

## Starters...

<b>Weisse Spargelcrèmesuppe</b> ☞ Bärlauch-Croûtons	17
<b>Französische Zwiebelsuppe</b> Croûtons mit Käse überbacken	17
<b>Kopfsalatherzen</b> ☞ Radieschen, frischer Schnittlauch	16
<b>Gartensalat</b> ☞ Blattsalat garniert	12
<b>Büffelmozzarella mit Ramati-Tomaten</b> ☞ Balsamico-Basilikum-Dressing	21
<b>Ganze Artischocke mit Vinaigrette</b> ☞	24
<b>Roher Fenchel-Grapefruitsalat</b> Hausgeräucherter Lachs	15 +8
<b>Grüner Spargel Mimosa</b> ☞ Croûtons, Schnittlauch, Vinaigrette	22
<b>Luma-Rindscarpaccio</b> Parmesan, Rucola, Salzzitrone	23/42
<b>Rindstatar vom Schweizer Angus Rind</b> Brioche Toast, Zwiebeln, Apfelkapern Als Hauptgang mit Pommes Allumettes serviert	28/39 Cognac +8

## Pasta...

<b>Hummer-Tagliolini</b> Felsenhummer, Bisque, Estragon, Amalfi Zitrone	56
<b>Penne an Morchelrahmsauce</b> ☞ Grana Padano	39
<b>Hausgemachte Ravioli</b> Mit Kalbfleisch, Salbeibutter, Blattspinat Mit Ricotta-Zitrone, Thymian, junger Blattspinat ☞	39

## Pizza...

<b>Margherita</b> ☞ Tomaten San Marzano, Fior di Latte Mozzarella, Datterini Tomaten, frischer Basilikum	26
<b>Toscana</b> ☞ Tomaten San Marzano, Fior di Latte Mozzarella, wilder Brokkoli, Parmigiano, geräucherter Scamorza, frischer Basilikum	28
<b>Prosciutto e Funghi</b> Tomaten San Marzano, Fior di Latte Mozzarella, Prosciutto cotto, Funghi	28
<b>Diavola</b> Tomaten San Marzano, Fior di Latte Mozzarella, Chorizo, Jalapeño, Artischocken	28
<b>Dupont</b> Tomaten San Marzano, Mozzarella di Bufala, Prosciutto di Parma, Rucola, schwarzer Frühlingstrüffel	38
<b>Giulia</b> ☞ Tomaten San Marzano, Fior di Latte Mozzarella, gegrillte Zucchini, Artischocken, Rucola	32
<b>Salami Milano</b> Tomaten San Marzano, Fior di Latte Mozzarella, Salami Milano, Basilikum	28

## New Classic...

ab 18 Uhr

<b>Roastbeef vom Wagen Portion / à discrétion</b> 1 Beilage nach Wahl, sowie einer Saucenauswahl: Sauce Bénaise / Pfeffersauce / Morchelrahmsauce	48 / 55
---	---------

## Main...

<b>Gebratener Alpenzander an Champagnerschaum</b> Venerereis, Spargelragout	46
<b>Seezunge à la meunière</b> Salzkartoffeln, Blattspinat	65
<b>Moules et Frites</b> 500g Crémiger Weissweinsud, Pommes Frites	41
<b>Grilliertes Rindsfilet Ojo de Agua</b> Rosmarin-Kartoffeln, wilder Brokkoli, Sauce Bénaise	58
<b>Roastbeef Sandwich</b> Pommery-Senf-Mayo, Rucola, Parmesan, Echalotten-Tomaten-Chutney, Pommes Frites	36
<b>Schweizer Angus Beefburger / ☞ Dupont Garden Burger</b> Briochebun, Salat, Shichimi Chilisauce, süss-saure Gurken, Cheddar Käse, Pommes Frites	34
<b>Zürcher Kalbsgeschnetzeltes</b> Champignonrahmsauce, Rösti	48
<b>Wienerschnitzel vom Kalb</b> Preiselbeeren, Kartoffel-Gurkensalat	48
<b>Im Ofen gebackene Süsskartoffel</b> ☞ Hüttenkäse, Pesto, Granatapfelkerne, karamellisierte Walnüsse	38
<b>Parmigiana di Melanzane</b> ☞ Tomaten Sugo, Aubergine, Grana Padano	36

## Side dishes...

<b>Blattspinat / Brokkoli / Spargelragout</b>	7
<b>Frites / Pommes Allumettes</b>	7
<b>Venerereis</b>	7
<b>Rösti</b>	7
<b>Bratkartoffeln</b>	7
<b>Penne</b>	7
<b>Getrüffelte Frites mit Parmesan</b>	12
<b>Kartoffel-Gurkensalat</b>	7

