

## Starters & Soups

<b>Französische Zwiebelsuppe</b> .....	17
Käse-Croûtons	
☞ <b>Weisse Spargelcremesuppe</b> .....	17
Bärlauch-Croûtons	
<b>Hummerschaumsuppe</b> .....	25
mit Cognac	

## Chef's choice

**Luma-Rindscarpaccio**..... 23/42  
Parmesan, Rucola, Salzzitrone

☞ <b>Büffelmozzarella mit Rispentomaten</b> .....	22
Balsamico-Vinaigrette, Basilikum	
<b>Parma Rohschinken mit Spargel-Kräutersalat</b> .....	21
<b>Caesar Salat</b> .....	19
Lattich, Croûtons, Parmesan, Speck	
Pouletbruststreifen..... +8	
Crevetten ..... +12	
☞ <b>Avocado mit Vinaigrette</b> .....	19
☞ <b>Artischocken mit Vinaigrette</b> .....	24
Zitronenaioli	
☞ <b>Kopfsalatherzen mit Radieschen</b> .....	16
Croûtons, Schnittlauch	
☞ <b>Spargel Mimosa</b> .....	19
Croûtons, Schnittlauch, Vinaigrette	
<b>Königskrabben-Salat</b> .....	39
Mango, Avocado, Koriander-Honig-Vinaigrette	
<b>Rauchlachs</b> .....	27
Meerrettich, Zwiebeln, Kapern	
<b>Tatar vom Schweizer Angus Rind</b> .....	29/39
Schweizer Rindfleisch, Wachtelei, Briochetoast	
Hauptgang serviert mit Pommes Allumettes	

## 79er Menu

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

## Bar Snacks

☞ <b>Antipasti</b> .....	pro Sorte und Schälchen 8
Oliven, getrocknete Tomaten, Parmesan, Artischocken, Teufelshörnchen	
☞ <b>Focaccia</b> .....	pro Stück 3
<b>Parma Rohschinken</b> .....	16
<b>Flammkuchen Classic</b> .....	19
Speck, Zwiebeln, Sauerrahm, frischer Pfeffer	
☞ <b>Flammkuchen Vegetarisch</b> .....	19
Rucola, Tomaten, Sauerrahm, Zwiebeln, Parmesan	
<b>Flammkuchen Toscana</b> .....	26
Parma Rohschinken, Sauerrahm, Zwiebeln, Rucola, getrocknete Tomaten, Parmesan	
<b>Apéro Platte Toscana</b> .....	36
Parma Rohschinken, Parmesan, Antipasti, Auberginen-, Tomaten-Tapenade, Focaccia	
☞ <b>Focaccia-Gemüseplatte</b> .....	28
Antipasti, Auberginen-, Tomaten-, Oliven-, Artischocken-Tapenade, Gartengemüse	

## Suggestions

**Entrecôte Ojo de Agua «Café de Paris» 200 g** ..... 54  
Wilder Brokkoli, Pommes Allumettes

## Mains

<b>Zürcher Kalbgeschnetzeltes</b> .....	48
Champignonrahmsauce, knusprige Rösti	
<b>Wienerschnitzel vom Kalb</b> .....	48
Preiselbeeren, Kartoffel-Gurkensalat	
<b>Grilliertes Rindsfilet Ojo de Agua an Sauce Béarnaise</b> .....	64
Mediterrane Bratkartoffeln, grüne Spargeln	
<b>Schiller Burger vom Black Angus Rind</b> .....	36
Geräucherter Raclettekäse, Speck, Tomaten, BBQ-Sauce, Pommes Frites, Brioche-Bun	
☞ <b>Schiller Garden Burger im Brioche-Bun</b> .....	34
Geräucherter Raclettekäse, Lattich, Tomaten, BBQ-Sauce, Pommes Frites	
<b>Grilliertes Zanderfilet an Champagnerschaum</b> .....	48
Parisiene Kartoffeln, Ratatouille	
<b>Gebratenes Lachsfilet</b> .....	46
Spargel-Artischockenbeet, Hummerschaum	
<b>Moules marinières à la crème</b> .....	26/39
Hauptgang serviert mit Pommes Allumettes	
<b>Grillierte Seezunge</b> .....	68
Salzkartoffeln, Spinat	
<b>Hausgemachte Ravioli</b> .....	38
☞ Mit Ricotta-Zitrone, Thymian, Nussbutter, Spinat oder Mit Kalbfleisch an Salbeibutter, Spinat	
☞ <b>Hausgemachte Penne</b> .....	38
Morchelrahmsauce	

## Dessert

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

*Wir servieren ausschliesslich Schweizer Eier.  
Rind: Schweiz und Argentinien\*  
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., April 2026*

\* Kann Spuren von Tierarzneimitteln (z. B. Antibiotika) enthalten.

