

DUPONT

Brasserie & Bar

Starters...

☞	Tomato soup with basil pesto	15
	Lukewarm jumbo shrimp cocktail Avocado, dried tomatoes and mango	26
☞	Garden salad leaf salad garnished	12
	Vitello tonnato with apple capers and onion-lemon confit	22
☞	Buffalo mozzarella with datterini tomatoes and basil	19
☞	Lettuce salad hearts with chive vinaigrette	15
☞	feta cheese	+5
	bacon	+5
☞	Raw fennel and grapefruit salad home-made smoked salmon	15
☞	Feta cheese	+8
	Beef carpaccio	+5
	with pine nuts, arugula and parmesan cheese	24

Pasta & Risotto...

☞	Penne with tomato sauce, parmesan cheese, olives and artichokes	26
☞	Saffron risotto with zucchini pearls, hot peppers and sun-dried tomatoes	36
	Home-made veal ravioli sage butter, leaf spinach	38

Pizza...

☞	Margherita san marzano tomatoes, fior di latte mozzarella, datterini tomatoes, fresh basil	26
☞	Toscana san marzano tomatoes, fior di latte mozzarella, wild broccoli, parmigiano, smoked scamorza, fresh basil	28
	Prosciutto e Funghi san marzano tomatoes, fior di latte mozzarella, prosciutto cotto, funghi	28
	Diavola san marzano tomatoes, fior di latte mozzarella, chorizo, jalapeño, artichokes	28
	Dupont san marzano tomatoes, mozzarella di bufala, prosciutto parma, rocket, black winter truffle	38
☞	Giulia san marzano tomatoes, fior di latte mozzarella, grilled courgette, artichokes, rocket	32

Classics...

	Beef tartare from Swiss Angus beef brioche toast, onions, apple capers	28/38
	Swiss Angus beefburger in brioche bun salad, shichimi chilli sauce, sweet and sour cucumber, cheddar cheese, Zurich fries	34
☞	Dupont Garden Burger in a brioche bun salad, shichimi chilli sauce, sweet and sour cucumber, cheddar cheese, zurich fries	34

Main...

	Fried giant prawns spring onions, lemon risotto	46
	Grilled fillet of gilthead tomato caper butter, mediterranean roasted vegetables	46
	Moules et Frites 600g creamy white wine broth, zurich fries	39
	Irish Black Angus entrecôte Café de Paris, wild broccoli	48
	Grilled Irish Black Angus beef fillet herb butter, chimichurri	54
	Zurich veal cutlet mushroom sauce, rösti	48
	Wiener escalope of veal cranberries, zurich fries	48
	Veal mince steak with morel sauce seasonal vegetables, tagliolini	42
☞	Vegetable tagine preserved lemons, green olives, couscous, mint yoghurt	38

Side dishes...

	Leaf spinach	7
	Mediterranean vegetables	7
	Zurich fries	7
	Rösti	7
	Tagliolini	7
	Risotto	7
	Couscous	7
	Truffled Zurich fries with Parmesan	12

Desserts...

	Tarte au citron	14
	Tarte fine aux pommes with vanilla ice cream	14
	Fresh Mango	16
	Home-made chocolate mousse	13
	Viennese whipped iced coffee	13
	Ice cream scoop vanilla, espresso, chocolate, pistachio, walnut, caramel, macadamia, stracciatella	5.5
	Sorbet Mango Passion Fruit, Apricot, Strawberry Raspberry, Lemon & Lime	5.5

We serve only Swiss eggs.

