

Starters & Soups

Französische Zwiebelsuppe	17
Käse-Croûtons	
Zürcher Weissweinsuppe	19
Seezungenfiletstreifen	
Hummerschaumsuppe	25
mit Cognac	

Chef's choice

Scampi-Carpaccio	29
Tomaten, Kapern, Kräuter-Olivenöl	

🌱 Fenchel-Feta-Salat	17
Zitrusfrüchte	
Caesar Salat	19
Lattich, Croûtons, Parmesan, Speck	
Pouletbruststreifen	+8
Crevetten	+12
🌱 Avocado mit Vinaigrette	19
🌱 Nüsslisalat an Senf-Hausdressing	16
Croûtons, gehacktes Ei	
Crevettencocktail	24/36
Avocado, Kräutersalat	
🌱 Lauch Mimosa	19
Croûtons, Schnittlauch, Vinaigrette	
Königskrabben-Salat	39
Mango, Avocado, Koriander-Honig-Vinaigrette	
Rauchlachs	27
Meerrettich, Zwiebeln, Kapern	
Tatar vom Schweizer Angus Rind	29/39
Schweizer Rindfleisch, Wachtelai, 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

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

Suggestions

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

Mains

Zürcher Kalbsgeschnetzeltes	48
Champignonrahmsauce, knusprige Rösti	
Wienerschnitzel vom Kalb	48
Preiselbeeren, Kartoffel-Gurkensalat	
Grilliertes Rindsfilet Ojo de Agua an Sauce Béarnaise	64
Mediterrane Bratkartoffeln, wilder Brokkoli	
Schiller Burger vom Black Angus Rind im Brioche Bun	36
Geräucherter Jumi-Raclettekäse, Speck, Tomaten, BBQ-Sauce, Pommes Frites	
Grilliertes Zanderfilet an Champagnerschaum	48
Parisienne Kartoffeln, Sauerkraut	
Gebratenes Lachsfilet	46
Sellerie-Kartoffelpüree, Hummerschaum	
Moules marinières à la crème	26/39
Hauptgang serviert mit Pommes Allumettes	
Grillierte Seezunge	68
Salzkartoffeln, Spinat	
Hausgemachte Ravioli	38
🌱 Mit Ricotta-Zitrone, Thymian, Nussbutter, Spinat oder Mit Kalbfleisch an Salbeibutter, Spinat	
🌱 Hausgemachte Strozzapreti	38
Morchelrahmsauce	

Dessert

Schiller's Tiramisu	14
Tarte fine aux pommes	16
Vanille Glacé	
Tarte au citron	14
Schiller's Schokoladenmousse	14
Doppelrahm	
Zitronen-Cheesecake	14
Frische Beeren	
Crème Brûlée	14
Affogato al caffè	12
Glacé/Sorbet	5.5
Vanille / Schokolade / Macadamia / Erdbeer / Pistazie / Fior di Latte / Passionsfrucht-Mango / Himbeere / Lemon & Lime	
Macarons	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, Spanien
Backwaren: Schweiz, Spanien, Frankreich
Preise in CHF inkl. MwSt. Oktober 2026

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

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

🌱 = vegetarisch

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>		
Lungocosta Bolgheri Bianco	13	89
<i>Caccia al Piano, Toscana, Lungocosta Bolgheri Bianco (IT)</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>				

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>		
Altocedro La Consulta Select	12	89
<i>Altocedro, Mendoza, La Consulta Select (AR)</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		310	590
Laurent-Perrier Alexandra Rosé, 2012		490	890
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	

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

Bartender's choice

Purple Haze 20
Hibiskus-Gin-Infusion, Kalamansi-Cordial, Limette, Tonic Water

Goethe's Sparkling

French 75	22
<i>Bulldog Gin, Zitronen, Champagner</i>	
Pimm's No.1	19
<i>Pimm's, Ginger Ale, Angostura Bitter, Gurke</i>	
Bellini	19
<i>Prosecco, weisses Pfirsichpüree</i>	
Pornstar Martini	22
<i>Sky Vodka, Passionsfrucht, Vanille, Champagner</i>	
Limoncello Spritz	20
<i>Limoncello, Lemon, Tonic, Prosecco</i>	

Goethe's Evergreens

French Martini	23
<i>Sky Vodka, Ananas, Chambord</i>	
Negroni	19
<i>Bulldog Gin, Cinzano 1757 Vermouth, Campari</i>	
Espresso Martini	20
<i>Sky Vodka, Vanille, Espresso</i>	
Skinny Bitch	18
<i>Sky 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 Botanical Dry, Seltzer</i>	
Schiller Spritzer	15
<i>Apfel, Ginger Beer, Zitronensaft, Holundersirup</i>	
NOgroni	17
<i>Rebels Rosso, Rebels Botanical Dry, Bitter Sirup</i>	

