Perrier La Cuvée Brut	20	130	240
Laurent-Perrier Cuvée Rosé	22	160	350
Laurent-Perrier Blanc de Blancs	180		
Laurent-Perrier Grand Siècle La Cuvée No26	280	590	
Laurent-Perrier Alexandra Rosé, 2012	490	890	
Dom Pérignon, 2012	340		
Ruinart blanc de blanc	180		
Perrier Jouët Belle Epoque, 2012	255		
Krug Brut Grande Cuvée	380		
Prosecco, Bisol Crede Brut	13	69	

Prosecco, Jeio Rosé Brut (10cl / 75cl) 14 72

Beer

	25cl	40cl
Birra Moretti	6.6	9.2
Ittinger Klosterbräu	6.6	9.2
Erdinger Weissbier	6.6	9.2
Lagunitas IPA (Flasche 35.5cl)		9
Corona (Flasche 35.5cl)		9
Heineken 0.0 (alkoholfrei, Flasche 33cl)		7

Goethe's Sparkling

French 75	22
<i>Bulldog Gin, Lemon, Champagner</i>	
Old Cuban	22
<i>Plantation Grand Reserve, Angostura Bitters, Mint, Champagner</i>	
Bellini	19
<i>Prosecco, weisses Pfirsichpüree</i>	
Pornstar Martini	22
<i>Skyy Vodka, Passionsfrucht, Vanille, Champagner</i>	
Limoncello Spritz	20
<i>Limoncello, Mediterranean Tonic, Prosecco</i>	

Schillers Gimlet

Skyy Vodka, Rooibos, Lime, Cordial
20

Goethe's Evergreens

Moscow Mule	19
<i>Skyy Vodka, Limettensaft, Ginger Beer</i>	
Negroni	19
<i>Bulldog Gin, Cinzano 1757 Vermouth, Campari</i>	
Espresso Martini	20
<i>Skyy Vodka, Vanille, Espresso</i>	
Vodka Wellness	18
<i>Skyy Vodka, Zitrone, Seltzer</i>	

Soft Drinks

San Pellegrino (50cl / 75cl)	6.9	9.8
Acqua Panna (50cl / 75cl)	6.9	9.8
Züri Wasser (50cl)		5
Rhabarberschorle (33cl)		7
Apfelschorle (33cl)		7
El Tony Mate (33cl)		7
Fever-Tree Ginger Beer (20cl)		8
Coca Cola / Zero (33cl)		7
Schiller's hausgemachter Eistee (25cl / 40cl)	6.5	8.5

No Worries Drinks

Clover Clubsport	19
<i>Himbeere, Ananas, Zitronensaft, Vanille</i>	
Jardin de la libre	17
<i>Birne, Zitronenmelisse, Holunder, Seltzer</i>	
Placebo effect	19
<i>Passionsfrucht, Vanille, Rebels Gin, Seltzer</i>	
Schiller Spritzer	15
<i>Apfel, Ginger Beer, Zitronensaft, Holundersirup</i>	

SCHILLER

Goethe Bar

Freshly sliced

Parma raw Ham 80 g 16

Starters & Soups

French onion soup 17
au gratin with cheese croutons

Lobster cream soup 24
Lobster, Cognac

☞ **Pumpkin cappuccino with truffle** 17
roasted seeds, marinated pumpkin cubes

☞ **Lamb's lettuce** 17
House dressing, croutons, egg

☞ **Fennel and feta salad** 16
Citrus fruit, poppyseeds

Caesar Salat 19
Lettuce, croutons
Chicken breast strips, parmesan, bacon, croutons 26
Prawns, parmesan, croutons 29

☞ **Avocado with vinaigrette** 18

☞ **Leek Mimosa** 19
Croutons, chives, vinaigrette

Terrine de foie gras de canard „Brasserie Lipp“ 34/44
Brioche toast, fig chutney

Classic prawn cocktail 32
Cocktail sauce, tarragon

Smoked salmon 22
Horseradish, onions, capers

Swiss Angus beef tartare 27/39
Swiss beef, quail egg, brioche toast
main course served with matchstick potatoes

79er Menu

Put together your 3-course meal and
choose freely from our menu.

