

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>	
<i>gebratener Speck oder Schinken</i>	
<i>+2</i>	
Weisses Omelette mit Hüttenkäse	18
<i>Roggenbrot, Kräuter</i>	

à la carte

Sonntag | 11 - 14 Uhr

Starters & Soups

Französische Zwiebelsuppe	17
<i>Mit überbackenen Käsecroûtons</i>	
Fenchel-Feta-Salat ☞	17
<i>Zitrusfrüchte</i>	
Königskrabben-Salat	39
<i>Mango, Avocado, 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 Kalbsgeschnetzeltes	48
<i>Champignonrahmsauce, knusprige Rösti</i>	
Wiener Schnitzel 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>Sellerie-Kartoffelpüree, Hummerschaum</i>	
Hausgemachte Ravioli	38
<i>Mit Ricotta-Zitrone, Thymian, Nussbutter, Spinat ☞</i>	
<i>oder mit Kalbfleisch an Salzeibutter, Spinat</i>	
Hausgemachte Penne ☞	36
<i>Morchelrahmsauce</i>	

Dessert

Schiller's Schokoladenmousse	14
<i>Doppelrahm</i>	
Tarte au citron	14
Zitronen-Cheesecake	14
<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., Oktober 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	
Earl Grey / English Breakfast / Jasmin / Rooibos / Grüntee / Verveine / Alpen Chic / Kamille / Symphonie de Fruits / Chai		
Frischer Ingwertee	7	
Frischer Minzetee	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		
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White wine

	10cl	75cl
Chiar di Luna	11	74
Bianco di Merlot, Delea, Tessin, Merlot (CH)		
Maison Lafleur	10	65
Collection Privée Candrian, Languedoc, Chardonnay (FR)		
Sancerre Florian Mollet	13	89
Florian Mollet, Loire, Sauvignon Blanc (FR)		
Lungocosta Bolgher	11	72
Biano Caccia al Piano, Toskana, Lungocosta Bolgheri Bianco (IT)		
Grüner Veltliner Goldene Ida	11	72
Weinsammlung Candrian, Niederösterreich, Grüner Veltliner (AT)		

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

Red wine

	10cl	75cl
Pinot Noir Classic	14	98
Weingut Erich Meier, Zürich, Pinot Noir (CH)		
Château Dutruch	13	89
Collection Privée Candrian, Bordeaux, Cabernet Sauvignon, Merlot (FR)		
Ruit Hora Bolgheri	14	98
Caccia al Piano, Toscana, Merlot, Cabernet Sauvignon, Petit Verdot, Shiraz (IT)		
Mas Agnes	11	76
Colección Privada Candrian, Priorat, Garnacha, Cariñena (ES)		
Altocedro La Consulta Select	12	89
Altocedro, Mendoza, La Consulta Select (AR)		

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		310	
Ruinart Blanc de Blancs		180	350.
Krug Brut Grande Cuvée		340	
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
Baguette / yeast bread / butter croissant	
Banana bread	5
Bread spread	5
Butter or margarine / honey / Nutella / 3 types of jam	
Birchermuesli	12
Fruits berries	
Fruit salad	12
Fresh berry bowl	15
Greek yogurt	12
Homemade granola	
Raw ham plate	19
Cheese plate	19
3 types of cheese, pear bread	
House smoked salmon	19
Horseradish foam capers toast	
Oat milk porridge	16
Fresh berries	
Chia pudding	12
Coconut milk, mango	
Bagel with smoked salmon	21
Fresh herbs, fried egg	
3 pancakes	16
Maple syrup, berries	

Egg dishes

Egg „Florentine“	16
Two poached eggs, brioche toast, spinach	
Egg „Benedict“	19
Two poached eggs, brioche toast, ham, hollandaise sauce	
Egg „Schiller“	18
Two poached eggs, avocado, focaccia	
Fried eggs	12
Two eggs	
Soft boiled eggs	12
Two eggs, toasted baguette	
Scrambled eggs or omelette	12
Tomatoes, cheddar, mushrooms, or fresh herbs	
Bacon or ham	
+2	
White omelette with cottage cheese	18
Rye bread, herbs	

à la carte

Sunday / 11 am – 2 pm

Starters & Soups

French onion soup	17
Melted cheese croutons	
Fennel and feta salad ☞	17
Citrus fruits	
King crab salad	39
Mango, avocado, and coriander-honey vinaigrette	
Swiss Angus beef tartare	29/39
Swiss beef, quail egg, brioche toast	
Main course served with Pommes Allumettes	

Mains

Entrecote Ojo de Agua „Café de Paris“ 200 g	54
Wild broccoli, Pommes Allumettes	
Sliced veal Zurich style	48
Creamy mushroom sauce, crispy roesti	
Veal Viennese schnitzel	48
Lingonberries, potato-cucumber salad	
Moules marinières à la crème	26/39
Main course served with Pommes Allumettes	
Pan-seared salmon fillet	46
Celery potato purée, lobster foam	
Homemade ravioli	38
With ricotta lemon, thyme, brown butter, spinach ☞	
With veal and sage butter, spinach	
Homemade Penne ☞	36
Morel cream sauce	

Dessert

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

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 October 2026
 For allergies and intolerances please contact our service staff

☞ = Vegetarian

Soft Drinks

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

San Pellegrino (50cl / 75cl).....	6.9	9.8
Acqua Panna (50cl / 75cl).....	6.9	9.8
Züri Water (50cl).....	5	
Apple Schorle (33cl).....	7	
ADAM+UVA Bio-Grapeschorle (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 (red / blue, 33cl).....	7	

Hot Drinks

Coffee / 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	
Chocolate hot / cold	6	
Tea «L'art du thé».....	5.5	
Earl Grey / english breakfast / jasmin / rooibos / greentea / verveine / Alpen Chic / chamomile / Symphonie de Fruits / chai		
Fresh ginger tea	7	
Fresh mint tea	7	
Oat drink	+0.6	

Juices 20cl

Fresh orange juice.....	8	
Fresh carrot ginger juice.....	8	
Tomato juice.....	7	
Pineapple juice.....	7	
Grapefruit juice.....	7	
Cranberry juice	7	

Beer

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Birra Moretti	6.6		9.2
Ittinger Klosterbräu.....	6.6		9.2
Erdinger Weissbier	6.6		9.2
Lagunitas IPA.....		9	
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Ittinger Gold (33cl bottle)..... 8.5

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Bianco di Merlot, Delea, Ticino, Merlot (CH)		
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Bianco Caccia al Piano, Tuscany, Lungocosta Bolgheri Bianco (IT)		
Grüner Veltliner Goldene Ida	11	72
Wine collection Candrian, Lower Austria, Grüner Veltliner (AT)		

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Winery Erich Meier, Zurich, Pinot Noir (CH)		
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Collection Privée Candrian, Bordeaux, Cabernet Sauvignon, Merlot (FR)		
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Caccia al Piano, Tuscany Merlot, Cabernet Sauvignon, Petit Verdot, Shiraz (IT)		
Mas Agnes.....	11	76
Candrian private collection, Priorat, Garnacha, Cariñena (ES)		
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