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

☞ = vegetarisch

BRASSERIE

# SCHILLER

*Goethe Bar*

## White wine

	10cl	75cl
<b>Chiar di Luna</b> .....	11	74
<i>Bianco di Merlot, Delea, Tessin, Merlot (CH)</i>		
<b>Maison Lafleur</b> .....	10	65
<i>Collection Privée Candrian, Languedoc, Chardonnay (FR)</i>		
<b>Sancerre Florian Mollet</b> .....	13	89
<i>Florian Mollet, Loire, Sauvignon Blanc (FR)</i>		
<b>Dreissigacker Riesling Vintages</b> .....	12	79
<i>Weingut Dreissigacker, Rheinhessen, Riesling (DE)</i>		
<b>Grüner Veltliner Goldene Ida</b> .....	11	72
<i>Weinsammlung Candrian, Niederösterreich, Grüner Veltliner (AT)</i>		

## Rose

	10cl	75cl	150cl	300cl
<b>Château Minuty Rosé &amp; Or</b> .....	13	89	169	380
<i>Provence, Grenache, Syrah (FR)</i>				
<b>Château Minuty 281</b> .....		135	255	
<i>Provence, Grenache, Syrah (FR)</i>				
<b>Domaines Ott, Château de Selle</b> .....		89	198	450
<i>Provence, Cinsault, Mouverde, Syrah (FR)</i>				

## Red wine

	10cl	75cl
<b>Pinot Noir Classic</b> .....	14	98
<i>Weingut Erich Meier, Zürich, Pinot Noir (CH)</i>		
<b>Château Dutruch</b> .....	13	89
<i>Collection Privée Candrian, Bordeaux, Cabernet Sauvignon, Merlot (FR)</i>		
<b>Ruit Hora Bolgheri</b> .....	14	98
<i>Caccia al Piano, Toscana, Merlot, Cabernet Sauvignon, Petit Verdot, Shiraz (IT)</i>		
<b>Mas Agnes</b> .....	11	76
<i>Coleccion Privada Candrian, Priorat, Garnacha, Cariñena (ES)</i>		
<b>MC Manis Reserve</b> .....	12	89
<i>McManis Family Vineyards, Kalifornien, Cabernet Sauvignon (US)</i>		

## Champagner & Prosecco

	10cl	75cl	150cl
<b>Laurent-Perrier La Cuvée Brut</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 No26</b> .....		280	590
<b>Laurent-Perrier Alexandra Rosé, 2012</b> .....		490	890
<b>Louis Roederer, Cristal Brut 2015</b> .....		360	
<b>Louis Roederer, Cristal rosé</b> .....		680	
<b>Louis Roederer, Cristal Brut 2008</b> .....			1400
<b>Dom Pérignon, 2013</b> .....		340	
<b>Ruinart Blanc de Blancs</b> .....		180	350
<b>Krug Brut Grande Cuvée</b> .....		380	
<b>Prosecco, Bisol Crede Brut</b> .....	13	69	139
<b>Prosecco, Jeio Rosé Brut</b> .....	14	72	

## Beer

	25cl	33cl	40cl
<b>Birra Moretti</b> .....	6.6		9.2
<b>Ittinger Klosterbräu</b> .....	6.6		9.2
<b>Erdinger Weissbier</b> .....	6.6		9.2
<b>Lagunitas IPA</b> .....		9	
<b>Corona</b> .....		9	
<b>Birra Moretti Zero (alkoholfrei)</b> .....		7	

**Ittinger Gold (Flasche 33cl)** ..... 8.5

## Bartender's choice

**Clear Pina Colada** ..... 25  
*Planteray 3 Stars Rum, Wray & Nephew Overproof Rum, Kokosmilch, Ananas*

## Goethe's Sparkling

<b>French 75</b> .....	22
<i>Bulldog Gin, Zitrone, Champagner</i>	
<b>Strawberry vs Basil</b> .....	22
<i>Bulldog Gin, Erdbeerpüree, frischer Basilikum, Zitrone, Ginger Beer</i>	
<b>Bellini</b> .....	19
<i>Prosecco, weisses Pfirsichpüree</i>	
<b>Pornstar Martini</b> .....	22
<i>Skyy Vodka, Passionsfrucht, Vanille, Champagner</i>	
<b>Limoncello Spritz</b> .....	20
<i>Limoncello, Mediterranean Tonic, Prosecco</i>	

