

Breakfast

Sonntag | 11 - 14 Uhr

Buttergipfel	3.5
Laugengipfel	3
Kardamonschnecke oder Zimtknoten	4.8
Muffin	4.8
Pain au chocolat	4
Brotkorb	9
<i>Baguette/Zopf/Buttergipfel</i>	
Bananenbrot	5
Brotaufstrich	5
<i>Butter oder Margarine/Honig oder Nutella/3 Sorten Konfitüre</i>	
Birchermüesli	12
<i>Früchte, Beeren</i>	
Fruchtsalat	12
Frische Beeren Bowl	15
Griechischer Joghurt	12
<i>Hausgemachtes Granola</i>	
Rohschinkenteller	19
Käseteller	19
<i>3 Käsesorten, Birnenbrot</i>	
Hausgeräucherter Lachs	19
<i>Meerrettichschaum, Kapern, Toast</i>	
Hafermilch-Porridge	16
<i>Frische Beeren</i>	
Chia-Pudding	12
<i>Kokosmilch, Mango</i>	
Bagel mit Räucherlachs	21
<i>Frische Kräuter, Spiegelei</i>	
3 Pancakes	16
<i>Ahornsirup, Beeren</i>	
Egg dishes	
Egg «Florentine»	16
<i>Zwei pochierte Eier, Brioche Toast, Spinat</i>	
Egg «Benedict»	19
<i>Zwei pochierte Eier, Brioche Toast, Schinken, Sauce Hollandaise</i>	
Egg «Schiller»	18
<i>Zwei pochierte Eier, Avocado, Focaccia</i>	
Spiegeleier	12
<i>Zwei Eier</i>	
Weichgekochte Eier	12
<i>Zwei Eier, geröstetes Baguette</i>	
Rührei oder Omelette	12
<i>Tomaten, Cheddar, Pilzen oder frische Kräuter</i> +2	
<i>gebratener Speck oder Schinken</i> +3	
Weisses Omelette mit Hüttenkäse	18
<i>Roggenbrot, Kräuter</i>	

à la carte

Sonntag | 11 - 14 Uhr

Starters & Soups

Französische Zwiebelsuppe	17
<i>Mit überbackenen Käsecroustons</i>	
Büffelmozzarella mit Rispenntomaten 	22
<i>Balsamico-Vinaigrette, Basilikum</i>	
Königskrabben-Salat	39
<i>Mit Mango, Avocado, an Koriander-Honig Vinaigrette</i>	
Tatar vom Schweizer Angus Rind	29/39
<i>Schweizer Rindfleisch, Wachtelei, Briochetoast</i>	
<i>Hauptgang serviert mit Pommes Allumettes</i>	

Mains

Entrecôte Ojo de Agua «Café de Paris» 200g	54
<i>Wilder Brokkoli, Pommes Allumettes</i>	
Zürcher Kalbgeschnetzeltes	48
<i>Champignonrahmsauce, knusprige Rösti</i>	
Wienerschnitzel vom Kalb	48
<i>Preiselbeeren, Kartoffel-Gurkensalat</i>	
Moules marinières à la crème	26/39
<i>Hauptgang serviert mit Pommes Allumettes</i>	
Gebratenes Lachsfilet	46
<i>Spargel-Artischockenbeet, Hummerschaum</i>	
Hausgemachte Ravioli	38
<i>Mit Ricotta-Zitrone, Thymian, Nussbutter, Spinat </i>	
<i>Mit Kalbfleisch an Salbeibutter, Spinat</i>	
Hausgemachte Penne 	38
<i>Morchelrahmsauce</i>	

Dessert

Schiller's Schokoladenmousse	14
<i>Doppelrahm</i>	
Tarte au citron	14
Zitronen-Cheesecake	4
<i>Frische Beeren</i>	
Crème Brûlée	14
Affogato al caffè	12
Glacé/Sorbet	5.5
<i>Vanille, Schokolade, Macadamia, Erdbeer, Pistazie, Fior di Latte, Passionsfrucht-Mango, Himbeere, Lemon & Lime</i>	
Macarons	8
<i>3 Macarons</i>	

*Wir servieren ausschliesslich Schweizer Eier.
Rind: Schweiz und Argentinien*
Kalb: Schweiz
Geflügel: Schweiz, Frankreich und Ungarn
Schwein: Schweiz und Italien
Lachs: Schweiz und Norwegen
Königskrabben: Alaska
Moules: Dänemark, Niederlande
Backwaren: Schweiz, Spanien, Frankreich*

