

Starters & Soups

Französische Zwiebelsuppe	17
<i>Käsecroûton</i>	
Zürcher Weissweinsuppe	19
<i>Seezungenfiletstreifen</i>	
Hummerschaumsuppe	25
<i>Mit Cognac</i>	

Chef's choice

Scampi-Carpaccio	29
<i>Tomaten, Kapern, Kräuter-Olivenöl</i>	

Ø Büffelmozzarella mit Rispen Tomaten	24
<i>An Balsamico-Vinaigrette und Basilikum</i>	
Ø Fenchel-Feta-Salat	17
<i>Zitrusfrüchte</i>	
Caesar Salat	19
<i>Lattich, Croûtons, Parmesan, Speck</i>	
Pouletbruststreifen	+8
Crevetten	+12
Ø Avocado mit Vinaigrette	19
Ø Nüsslisalat an Senf-Hausdressing	16
<i>Croûtons, gehacktes Ei</i>	
Lauch Mimosa	19
<i>Croûtons, Schnittlauch, Vinaigrette</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.

Bar Snacks

Ø Antipasti	zu je 8
<i>Oliven, getrocknete Tomaten, Parmesan, Artischocken, Teufelshörnchen</i>	
Ø 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
<i>Wilder Brokkoli, Pommes Allumettes</i>	

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>	
Grilliertes Zanderfilet an Champagnerschaum	48
<i>Parisiene Kartoffeln, Ratatouille</i>	
Gebratenes Lachsfilet	46
<i>Sellerie-Kartoffelpüree, Hummerschaum</i>	
Moules marinières à la crème	26/39
<i>Hauptgang serviert mit Pommes Allumettes</i>	
Grillierte Seezunge	68
<i>Salzkartoffeln, Spinat</i>	
Hausgemachte Ravioli	
Ø Mit Ratatouille-Ricotta an Salbeibutter, Tomaten	38
<i>oder</i>	
Mit Kalbfleisch an Salbeibutter, Spinat	38
Ø Hausgemachte Penne	38
<i>Morchelrahmsauce</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:
Rind: Schweiz und Irland
Kalb: Schweiz
Geflügel: Schweiz, Frankreich und Ungarn
Schwein: Schweiz und Italien
Crevetten: Vietnam
Scampi: Südafrika
Lachs: Schweiz und Norwegen
Königskrabben: Alaska
Zander: Polen
Moules: Dänemark, Niederlande
Hummer: Kanada
Seezunge: Island
Backwaren: Schweiz, Spanien, Frankreich
Preise in CHF inkl. MwSt., Oktober 2025

Bei Allergien und Intoleranzen wenden Sie sich bitte an unsere Servicemitarbeiter.

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, Mouvedre, 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>		
Brunello di Montalcino	14	98
<i>Ridolfi, Toskana, Sangiovese (IT)</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 Blancs	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 33cl)		9
Corona (Flasche 33cl)		9
Heineken 0.0 (alkoholfrei, Flasche 33cl)		7

Birra Moretti Sale di Mare (Flasche 33cl)..... 8.5

Bartender's choice

The Bird.....20
Infusion aus Mandarine und Vodka, Jasmin, Zitronensaft, Eiweisschaum

Goethe's Sparkling

French 75	22
<i>Bulldog Gin, Zitronen, Champagner</i>	
William Tell	22
<i>Buffalo Trace, Rosmarin, Birnenpüree, Zitronensaft, Zuckersirup, Soda</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>	
Truffel Negroni	25
<i>Bulldog Gin, Cinzano 1757 Vermouth, Campari, Trüffel</i>	
Espresso Martini	20
<i>Skyy Vodka, Vanille, Espresso</i>	
Skinny Bitch	18
<i>Skyy Vodka, Zitronen, 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, Raspberry 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
ADAM+UVA Bio-Traubenschorle (rot, 33cl)		7
El Tony Mate (33cl)		7
Fever-Tree Ginger Beer (20cl)		8
Coca Cola / Zero (33cl)		7
Fanta (33cl)		7
Rivella (rot / blau, 33cl)		7
Schiller's hausgemachter Eistee (25cl / 40cl)	6.5	8.5

Starters & Soups

French onion soup	17
Cheese crouton	
Zurich white wine soup	19
Sliced sole fillet	
Lobster foam soup	25
With cognac	

Chef's choice

Scampi-Carpaccio	29
Tomatoes, capers, herb olive oil	

Buffalo mozzarella with vine tomatoes	24
With balsamic vinaigrette and basil	
Fennel and feta salad	17
Citrus fruits	
Caesar salad	19
Romaine lettuce, croutons, Parmesan, bacon	
Chicken breast strips	+8
Prawns	+12
Avocado with vinaigrette	19
Lamb's lettuce with mustard house dressing	16
Croutons, chopped egg	
Leek mimosa	19
Croutons, chives, vinaigrette	
King crab salad	39
With mango, avocado, coriander-honey vinaigrette	
Smoked salmon	27
Horseradish, onions, capers	
Swiss Angus beef tartare	29/39
Swiss beef, quail egg, brioche toast	
Main course served with shoestring fries	