## Goethe's Evergreens

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

## Mocktails

<b>Clover Clubsport</b> .....	17
<i>Himbeere, Ananas, Zitronensaft, Vanille</i>	
<b>Dolce Spritz</b> .....	17
<i>Rebels Dolce Spritz, Raspberry Tonic</i>	
<b>Placebo Effect</b> .....	17
<i>Passionsfrucht, Vanille, Rebels Gin, Seltzer</i>	
<b>Schiller Spritzer</b> .....	15
<i>Apfel, Ginger Beer, Zitronensaft, Holundersirup</i>	
<b>NOgroni</b> .....	17
<i>Rebels Aperitivo, Rebels Botanical Dry, Bitter Sirup</i>	

## Soft Drinks

**Hausgemachter Eistee (25cl/40cl)** ..... 6.5 / 8.5

<b>San Pellegrino (50cl / 75cl)</b> .....	6.9	9.8
<b>Acqua Panna (50cl / 75cl)</b> .....	6.9	9.8
<b>Züri Wasser (50cl)</b> .....		5
<b>Apfelschorle (33cl)</b> .....		7
<b>ADAM+UVA Bio-Traubenschorle (rot, 33cl)</b> .....		7
<b>Swiss Ma-Tee (33cl)</b> .....		7
<b>Three Cents Tonic Water (20cl)</b> .....		8
<b>Three Cents Ginger Beer (20cl)</b> .....		8
<b>Three Cents Ginger Ale (20cl)</b> .....		8
<b>Three Cents Lemon Tonic (20cl)</b> .....		8
<b>Three Cents Pink Grapefruit (20cl)</b> .....		8
<b>Coca Cola / Zero (33cl)</b> .....		7
<b>Fanta (33cl)</b> .....		7
<b>Rivella (rot / blau, 33cl)</b> .....		7

Preise in CHF inkl. MwSt., April 2026

## Starters & Soups

<b>French onion soup</b> .....	17
<i>Cheese croutons</i>	
☞ <b>White asparagus cream soup</b> .....	17
<i>Wild garlic croutons</i>	
<b>Lobster foam soup</b> .....	25
<i>With Cognac</i>	

### Chef's choice

**Luma beef carpaccio** ..... 23/42  
*Parmesan, rocket, salted lemon*

☞ <b>Buffalo mozzarella with vine tomatoes</b> .....	22
<i>Balsamic vinaigrette, basil</i>	
<b>Parma ham with asparagus herbs salad</b> .....	21
<b>Caesar salad</b> .....	19
<i>Romaine lettuce, croutons, Parmesan, bacon</i>	
<i>Chicken breast strips</i> .....	+8
<i>Prawns</i> .....	+12
☞ <b>Avocado with vinaigrette</b> .....	19
☞ <b>Artichoke with vinaigrette</b> .....	24
<i>Lemon aioli</i>	
☞ <b>Butterhead lettuce hearts with radishes</b> .....	16
<i>Croutons, chives</i>	
☞ <b>Asparagus mimosa</b> .....	19
<i>Croutons, chives, vinaigrette</i>	
<b>King crab salad</b> .....	39
<i>With mango, avocado, coriander-honey vinaigrette</i>	
<b>Smoked salmon</b> .....	27
<i>Horseradish, onions, capers</i>	
<b>Swiss Angus beef tartare</b> .....	29/39
<i>Swiss beef, quail egg, brioche toast</i>	
<i>Main course served with pommes allumettes</i>	