Soft Drinks

San Pellegrino (50cl / 75cl)	6.9	9.8
Acqua Panna (50cl / 75cl)	6.9	9.8

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

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

Starters & Soups

French onion soup	17
Cheese croutons	
Zurich white wine soup	19
Sole fillet strips	
Lobster bisque	25
with Cognac	

Chef's choice

Scampi carpaccio	29
Tomatoes, capers, herb-infused olive oil	

✓ 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 house mustard dressing	16
Croutons, chopped egg	
✓ Prawn cocktail	24/36
Avocado, herb salad	
✓ 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 pommes allumettes	

Bar Snacks

79er Menu

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

✓ Antipasti	per variety / per bowl 8
Olives, sun-dried tomatoes, Parmesan, artichokes, spicy stuffed peppers	
✓ Focaccia	per piece 3
Parma raw ham	16
Tarte flambée Classic	19
Bacon, onions, sour cream, freshly ground pepper	
✓ Tarte flambée Vegetarian	19
Rocket, tomatoes, sour cream, onions, Parmesan	
Tarte flambée Toscana	26
Parma raw ham, sour cream, onions, rocket, 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 Ojo de Agua "Café de Paris" 200 g	54
Wild broccoli, pommes allumettes	

Meals

Zurich-style sliced veal	48
Creamy mushroom sauce, crispy rösti	
Veal Wiener Schnitzel	48
Lingonberries, potato salad with cucumber	
Grilled Beef Ojo de Agua with béarnaise sauce	64
Mediterranean roasted potatoes, wild broccoli	
Schiller burger with Black Angus in a brioche bun	36
Smoked jumi raclette cheese, bacon, tomatoes, BBQ sauce, french fries	
Grilled pike-perch fillet with champagne foam	48
Parisienne potatoes, sauerkraut	
Roasted salmon fillet	46
Celeriac and potato purée, lobster foam	
Moules marinières à la crème	26/39
Main course served with pommes allumettes	
Grilled sole	68
Boiled potatoes, spinach	
Homemade ravioli	38
✓ With ricotta-lemon, thyme, brown butter, spinach or	
With veal, sage butter, spinach	
✓ Homemade Strozzapreti	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	
Lemon-Cheesecake	14
Fresh berries	
Crème brûlée	14
Affogato al caffè	12
Ice cream / sorbet	5.5
Vanilla / chocolate / macadamia / strawberry / pistachio / Fior di Latte / passionfruit-mango / raspberry / lemon & lime	
Macarons	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, Spain
 Baked goods: Switzerland, Spain, France
 Prices in CHF incl. VAT, October 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

BRASSERIE

SCHILLER

Goethe Bar

White wine

	10cl	75cl
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<i>Caccia al Piano, Tuscany, Lungocosta Bolgheri Bianco (IT)</i>		
Grüner Veltliner Goldene Ida	11	72
<i>Weinsammlung Candrian, Lower Austria, Grüner Veltliner (AT)</i>		

Rose

	10cl	75cl	150cl	300cl
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<i>Provence, Grenache, Syrah (FR)</i>				

Red wine

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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 (alcohol-free)		7	

Ittinger Gold (Bottle 33cl) 8.5

Bartender's choice

Purple Haze 20
Hibiscus gin infusion, calamansi cordial, lime, tonic water

Goethe's Sparkling

French 75	22
<i>Bulldog Gin, lemon, champagne</i>	
Pimm's No.1	19
<i>Pimm's, ginger ale, Angostura bitters, cucumber</i>	
Bellini	19
<i>Prosecco, white peach purée</i>	
Pornstar Martini	22
<i>Skyy Vodka, passion fruit, vanilla, champagne</i>	
Limoncello Spritz	20
<i>Limoncello, lemon tonic, prosecco</i>	

Goethe's Evergreens

French Martini	23
<i>Skyy vodka, pineapple, Chambord</i>	
Negroni	19
<i>Bulldog Gin, Cinzano 1757 vermouthe, 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, Rebels Botanical Dry, seltzer</i>	
Schiller Spritzer	15
<i>Apple, ginger beer, lemon juice, elderflower syrup</i>	
NOgroni	17
<i>Rebels Rosso, Rebels Botanical Dry, bitter syrup</i>	

Soft Drinks

San Pellegrino (50cl / 75cl) 6.9 9.8

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

Acqua Panna (50cl / 75cl)	6.9	9.8
Züri water (50cl)		5
Apple schorle (33cl)		7
ADAM+UVA Bio Grape schorle (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