79er Menu

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

Bar Snacks

Antipasti per item	zu je 8
Olives, sun-dried tomatoes, Parmesan, artichokes, spicy stuffed peppers	
Focaccia	per piece 3
Parma raw ham	16
Flammkuchen Classic	19
Bacon, onions, sour cream, freshly ground pepper	
Flammkuchen Vegetarian	19
Arugula, tomatoes, sour cream, onions, Parmesan	
Flammkuchen Toscana	26
Parma raw ham, sour cream, onions, arugula, sun-dried tomatoes, Parmesan	
Toscana apéro platter	36
Parma raw ham, Parmesan, antipasti, eggplant, tomato tapenade, focaccia	
Focaccia vegetable platter	28
Antipasti, eggplant, tomato, olive, and artichoke tapenade, garden vegetables	

Suggestions

Entrecôte «Café de Paris» 220 g	54
Wild broccoli, pommes Allumettes	

Mains

Zurich-style sliced veal	48
Creamy mushroom sauce, crispy rösti	
Veal Wiener schnitzel	48
Lingonberries, potato-cucumber salad	
Grilled beef fillet with béarnaise sauce	64
Mediterranean roasted potatoes	
Schiller burger with Black Angus beef 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	
Grilled pike-perch fillet with champagne foam	48
Parisienne potatoes, ratatouille	
Pan-seared salmon fillet	46
Celery-potato purée, lobster foam	
Moules marinières à la crème	26/39
Main course served with shoestring fries	
Grilled sole	68
Boiled potatoes, spinach	
Homemade ravioli	
With ratatouille-ricotta in sage butter, tomatoes	38
or	
With veal in sage butter, spinach	38
Homemade penne	38
Morel cream sauce	

Dessert

Schiller's Tiramisu	14
Tarte fine aux pommes	16
Vanilla ice cream	
Lemon tart	14
Schiller's chocolate mousse	14
Double cream	
Zitronen-Cheesecake	14
Fresh berries	
Crème Brûlée	14
Affogato al caffè	12
Ice cream / sorbet	5.5
Vanilla, chocolate, macadamia, strawberry, pistachio, sour cream passion fruit-mango, raspberry, lemon & lime	
Macarons	8
3 Macarons	

We exclusively serve Swiss eggs.
Beef: Switzerland and Ireland
Veal: Switzerland
Poultry: Switzerland, France, and Hungary
Pork: Switzerland and Italy
Prawns: Vietnam
Scampi: South Africa
Salmon: Switzerland and Norway
King crab: Alaska
Pike-perch: Poland
Mussels: Denmark, Netherlands
Lobster: Canada
Sole: Iceland
Baked goods: Switzerland, Spain, France
Prices in CHF incl. VAT, October 2025

If you have any allergies or intolerances, please contact our service staff.

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

Birra Moretti Sale di Mare (bottle 33cl)..... 8.5

Bartender's choice

The Bird.....20
Infusion of mandarin and vodka, jasmine, lemon juice, egg white foam

Goethe's Sparkling

French 75	22
<i>Bulldog Gin, lemon, champagne</i>	
William Tell	22
<i>Buffalo Trace, rosemary, pear purée, lemon juice, sugar syrup, soda</i>	
Bellini	19
<i>Prosecco, weisses peach purée</i>	
Pornstar Martini	22
<i>Skyvodka, passion fruit, vanilla, Champagner</i>	
Limoncello Spritz	20
<i>Limoncello, Mediterranean Tonic, Prosecco</i>	

Goethe's Evergreens

French Martini	23
<i>Skyvodka, pineapple, Chambord</i>	
Truffel Negroni	25
<i>Bulldog gin, Cinzano 1757 vermuth, Campari, truffel</i>	
Espresso Martini	20
<i>Skyvodka, vanilla, espresso</i>	
Skinny Bitch	18
<i>Skyvodka, 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, 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
Acqua Panna (50cl / 75cl)	6.9	9.8
Züri water (50cl)		5
Rhabarberschorle (33cl)		7
Apfelschorle (33cl)		7
ADAM+UVA Bio-Traubenschorle (rot, 33cl)		7
El Tony Mate (33cl)		7
Fever-Tree Ginger Beer (20cl)		8
Coca Cola / Zero (33cl)		7
Fanta (33cl)		7
Rivella (red / blue, 33cl)		7
Schiller's homemade iced tea (25cl / 40cl)	6.5	8.5