

Starters & Soups

Französische Zwiebelsuppe	17
<i>Mit überbackenem Käsecroûton</i>	
Hummerschaumsuppe	24
<i>Hummer, Cognac</i>	
Ø Weisse Spargelsuppe	18
<i>Mit Bärlauch Croûtons</i>	
Ø Büffelmozzarella mit Rispen Tomaten	24
<i>An Balsamico-Vinaigrette und Basilikum</i>	
Ø Fenchel-Feta-Salat	17
<i>Zitrusfrüchte, Mohn</i>	
Caesar Salat	19
<i>Lattich, Croûtons, Parmesan, Speck</i>	
<i>Pouletbruststreifen</i>	+8
<i>Crevetten</i>	+12

Chef's choice

Jakobsmuschel 26
Erbsenpüree, Limette, Champagnerschaum

Ø Avocado mit Vinaigrette	19
Ø Ganze Artischocke mit Vinaigrette	24
Ø Spargel Mimosa	19
<i>Croûtons, Schnittlauch, Vinaigrette</i>	
Terrine de foie gras de canard «Brasserie Lipp»	36/46
<i>Brioche Toast, Feigenchutney</i>	
Königskrabben-Salat	39
<i>Mit Mango, Avocado, an Koriander-Honig Vinaigrette</i>	
Rauchlachs	27
<i>Meerrettich, Zwiebeln, Kapern</i>	
Tatar vom Schweizer Angus Rind	29/39
<i>Schweizer Rindfleisch, Wachtelei, Briochetoast</i>	
<i>Hauptgang serviert mit Pommes Allumettes</i>	

79er Menu

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

Snacks

Ø Antipasti	zu je 8
<i>Olivens, getrocknete Tomaten, Parmesan, Artischocken, Teufelshörnchen</i>	
Focaccia	pro Stk. 3
Parma Rohschinken	16
Flammkuchen Classic	19
<i>Speck, Zwiebeln, Sauerrahm, frischer Pfeffer</i>	
Ø Flammkuchen Vegetarisch	19
<i>Rucola, Tomaten, Sauerrahm, Zwiebeln, Parmesan</i>	
Flammkuchen Toscana	26
<i>Parma Rohschinken, Sauerrahm, Zwiebeln, Rucola, getrocknete Tomaten, Parmesan</i>	
Apéro Platte Toscana	36
<i>Parma Rohschinken, Parmesan, Antipasti, Auberginen-, Tomaten-Tapenade, Focaccia</i>	
Ø Focaccia-Gemüseplatte	28
<i>Antipasti, Auberginen-, Tomaten-, Oliven-, Artischocken-Tapenade, Gartengemüse</i>	

Suggestions

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

Mains

Zürcher Kalbgeschnetzeltes	48
<i>Champignonrahmsauce, knusprige Rösti</i>	
Wienerschnitzel vom Kalb	48
<i>Preiselbeeren, Kartoffel-Gurkensalat</i>	
Grilliertes Rindsfilet an Sauce béarnaise	64
<i>Mediterrane Bratkartoffeln</i>	
Schiller Burger vom Black Angus Rind im Brioche-Bun	36
<i>Geräucherter Raclettekäse, Speck, Tomaten, BBQ-Sauce, Frites</i>	
Ø Schiller Garden Burger im Brioche-Bun	34
<i>Geräucherter Raclettekäse, Lattich, Tomaten, BBQ-Sauce, Frites</i>	
Alpen Zanderfilet an Champagnerschaum	48
<i>Parisiene Kartoffeln, Spargel-Morchel-Ragout</i>	
Gebratenes Lachsfilet an Champagnerschaum	46
<i>Erbsenpüree, Kartoffeln</i>	
Moules marinières à la crème	26/39
<i>Hauptgang serviert mit Pommes Allumettes</i>	
Grillierte Seezunge	68
<i>Salzkartoffeln, Spinat</i>	
Ø Spargel-Artischocken-Risotto	38
<i>Mit Grana Padano</i>	
Hausgemachte Ravioli	
Ø Mit Ratatouille-Ricotta an Salbeibutter, Tomaten	38
Mit Kalbfleisch an Salbeibutter, Spinat	38
Ø Hausgemachte Strozzapreti	39
<i>Spargel, Morcheln, Tomaten</i>	

Dessert

Schiller's Tiramisu	14
Tarte fine aux pommes	16
<i>Vanille Glacé</i>	
Tarte au citron	14
Schiller's Schokoladenmousse	14
<i>Doppelrahm</i>	
Zitronen-Cheesecake	14
<i>Frische Beeren</i>	
Crème Brûlée	14
Affogato al caffè	12
Glacé/Sorbet	5.5
<i>Vanille, Schokolade, Macadamia, Erdbeer, Pistazie, Sauerrahm</i>	
<i>Passionsfrucht-Mango, Himbeere, Lemon & Lime</i>	
Macarons	8
<i>3 Macarons</i>	

*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
Lachs: Norwegen
Königskrabben: Alaska
Zander: Schweiz
Jakobsmuscheln: Frankreich
Moules: Frankreich und Niederlande
Preise in CHF inkl. MwSt., April 2025*