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

Preise in CHF inkl. MwSt., Mai 2026

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

 = Vegetarisch

Soft Drinks

Hausgemachter Eistee (25cl/40cl)	6.5 / 8.5
San Pellegrino (50cl / 75cl)	6.9 9.8
Acqua Panna (50cl / 75cl)	6.9 9.8
Züri Wasser (50cl)	5
Apfelschorle (33cl)	7
ADAM+UVA Bio-Traubenschorle (rot, 33cl)	7
Swiss Ma-Tee (33cl)	7
Three Cents Tonic Water (20cl)	8
Three Cents Ginger Beer (20cl)	8
Three Cents Ginger Ale (20cl)	8
Three Cents Lemon Tonic (20cl)	8
Three Cents Pink Grapefruit (20cl)	8
Coca Cola / Zero (33cl)	7
Fanta (33cl)	7
Rivella (rot / blau, 33cl)	7

Hot Drinks

Kaffee / Espresso / Ristretto	5.5
Doppio	7
Cappuccino	6.2
Caffè Latte	6.2
Latte Macchiato	7
Espresso Macchiato	5.6
Flat White	7.5
Caffè Freddo	6.5
Schokolade heiss / kalt	6
Tee von «L'art du thé»	5.5
<i>Earl Grey / English Breakfast / Jasmin / Rooibos / Grüntee / Verveine / Alpen Chic / Kamille / Symphonie de Fruits / Chai</i>	
Frischer Ingwertee	7
Frischer Minztee	7
Haferdrink	+0.6

Juices 20cl

Frischer Orangensaft	8
Frischer Karotten-Ingwersaft	8
Tomatensaft	7
Ananassaft	7
Grapefruitsaft	7
Cranberrysaft	7

Beer

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

Ittinger Gold (Flasche 33cl)	8.5
---	-----

White wine

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

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

Red wine

	10cl	75cl
Pinot Noir Classic	14	98
<i>Weingut Erich Meier, Zürich, Pinot Noir (CH)</i>		
Château Dutruch	13	89
<i>Collection Privée Candrian, Bordeaux, Cabernet Sauvignon, Merlot (FR)</i>		
Ruit Hora Bolgheri	14	98
<i>Caccia al Piano, Toscana, Merlot, Cabernet Sauvignon, Petit Verdot, Shiraz (IT)</i>		
Mas Agnes	11	76
<i>Coleccion Privada Candrian, Priorat, Garnacha, Cariñena (ES)</i>		
MC Manis Reserve	12	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	89
Louis Roederer, Cristal Brut 2015		360	
Louis Roederer, Cristal rosé		680	
Louis Roederer, Cristal Brut 2008			1400
Dom Pérignon, 2013		340	
Ruinart Blanc de Blancs		180	350.
Krug Brut Grande Cuvée		380	
Prosecco, Bisol Crede Brut	13	69	139
Prosecco, Jeio Rosé Brut	14	72	

Breakfast

Sunday / 11 am – 2 pm

Butter croissant	3.5
Pretzel croissant	3
Cardamom bun or cinnamon knot	4.8
Muffin	4.8
Pain au chocolat	4
Bread basket	9
<i>Baguette / yeast bread / butter croissant</i>	
Banana bread	5
Bread spread	5
<i>Butter or margarine / honey / Nutella / 3 types of jam</i>	
Birchermuesli	12
<i>Fruits berries</i>	
Fruit salad	12
Fresh berry bowl	15
Greek yogurt	12
<i>Homemade granola</i>	
Raw ham plate	19
Cheese plate	19
<i>3 types of cheese, pear bread</i>	
House smoked salmon	19
<i>Horseradish foam capers toast</i>	
Oat milk porridge	16
<i>Fresh berries</i>	
Chia pudding	12
<i>Coconut milk, mango</i>	
Bagel with smoked salmon	21
<i>Fresh herbs, fried egg</i>	
3 pancakes	16
<i>Maple syrup, berries</i>	
Egg dishes	
Egg „Florentine“	16
<i>Two poached eggs, brioche toast, spinach</i>	
Egg „Benedict“	19
<i>Two poached eggs, brioche toast, ham, hollandaise sauce</i>	
Egg „Schiller“	18
<i>Two poached eggs, avocado, focaccia</i>	
Fried eggs	12
<i>Two eggs</i>	
Soft boiled eggs	12
<i>Two eggs, toasted baguette</i>	
Scrambled eggs or omelette	12
<i>Tomatoes, cheddar, mushrooms, or fresh herbs</i>	
<i>Bacon or ham</i> +3	
White omelette with cottage cheese	18
<i>Rye bread, herbs</i>	