In case of allergies and intolerances, please contact our service.

staff: Beef: Switzerland and Ireland Veal: Switzerland / Chicken: Switzerland, France and Hungary /

Pork: Switzerland / Gilthead: Greece / Tuna: Pacific / Giant prawns: Vietnam / Mussels: France, Netherlands

Prices in CHF incl. VAT / april 2023
☞ = vegetarian

Champagner & Prosecco... 🍷

	10cl	75cl
Bollinger / Spéciale Cuvée Brut	19	115
Bollinger / Rosé Brut		135
Louis Roederer / Blanc de Blancs / Millésime 2015		159
Louis Roederer / Cristal Brut / Millésime 2014		320
Louis Roederer / Cristal Rosé / Millésime 2013		680
Bollinger / Grand Année Brut / Millésime 2012		180
Krug / Grande Cuvée Brut		380
Dom Pérignon / Vintage / Millésime 2012		340
Prosecco Valdobbiadene / Crede / Bisol	13	69
Prosecco Jeio / Rosé Brut / Bisol	14	72

White Wine... 🍷

	10cl	75cl
Chiar di Luna, CH	11	74
Angelo Delea Tessin Merlot Bianco		
Riesling SL, DE	12	79
Schloss Lieser Thomas Haag Mosel Riesling		
Grüner Veltliner, AT	11	72
Bründlmayer Kamptal Grüner Veltliner		
Quintaluna, ES	13	85
Ossian Castilla y Leon Verdejo		
Maison Lafleur, FR	10	65
Collecion Privée Candrian Languedoc Chardonnay		

Rosé Wine... 🍷

	10cl	75cl	150cl	300cl
Domaines Ott, Château de Selle, FR	13	89	198	450
Grenache, Cinsault, Mourvèdre, Syrah				
Domaines Ott, Étoile Millésime, FR		180	265	
Grenache, Mourvèdre				

Red Wine... 🍷

	10cl	75cl
Fläscher Pinot Noir, CH	14	89
Daniel & Monika Marugg Graubünden Pinot Noir		
Ripasso Valpolicella, IT	12	79
Tommasi Veneto Corvina veronese, Rondinella, Molinara		
Château Chambrun, FR	15	98
Château Chambrun Pomerol Merlot, Cabernet Franc		
Mas Agnes, ES	11	76
Collecion Privada Candrian Priorat Garnacha, Samsó		
Quimera, AR	13	85
Achaval Ferrer Mendoza Malbec, Cabernet Franc, Cabernet Sauvignon, Merlot		

Beer... 🍺

	25cl	33cl	33.5cl	40cl
Birra Moretti (draught)	6.6			8.6
Ittinger Klosterbräu (draught)	6.6			8.6
Erdinger wheat beer (draught)	6.9			8.8
Lagunitas IPA			8.5	
Corona			8.5	
Heineken 0.0%				7

Soft Drinks... 🍹

Zurich sparkling water	50cl	6.3
Zurich still water	50cl	6.3
Aqua Panna	75cl	9.8
San Pellegrino	75cl	9.8
Rhubarb spritz	33cl	6.2
Apple spritz	33cl	6.2
Coca Cola	33cl	6.2
Coke Zero	33cl	6.2
Rivella red	33cl	6.2
Red Bull	25cl	9
Fever Tree Tonic	20cl	6.5
Fever Tree Ginger Beer	20cl	6.5
Fever Tree Ginger Ale	20cl	6.5
Crodino / Sanbitter	20cl	5.5
Home-made iced tea	25cl / 40cl	6 / 8

Coffee by il Baretto... ☕

Espresso or Ristretto	5.3
Espresso Macchiato	5.3
Espresso Doppio	6.6
Coffee	5.3
White coffee	5.9
Cappuccino	5.9
Latte Macchiato	6.6
Chai Latte	6.6
Flat White	6.6
Ovomaltine	6.6
Caotina	6.6

Tea by l'art du thé... 🍵

Sencha Fuji organic green tea	6
English Breakfast organic / Earl Grey black tea	6
Verbena / Camomile	6
Symphonie de fruit / Fruit tea	6
Fresh ginger-lemongrass tea	7
Fresh peppermint tea	7

Juices... 🍹

Tomato juice	20cl	6
Cranberry juice	20cl	6
Freshly squeezed carrot-ginger juice	20cl	8
Freshly squeezed orange juice	20cl	8