Ø = vegetarisch

White wine

	10cl	75cl
Chiar di Luna	11	74
<i>Chiar di Luna Merlot bianco, Delea, Tessin, Merlot (CH)</i>		
Maison Lafleur	10	65
<i>Collection Privée Candrian, Languedoc, Chardonnay (FR)</i>		
Sancerre Florian Mollet	14	89
<i>Florian Mollet, Loire, Sauvignon Blanc (FR)</i>		
Verdicchio Ambrosia	12	79
<i>Ambrosia Verdicchio dei Castelli di Jesi, Riserva Classico, Vignamato, Marken, Verdicchio (IT)</i>		
Grüner Veltliner Goldene Ida	11	72
<i>Weinsammlung Candrian, Niederösterreich, Grüner Veltliner (AT)</i>		

Rose

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

Red wine

	10cl	75cl
Zürcher Pinot Noir Pircher	14	98
<i>Weingut Pircher, Zürich, Pinot Noir (CH)</i>		
Château Dutruch	13	89
<i>Collection Privée Candrian, Bordeaux, Cabernet Sauvignon, Merlot (FR)</i>		
Mas Agnes	11	76
<i>Coleccion Privada Candrian, Priorat, Garnacha, Cariñena (ES)</i>		
Achaval Malbec	13	89
<i>Achaval Ferrer, Mendoza, Malbec (ARG)</i>		
MC Manis Reserve	13	89
<i>McManis Family Vineyards, 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	
Louis Roederer, Cristal Brut 2007		360	
Louis Roederer, Cristal rosé		680	
Louis Roederer, Cristal Brut 2008			1400
Dom Pérignon, 2013		340	
Ruinart blanc de blanc		180	
Perrier Jouët Belle Epoque, 2012/13		255	
Krug Brut Grande Cuvée		380	
Prosecco, Jeio Rosé Brut	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

Bartender's choice

Clear Pina Colada	25
<i>Ruhm, Cream, Kokosnusswasser, Ananas</i>	

Goethe's Sparkling

French 75	22
<i>Bulldog Gin, Zitrone, Champagner</i>	
Strawberry vs. Basil	22
<i>Gin, Erdbeerpüree, frischer Basilikum, Zitrone, Ginger Beer</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>	

Goethe's Evergreens

French Martini	23
<i>Skyy Vodka, Ananas, Chamboard</i>	
Negroni	19
<i>Bulldog Gin, Cinzano 1757 Vermouth, Campari</i>	
Espresso Martini	20
<i>Skyy Vodka, Vanille, Espresso</i>	
Skinny Bitch	18
<i>Skyy Vodka, Zitrone, Seltzer</i>	
Paloma	19
<i>Tequila, Limette, Grapefruit Soda</i>	

Mocktails

Clover Clubsport	17
<i>Himbeere, Ananas, Zitronensaft, Vanille</i>	
Dolce Spritz	17
<i>Rebels Dolce Spritz, Rasperry Tonic</i>	
Placebo effect	17
<i>Passionsfrucht, Vanille, Rebels Gin, Seltzer</i>	
Schiller Spritzer	15
<i>Apfel, Ginger Beer, Zitronensaft, Holundersirup</i>	
NOgroni	17
<i>Rebels Aperitivo, Rebels Botanical Dry, Bitter Sirup</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
Fanta (33cl)		7
Schiller's hausgemachter Eistee (25cl / 40cl)	6.5	8.5

Starters & Soups

French onion soup	17
<i>With melted cheese croûton</i>	
Lobster foam soup	24
<i>Lobster, cognac</i>	
Ø White asparagus soup	18
<i>With wild garlic croûtons</i>	
Ø Buffalo mozzarella with vine tomatoes	24
<i>With balsamic vinaigrette, basil</i>	
Ø Fennel-feta salad	17
<i>Citrus fruits, poppy seeds</i>	
Caesar salad	19
<i>Romaine lettuce, croûtons, parmesan, bacon</i>	
<i>Chicken breast strips</i>	+8
<i>Prawns</i>	+12

Chef's choice

Scallops 26
Pea purée, lime, champagne foam

Ø Avocado mit Vinaigrette	19
Ø Whole artichoke with vinaigrette	24
Ø Asparagus Mimosa	19
<i>Croûtons, chives, vinaigrette</i>	
Terrine de foie gras de canard „Brasserie Lipp“	36/46
<i>Brioche toast, fig chutney</i>	
King crab salad	39
<i>With mango, avocado, coriander-honey vinaigrette</i>	
Smoked salmon	27
<i>Horseradish, onions, capers</i>	
Swiss Angus beef tartare	29/39
<i>Swiss beef, quail egg, brioche toast</i>	
<i>Main course served with Pommes Allumettes</i>	

