BRASSERIE

SCHILLER

Goethe Bar

Starters & Soups

Französische Zwiebelsuppe 17
Käse-Croûtons

Zürcher Weissweinsuppe 19
Seezungenfiletstreifen

Hummerschaumsuppe 25
mit Cognac

Chef's choice

Terrine de foie gras de canard „Lipp“ 29/39
Feigen-Portwein Chutney, Briochetoast

Lauwarmer Linsensalat 29
Pochiertes Ei, Wintertrüffel

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, 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

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

Créme Brûlée 14

Affogato al caffé 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
Entenleberterrine: Frankreich
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. November 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
Chiar di Luna *Bianco di Merlot, Delea, Tessin, Merlot (CH)*	11	74
Maison Lafleur *Collection Privée Candrian, Languedoc, Chardonnay (FR)*	10	65
Sancerre Florian Mollet *Florian Mollet, Loire, Sauvignon Blanc (FR)*	13	89
Lungocosta Bolgheri Bianco *Caccia al Piano, Toskana, Lungocosta Bolgheri Bianco (IT)*	13	89
Grüner Veltliner Goldene Ida *Weinsammlung Candrian, Niederösterreich, Grüner Veltliner (AT)*	11	72

Rose

	10cl	75cl	150cl	300cl
Château Minuty Rosé & Or *Provence, Grenache, Syrah (FR)*	13	89	169	380

Red wine

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

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
Bulldog Gin, Zitrone, Champagner

Pimm's No.1 ..... **19**
Pimm's, Ginger Ale, Angostura Bitter, Gurke

Bellini 19
Prosecco, weisses Pfirsichpüree

Pornstar Martini 22
Skyy Vodka, Passionsfrucht, Vanille, Champagner

Limoncello Spritz 20
Limoncello, Lemon, Tonic, Prosecco

Goethe's Evergreens

French Martini 23
Skyy Vodka, Ananas, Chambord

Negroni 19
Bulldog Gin, Cinzano 1757 Vermouth, Campari

Espresso Martini 20
Skyy Vodka, Vanille, Espresso

Skinny Bitch 18
Skyy Vodka, Zitrone, Seltzer

Paloma 19
Tequila, Limette, Grapefruit Soda

Mocktails

Clover Clubsport 17
Himbeere, Ananas, Zitronensaft, Vanille

Dolce Spritz 17
Rebels Dolce Spritz, Raspberry Tonic

Placebo Effect 17
Passionsfrucht, Vanille, Rebels Botanical Dry, Seltzer

Schiller Spritzer 15
Apfel, Ginger Beer, Zitronensaft, Holundersirup

NOgroni 17
Rebels Rosso, Rebels Botanical Dry, Bitter Sirup

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

Preise in CHF inkl. MwSt., November 2026

BRASSERIE

SCHILLER

Goethe Bar

Starters & Soups

French onion soup 17
Cheese croutons

Zurich white wine soup 19
Sole fillet strips

Lobster bisque 25
with Cognac

Chef's choice

Terrine de foie gras de canard „Lipp“ 29/39
Fig port chutney, brioche toast

Lukewarm lentil salad 29
Poached egg, winter truffle

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

79er Menu

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

Bar Snacks

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 caffé 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
Foie gras: France
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, November 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

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Grüner Veltliner Goldene Ida *Weinsammlung Candrian, Lower Austria, Grüner Veltliner (AT)*	11	72

Rose

	10cl	75cl	150cl	300cl
Château Minuty Rosé & Or *Provence, Grenache, Syrah (FR)*	13	89	169	380

Red wine

	10cl	75cl
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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
Bulldog Gin, lemon, champagne

Pimm's No.1 19
Pimm's, ginger ale, Angostura bitters, cucumber

Bellini 19
Prosecco, white peach purée

Pornstar Martini 22
Skyy Vodka, passion fruit, vanilla, champagne

Limoncello Spritz 20
Limoncello, lemon tonic, prosecco

Goethe's Evergreens

French Martini 23
Skyy vodka, pineapple, Chambord

Negroni 19
Bulldog Gin, Cinzano 1757 vermouth, Campari

Espresso Martini 20
Skyy Vodka, vanilla, espresso

Skinny Bitch 18
Skyy Vodka, lemon, seltzer

Paloma 19
Tequila, lime, grapefruit soda

Mocktails

Clover Clubsport 17
Raspberry, pineapple, lemon juice, vanilla

Dolce Spritz 17
Rebels Dolce Spritz, raspberry tonic

Placebo Effect 17
Passion fruit, Rebels Botanical Dry, seltzer

Schiller Spritzer 15
Apple, ginger beer, lemon juice, elderflower syrup

NOgroni 17
Rebels Rosso, Rebels Botanical Dry, bitter syrup

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

Prices in CHF incl. VAT November 2026