### 79er Menu

*Create your own 3-course menu by choosing freely  
from our entire selection.*

## Bar Snacks

☞ <b>Antipasti</b> .....	per variety / per bowl 8
<i>Olives, sun-dried tomatoes, Parmesan, artichokes, spicy stuffed peppers</i>	
☞ <b>Focaccia</b> .....	per piece 3
<b>Parma raw ham</b> .....	16
<b>Tarte flambée Classic</b> .....	19
<i>Bacon, onions, sour cream, freshly ground pepper</i>	
☞ <b>Tarte flambée Vegetarian</b> .....	19
<i>Rocket, tomatoes, sour cream, onions, Parmesan</i>	
<b>Tarte flambée Toscana</b> .....	26
<i>Parma raw ham, sour cream, onions, rocket, sun-dried tomatoes, Parmesan</i>	
<b>Toscana apéro platter</b> .....	36
<i>Parma raw ham, Parmesan, antipasti, eggplant, tomato tapenade, focaccia</i>	
☞ <b>Focaccia vegetable platter</b> .....	28
<i>Antipasti, eggplant, tomato, olive and artichoke tapenade, garden vegetables</i>	

## Suggestions

**Entrecôte Ojo de Agua "Café de Paris" 200 g** ..... 54  
*Wild broccoli, pommes allumettes*

## Meals

<b>Zurich-style sliced veal</b> .....	48
<i>Creamy mushroom sauce, crispy rösti</i>	
<b>Veal Wiener Schnitzel</b> .....	48
<i>Lingonberries, potato salad with cucumber</i>	
<b>Grilled Beef Ojo de Agua with béarnaise sauce</b> .....	64
<i>Mediterranean roasted potatoes, green asparagus</i>	
<b>Schiller burger with Black Angus</b> .....	36
<i>Smoked raclette cheese, bacon, tomatoes, BBQ sauce, french fries, brioche bun</i>	
☞ <b>Schiller garden burger in a brioche bun</b> .....	34
<i>Smoked raclette cheese, lettuce, tomatoes, BBQ sauce, french fries</i>	
<b>Grilled pike-perch fillet with champagne foam</b> .....	48
<i>Parisienne potatoes, ratatouille</i>	
<b>Pan-seared salmon fillet</b> .....	46
<i>Asparagus-artichoke bed, lobster foam</i>	
<b>Moules marinières à la crème</b> .....	26/39
<i>Main course served with pommes allumettes</i>	
<b>Grilled sole</b> .....	68
<i>Boiled potatoes, spinach</i>	
<b>Homemade ravioli</b> .....	38
☞ <i>With ricotta-lemon, thyme, nut butter, spinach</i>	
or	
<i>With veal, sage butter, spinach</i>	
☞ <b>Homemade penne</b> .....	38
<i>Morel cream sauce</i>	

## Dessert

<b>Schiller's Tiramisu</b> .....	14
<b>Tarte fine aux pommes</b> .....	16
<i>Vanilla ice cream</i>	
<b>Lemon tart</b> .....	14
<b>Schiller's chocolate mousse</b> .....	14
<i>Double cream</i>	
<b>Lemon-Cheesecake</b> .....	14
<i>Fresh berries</i>	
<b>Crème brûlée</b> .....	14
<b>Affogato al caffè</b> .....	12
<b>Ice cream / sorbet</b> .....	5.5
<i>Vanilla / chocolate / macadamia / strawberry / pistachio / Fior di Latte / passionfruit-mango / raspberry / lemon &amp; lime</i>	
<b>Macarons</b> .....	8
3 macarons	

*We exclusively serve Swiss eggs.  
Beef: Switzerland and Argentina\*  
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, April 2026*

\* May contain trace amounts of veterinary medicinal products (e.g., antibiotics).

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

☞ = vegetarian

## SCHILLER

Goethe Bar

White wine	10cl	75cl
<b>Chiar di Luna</b> .....	11	74
<i>Bianco di Merlot, Delea, Ticino, Merlot (CH)</i>		
<b>Maison Lafleur</b> .....	10	65
<i>Collection Privée Candrian, Languedoc, Chardonnay (FR)</i>		
<b>Sancerre Florian Mollet</b> .....	13	89
<i>Florian Mollet, Loire, Sauvignon Blanc (FR)</i>		
<b>Dreissigacker Riesling Vintages</b> .....	12	79
<i>Weingut Dreissigacker, Rheinhessen, Riesling (DE)</i>		
<b>Grüner Veltliner Goldene Ida</b> .....	11	72
<i>Candrian wine collection, Lower Austria, Grüner Veltliner (AT)</i>		