79er Menu

*Choose freely from our menu to customize
your perfect dining experience.*

Snacks

Ø Antipasti	each 8
<i>Olives, sun-dried tomatoes, parmesan, artichokes, spicy peppers</i>	
Focaccia	per piece 3
Parma prosciutto	16
Tarte Flambée classic	19
<i>Bacon, onions, sour cream, fresh pepper</i>	
Ø Tarte Flambée vegetarian	19
<i>Arugula, tomatoes, sour cream, onions, parmesan</i>	
Tarte Flambée Toscana	26
<i>Parma prosciutto, sour cream, onions, arugula, sun-dried tomatoes, parmesan</i>	
Apéro platter Toscana	36
<i>Parma prosciutto, parmesan, antipasti, eggplant & tomato tapenade, focaccia</i>	
Ø Focaccia-vegetable platter	28
<i>Antipasti, eggplant, tomato, olive & artichoke tapenade, garden vegetables</i>	

Suggestions

Entrecôte „Café de Paris“ 220 g 54
Wild broccoli, pommes Allumettes

Mains

Sliced veal Zürich-style	48
<i>Creamy mushroom sauce, crispy roesti</i>	
Veal Viennese schnitzel	48
<i>Lingonberries, potato-cucumber salad</i>	
Grilled beef fillet with sauce béarnaise	64
<i>Mediterranean roasted potatoes</i>	
Schiller Burger with Black Angus beef in a brioche bun	36
<i>Smoked raclette cheese, bacon, tomatoes, BBQ sauce, fries</i>	
Ø Schiller Garden Burger in a brioche bun	34
<i>Smoked raclette cheese, lettuce, tomatoes, BBQ sauce, fries</i>	
Alpine pike-perch fillet with champagne foam	48
<i>Parisienne potatoes, asparagus-morel ragout</i>	
Pan-seared salmon fillet with champagne foam	46
<i>Pea purée, potatoes</i>	
Moules marinières à la crème	26/39
<i>Main course served with Pommes Allumettes</i>	
Grilled sole	68
<i>Boiled potatoes, spinach</i>	
Ø Asparagus-artichoke risotto	38
<i>With Grana Padano</i>	
Homemade ravioli	
Ø With ratatouille-ricotta in sage butter, tomatoe	38
With veal in sage butter, spinach	38
Ø Homemade strozzapreti	39
<i>Asparagus, morels, tomatoes</i>	

Dessert

Schiller's Tiramisu	14
Tarte fine aux pommes	16
<i>With vanilla ice cream</i>	
Tarte au citron	14
Schiller's chocolate mousse	14
<i>Double cream</i>	
Lemon cheesecake	14
<i>With fresh berries</i>	
Crème Brûlée	14
Affogato al caffè	12
Ice cream/Sorbet	5.5
<i>Vanilla, chocolate, macadamia, strawberry, pistachio, sour cream, passion fruit-mango, raspberry, lemon & lime</i>	
Macarons	8
<i>3 Macarons</i>	

*We exclusively serve Swiss eggs.
For allergies and intolerances, please contact our service staff.
Beef: Switzerland and Ireland
Veal: Switzerland/Chicken: Switzerland, France, Hungary Pork: Switzerland
Prawns: Vietnam
Salmon: Norway
King crab: Alaska
Pike-perch: Switzerland
Scallops: France
Mussels: France and Netherlands
Prices in CHF incl. VAT, April 2025*

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Lagunitas IPA (bottle 35.5cl)		9
Corona (bottle 35.5cl)		9
Heineken 0.0 (Non-alcoholic, bottle 33cl)		7

Bartender's choice

Clear Pina Colada 25
Rum, cream, coconut water, pineapple

Goethe's Sparkling

French 75	22
<i>Bulldog Gin, lemon, Chamgagner</i>	
Strawberry vs. Basil	22
<i>Gin, strawberry purée, fresh basil lemon, Ginger Beer</i>	
Bellini	19
<i>Prosecco, peach purée</i>	
Pornstar Martini	22
<i>Skyy Vodka, passion fruit, vanilla, Champagner</i>	
Limoncello Spritz	20
<i>Limoncello, Mediterranean Tonic, Prosecco</i>	

Goethe's Evergreens

French Martini	23
<i>Skyy Vodka, pineapple, Chamboard</i>	
Negroni	19
<i>Bulldog Gin, Cinzano 1757 Vermouth, Campari</i>	
Espresso Martini	20
<i>Skyy Vodka, vanilla, espresso</i>	
Skinny Bitch	18
<i>Skyy Vodka, lemon, seltzer</i>	
Paloma	19
<i>Tequila, lime, grapefruit soda</i>	

Mocktails

Clover Clubsport	17
<i>Raspberry, pineapple, lemon juice, vanilla</i>	
Dolce Spritz	17
<i>Rebels Dolce Spritz, Raspberry Tonic</i>	
Placebo effect	17
<i>Passion fruit, vanilla, Rebels Gin, seltzer</i>	
Schiller Spritzer	15
<i>Apple, ginger beer, lemon juice, elderflower syrup</i>	
NOgroni	17
<i>Rebels Aperitivo, Rebels Botanical Dry, bitter syrup</i>	

Soft Drinks

San Pellegrino (50cl / 75cl)	6.9	9.8
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