Showcase (Evenings Only)

Dorade Royal 4-500g 55

Loup de mer 4-500g 55

Lobster tail 120g 24

Vintage sardines, baquette, pickled onions 26

Swiss Prime Veal Chop 350g 62

* Incl. 1 supplement

We exclusively serve Swiss eggs.

For allergies and intolerances, please consult our service staff.

Beef: Switzerland and Ireland

Veal: Switzerland / Chicken: Switzerland, France, and Hungary

Pork: Switzerland

Shrimps: Vietnam

Sea bream: Greece

Mussels: France and the Netherlands

Prices in CHF, including VAT, October 2024

☞ = vegetarian

Suggestions

Entrecôte „Café de Paris“ 220g 54
wild broccoli, matchstick potatoes

Mains

Zurich-style sliced veal 48
Creamy mushroom sauce, crispy potato Rösti

Wiener schnitzel 48
Cranberries, potato, cucumber salad

Grilled beef fillet with Bearnaise sauce 64
Mediterranean pan fried potatoes

Schiller burger in a brioche bun 36
Smoked Raclette cheese, bacon, tomatoes, BBQ sauce, Fries

☞ **Schiller garden burger in a brioche bun** 34
Smoked Raclette cheese, lettuce, tomatoes, BBQ sauce, Fries

Homemade veal ravioli 36
Sage butter, spinach

Lobster tagliolini 56
Bisque, fresh tarragon, Amalfi lemon

Fried jumbo prawns 46
Lemon risotto, spring onions

Grilled gilthead filet 49
Tomato ragout, artichokes, Tasca olives

Moules marinières à la crème 25/39
Main course served with matchstick potatoes

Pumpkin Risotto 36
Roasted Pumpkin, Curry, Crème fraîche

☞ **Homemade Strozzapreti** 36
Fresh porcini mushrooms, Datterini Tomatoes, Black Olives, Basil

☞ **Grilled Sole** 68
Salted Potatoes, Spinach

Dessert

Schiller's Tiramisu 14

Tarte fine aux pommes 16
Vanilla ice cream

Tarte au citron 14

Schiller's chocolate mousse 14
Double cream

Lemon cheesecake 14
fresh berries

Fresh mango 15

Stirred Viennese iced coffee 15

Ice cream 5.5
Vanilla, chocolate, macadamia, strawberry, pistachio, sour cream

Sorbet 5.5
Passion fruit & mango, raspberry, lemon & lime

Macarons 8
3 macarons

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Heineken 0.0 (non-alcoholic, 33cl bottle)	7	

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<i>Bulldog Gin, Lemon, champagne</i>	
Old Cuban	22
<i>Plantation Grand Reserve, Angostura Bitters, Mint, champagne</i>	
Bellini	19
<i>Champagne, white peach puree</i>	
Pornstar Martini	22
<i>Skyy Vodka, Passion fruit, Vanille, champagne</i>	
Limoncello Spritz	20
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Goethe's Evergreens

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El Tony Mate (33cl)	7	
Fever-Tree Ginger Beer (20cl)	8	
Coca Cola / Zero (33cl)	7	
Schiller's homemade ice tea (25cl / 40cl)	6.5	8.5

No Worries Drinks

Clover Clubsport	19
<i>Raspberry, Pineapple, Lemon Juice, Vanilla</i>	
Jardin de la libre	17
<i>Pear, lemon balm, elderberry, seltzer</i>	
Placebo effect	19
<i>Passion fruit, Vanilla, Rebels Gin, Seltzer</i>	
Schiller Spritzer	15
<i>Apple, Ginger Beer, Lemon Juice, Elderflower Syrup</i>	