

# DUPONT

Brasserie & Bar

## Starters... 🍷

🍷 Tomato soup Basil pesto	15
Zurich white wine soup Saffron, grilled scallop	19
French onion soup gratinated with cheese croutons	17
Lukewarm giant shrimp cocktail Avocado, dried tomatoes, mango	26
🍷 Garden salad variety of leaf	12
🍷 Lamb's lettuce House dressing, eggs, croûton	16
🍷 Raw fennel and grapefruit salad Home-made smoked salmon Feta cheese	15 +8 +5
Beef marrowbone	22
Beef tatar of Swiss Angus beef Brioche toast, onions, apple capers	28/38

## Pasta & Risotto... 🍷

🍷 Tagliatelle Black winter truffle	39
🍷 Porcini Risotto Shredded parmesan, rosemary, cranberries	35
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 di parma, rocket, black winter truffle	38
🍷 Giulia San Marzano tomatoes, fior di latte mozzarella, grilled courgettes, artichokes, rocket	32

## New Classic... 🍷

Roast beef of the wagon Bernaise sauce, morel sauce, pepper sauce, 1 side dish of your choice	45
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## Main... 🍷

Grilled salmon tranche Lobster foam, parsley-celery puree	42
Grilled fillet of gilthead Tomato caper butter, mediterranean roasted vegetables	46
Moules et frites 500g Creamy white wine broth, Zurich fries	39
Grilled Irish black angus beef fillet rosemary potatoes, broccoli and sauce bernaise	56
Swiss angus beefburger / 🍷 Dupont garden burger Brioche bun, lettuce, shichimi chili sauce, sweet and sour pickles, cheddar cheese, Zurich fries	34
Zurich veal cutlet Mushroom sauce, Rösti	48
Wiener escalope of veal Cranberries, Zurich fries	48
Braised beef cheeks Barolo jus, mashed potatoes, winter vegetables	45
🍷 Maroccan vegetable tagine Preserved lemons, green olives, couscous, mint yoghurt	38

## Side dishes... 🍷

Leaf spinach, broccoli or Mediterranean vegetables	7
Zurich fries	7
Rösti	7
Roasted potatoes	7
Tagliolini	7
Risotto	7
Couscous	7
Truffled Zurich fries with parmesan	12

## Dessert... 🍷

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 scoops vanilla, espresso, chocolate, pistachio, walnut, caramel, macadamia, stracciatella	5.5
Sorbet mango passion fruit, apricot, strawberry raspberry, lemon & lime	5.5

In case of allergies and intolerances please contact our service staff.  
We serve exclusively Swiss eggs.  
Veal: Switzerland  
Beef: Ireland, Switzerland, Paraguay (PY)  
Sausages: Switzerland, Italy, Spain  
Salmon: Scotland / Mussels: France / Holland  
Shrimps: Vietnam



Prices in CHF incl. VAT.  
December 2023

# DUPONT

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## Champagner & Prosecco... 🍷

	10cl	75cl	150cl
Laurent-Perrier La Cuvée	20	130	240
Laurent-Perrier Cuvée Rosé		160	350
Laurent-Perrier blanc de blancs		180	
Laurent-Perrier Grand Siècle No. 25		280	590
Louis Roederer / Cristal Brut / Millésime 2014		320	
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	

## Softdrinks... 🍹

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	6.5
Apple spritz	33cl	6.5
Coca Cola	33cl	6.5
Cola Zero	33cl	6.5
Rivella red	33cl	6.5
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 / Crodino rosso	17.5cl	8
Home-made iced tea	25cl/40cl	6/8

## White Wine... 🍷

	10cl	75cl
Chiar di Luna, CH Angelo Delea   Tessin   Merlot Bianco	11	74
Riesling SL, DE Schloss Lieser Thomas Haag   Mosel   Riesling	12	79
Lugana, IT Tommasi Viticoltori   Veneto   Lugana	9	59
Quintaluna, ES Ossian   Castilla y Leon   Verdejo	13	85
Maison Lafleur, FR Colleccion Privée Candrian   Languedoc   Chardonnay	10	65

## Rosé Wine... 🍷

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

## Red Wine... 🍷

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

## 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		

## 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	7
Cranberry juice	20cl	7
Freshly squeezed carrot-ginger juice	20cl	8
Freshly squeezed orange juice	20cl	8