Rose	10cl	75cl	150cl	300cl
<b>Château Minuty Rosé &amp; Or</b> .....	13	89	169	380
<i>Provence, Grenache, Syrah (FR)</i>				
<b>Château Minuty 281</b> .....	135	255		
<i>Provence, Grenache, Syrah (FR)</i>				
<b>Domaines Ott, Château de Selle</b> .....	89	198	450	
<i>Provence, Cinsault, Mouverde, Syrah (FR)</i>				

Red wine	10cl	75cl
<b>Pinot Noir Classic</b> .....	14	98
<i>Winery Erich Meier, Zurich, Pinot Noir (CH)</i>		
<b>Château Dutruch</b> .....	13	89
<i>Collection Privée Candrian, Bordeaux, Cabernet Sauvignon, Merlot (FR)</i>		
<b>Ruit Hora Bolgheri</b> .....	14	98
<i>Caccia al Piano, Tuscany, Merlot, Cabernet Sauvignon, Petit Verdot, Shiraz (IT)</i>		
<b>Mas Agnes</b> .....	11	76
<i>Coleccion Privada Candrian, Priorat, Garnacha, Cariñena (ES)</i>		
<b>MC Manis Reserve</b> .....	12	89
<i>McManis Family Vineyards, California, Cabernet Sauvignon (US)</i>		

Champagner & Prosecco	10cl	75cl	150cl
<b>Laurent-Perrier La Cuvée Brut</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 No26</b> .....	280	590	
<b>Laurent-Perrier Alexandra Rosé, 2012</b> .....	490	890	
<b>Louis Roederer, Cristal Brut 2015</b> .....	360		
<b>Louis Roederer, Cristal rosé</b> .....	680		
<b>Louis Roederer, Cristal Brut 2008</b> .....		1400	
<b>Dom Pérignon, 2013</b> .....	340		
<b>Ruinart Blanc de Blancs</b> .....	180	350	
<b>Krug Brut Grande Cuvée</b> .....	380		
<b>Prosecco, Bisol Crede Brut</b> .....	13	69	139
<b>Prosecco, Jeio Rosé Brut</b> .....	14	72	

Beer	25cl	33cl	40cl
<b>Birra Moretti</b> .....	6.6		9.2
<b>Ittinger Klosterbräu</b> .....	6.6		9.2
<b>Erdinger Weissbier</b> .....	6.6		9.2
<b>Lagunitas IPA</b> .....		9	
<b>Corona</b> .....		9	
<b>Birra Moretti Zero (alcohol-free)</b> .....		7	

**Ittinger Gold (Bottle 33cl)**..... 8.5

## Bartender's choice

**Clear Piña Colada**..... 25  
*Planteray 3 Stars rum, Wray & Nephew Overproof rum, coconut milk, pineapple*

## Goethe's Sparkling

<b>French 75</b> .....	22
<i>Bulldog Gin, lemon, champagne</i>	
<b>Strawberry vs. Basil</b> .....	22
<i>Bulldog Gin, strawberry puree, fresh basil, lemon, ginger beer</i>	
<b>Bellini</b> .....	19
<i>Prosecco, white peach purée</i>	
<b>Pornstar Martini</b> .....	22
<i>Skyy Vodka, passion fruit, vanilla, champagne</i>	
<b>Limoncello Spritz</b> .....	20
<i>Limoncello, mediterranean tonic, prosecco</i>	

## Goethe's Evergreens

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

## Mocktails

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

## Soft Drinks

**Homemade iced tea (25cl/40cl)**..... 6.5 / 8.5

<b>San Pellegrino (50cl / 75cl)</b> .....	6.9	9.8
<b>Acqua Panna (50cl / 75cl)</b> .....	6.9	9.8
<b>Züri water (50cl)</b> .....		5
<b>Apple schorle (33cl)</b> .....		7
<b>ADAM+UVA Bio Grape schorle (rot, 33cl)</b> .....		7
<b>Swiss Ma-Tee(33cl)</b> .....		7
<b>Three Cents Tonic Water (20cl)</b> .....		8
<b>Three Cents Ginger Beer (20cl)</b> .....		8
<b>Three Cents Ginger Ale (20cl)</b> .....		8
<b>Three Cents Lemon Tonic (20cl)</b> .....		8
<b>Three Cents Pink Grapefruit (20cl)</b> .....		8
<b>Coca-Cola / Zero (33cl)</b> .....		7
<b>Fanta (33cl)</b> .....		7
<b>Rivella (red / blue, 33cl)</b> .....		7

Prices in CHF incl. VAT, April 2026