à la carte

Sunday / 11 am – 2 pm

Starters & Soups

French onion soup	17
<i>With melted cheese croutons</i>	
Buffalo mozzarella with vine tomatoes [∅]	22
<i>Balsamic vinaigrette, basil</i>	
King crab salad	39
<i>With mango, avocado, and coriander-honey vinaigrette</i>	
Swiss Angus beef tartare	29/39
<i>Swiss beef, quail egg, brioche toast</i>	
<i>Main course served with Pommes Allumettes</i>	

Mains

Entrecote Ojo de Agua „Café de Paris“ 200 g	54
<i>Wild broccoli, Pommes Allumettes</i>	
Sliced veal Zurich style	48
<i>Creamy mushroom sauce, crispy roesti</i>	
Veal Viennese schnitzel	48
<i>Lingonberries, potato-cucumber salad</i>	
Moules marinières à la crème	26/39
<i>Main course served with Pommes Allumettes</i>	
Pan-seared salmon fillet	46
<i>Asparagus-artichoke bed, lobster foam</i>	
Homemade ravioli	38
<i>With ricotta lemon, thyme, brown butter, spinach [∅]</i>	
<i>With veal and sage butter, spinach</i>	
Homemade Penne [∅]	38
<i>Morel cream sauce</i>	

Dessert

Schiller's chocolate mousse	14
<i>Double cream</i>	
Tarte au citron	14
Lemon cheesecake	4
<i>With fresh berries</i>	
Crème Brûlée	14
Affogato al caffè	12
Glacé/Sorbet	5.5
<i>Vanilla, chocolate / macadamia / strawberry, pistachio / fior di latte / passion fruit-mango / raspberry / lemon & lime</i>	
Macarons	8
<i>3 Macarons</i>	

We serve exclusively Swiss eggs.

*Beef: Switzerland and Argentina**

Veal: Switzerland

Poultry: Switzerland, France and Hungary

Pork: Switzerland and Italy

Salmon: Switzerland and Norway

King crab: Alaska

Mussels: Denmark, Netherlands

Bakery products: Switzerland, Spain, France

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

Prices in CHF including VAT May 2026

For allergies and intolerances please contact our service staff

[∅] = Vegetarian

BRASSERIE

SCHILLER

Goethe Bar

Soft Drinks

Schiller's homemade iced tea (25cl/40cl)..... 6.5 / 8.5

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

Hot Drinks

<i>Coffee / Espresso / Ristretto</i>	5.5	
<i>Doppio</i>	7	
<i>Cappuccino</i>	6.2	
<i>Caffè Latte</i>	6.2	
<i>Latte Macchiato</i>	7	
<i>Espresso Macchiato</i>	5.6	
<i>Flat White</i>	7.5	
<i>Caffè Freddo</i>	6.5	
<i>Chocolate hot / cold</i>	6	
<i>Tea «L'art du thé»</i>	5.5	
<i>Earl Grey / english breakfast / jasmin / rooibos / greentea / verveine / Alpen Chic / chamomile / Symphonie de Fruits / chai</i>		
<i>Fresh ginger tea</i>	7	
<i>Fresh mint tea</i>	7	
<i>Oat drink</i>	+0.6	

Juices 20cl

<i>Fresh orange juice</i>	8	
<i>Fresh carrot ginger juice</i>	8	
<i>Tomato juice</i>	7	
<i>Pineapple juice</i>	7	
<i>Grapefruit juice</i>	7	
<i>Cranberry juice</i>	7	

Beer

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

Ittinger Gold (33cl bottle)..... 8.5

White wine

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

Rose

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

Red wine

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

Champagner & Prosecco

	10cl	75cl	150cl
<i>Laurent-Perrier La Cuvée Brut</i>	20	130	240
<i>Laurent-Perrier Cuvée Rosé</i>	22	160	350
<i>Laurent-Perrier Blanc de Blancs</i>		180	
<i>Laurent-Perrier Grand Siècle La Cuvée No26</i>		280	590
<i>Laurent-Perrier Alexandra Rosé, 2012</i>		490	89
<i>Louis Roederer, Cristal Brut 2015</i>		360	
<i>Louis Roederer, Cristal rosé</i>		680	
<i>Louis Roederer, Cristal Brut 2008</i>			1400
<i>Dom Pérignon, 2013</i>		340	
<i>Ruinart Blanc de Blancs</i>		180	350
<i>Krug Brut Grande Cuvée</i>		380	
<i>Prosecco, Bisol Crede Brut</i>	13	69	139
<i>Prosecco, Jeio Rosé Brut</i>	14	72	