## Dessert...

<b>Tarte au citron</b>	14
<b>Tiramisu Dupont</b>	14
<b>Tarte tatin aux pommes mit Vanille Glacé</b>	15
<b>Frische Mango</b>	15
<b>Hausgemachtes Schokoladenmousse</b>	13
<b>Affogato al Caffé</b>	12
<b>Macarons</b> 3 Stück	8
<b>Kugel Glacé</b> Vanille / Espresso / Schokolade / Pistazie / Walnuss / Karamell / Macadamia / Stracciatella	5.5
<b>Sorbet</b> Mango-Passionsfrucht / Aprikose / Erdbeer-Himbeer / Lemon & Lime	5.5

Wir servieren ausschliesslich Schweizer Eier. Backwaren: wenn nicht anders deklariert, CH.  
Kalb (CH) / Rind (CH, AR\*) / Schwein (CH) / Wurstwaren (CH, IT, ES) / Poulet (HU) /  
Muscheln (FR, NED) / Hummerschwänze (CA, USA) / Zander (CH) / Thunfisch (PHIL) / Seezunge (ISL)

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



## Champagner & Prosecco...

	10cl	75cl	150cl
Laurent-Perrier La Cuvée Brut	20	130	240
Laurent-Perrier Cuvée Rosé		160	350
Laurent-Perrier Brut Millésime 2015		180	
Laurent-Perrier Grand Siècle No. 25		280	590
Louis Roederer / Cristal Brut / Millésime 2014		320	
Bruno Paillard / Première Cuvée / Rosé		140	
Ruinart Blanc de Blancs		180	
Krug / Grande Cuvée Brut		380	
Dom Pérignon / Vintage / Millésime 2012		340	
Prosecco Valdobbiadene / Crede Brut / Bisol	13	69	
Prosecco Jeio / Rosé Brut / Bisol	14	72	

## White Wine...

	10cl	75cl
Chiar di Luna, CH	11	72
Angelo Delea, Tessin, Merlot Bianco		
Sancerre Florian Mollet, FR	13	89
Florian Mollet, Loire, Sauvignon Blanc		
Maison Lafleur, FR	10	65
Collection Privée Candrian, Languedoc, Chardonnay		
Riesling, Dreissigacker Vintages, DE	12	84
Weingut Dreissigacker, Rheinhessen, Riesling		
Grüner Veltliner, Goldene Ida, AT	11	72
Weinsammlung Candrian, Niederösterreich, Grüner Veltliner		

## Rosé Wine...

	10cl	75cl	150cl	300cl
Château Minuty Rosé & Or, FR	13	89	169	380
Provence, Grenache, Syrah				
Château Minuty 281, FR		135	255	
Provence, Grenache, Syrah				
Domaine Ott, Château de Selle, FR		89	198	
Provence, Cinsault, Mourvèdre, Syrah				

## Red Wine...

	10cl	75cl
Vigoria Merlot, CH	14	98
Kopp von der Crone Visini, Tessin, Merlot		
Château Dutruch Grand Poujeaux, FR	13	89
Collection Privée Candrian, Moulis, Bordeaux, Cabernet Sauvignon, Merlot		
Ruit Hora Bolgheri, IT	13	89
Caccia al Piano, Toskana, Merlot Cabernet Sauvignon, Petit Verdot, Shiraz		
Mas Agnes, ES	11	76
Colección Privada Candrian, Priorat, Garnacha, Cariñena		
Bodegas La Horra Corimbo, ES	12	79
Bodegas La Horra, Ribera del Duero, Tempranillo		

## Beer...

	25cl	33cl	40cl
Birra Moretti (offen)	6.6		9.2
Ittinger Klosterbräu (offen)	6.6		9.2
Erdinger Weissbier (offen)	6.9		9.2
Lagunitas IPA		9	
Corona		9	
Birra Moretti Zero (alkoholfrei)		7	

## No Worries Drinks...

Dolce Spritz   Rebels Orange Spritz, Himbeer & Rhabarber Tonic	16
Amaretto Sour 0.0%   Rebels Amaretto, Zitronensaft, Zuckersirup, Eiweiss	19
Basil smash 0.0%   Rebels Gin, Garden Sirup, Holundersirup, Zitronensaft	20

## Softdrinks...

Hausgemachter Eistee	25cl / 40cl	6/8
Zürcher Wasser still / laut	50cl	6.3
Aqua Panna	75cl	9.8
San Pellegrino	75cl	9.8
Rhabarber- / Traubenschorle	33cl	7
Apfelschorle	33cl	7
Coca Cola / Coca Cola Zero	33cl	7
Rivella Rot	33cl	7
Swiss Ma-Tee	33cl	7
Red Bull	25cl	9
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 Grapefruit	20cl	8
Crodino / Crodino Rosso	17.5 cl	8

## Coffee by il baretto...

Espresso oder Ristretto	5.4
Espresso Macchiato	5.5
Espresso Doppio	6.7
Kaffee	5.4
Milchkaffee	6.2
Cappuccino	6.2
Latte Macchiato	6.8
Chai Latte	6.6
Flat White	6.6
Ovomaltine	6.6
Caotina	6.6
alle Getränke auf Wunsch mit Haferdrink	+0.6

## Tea by l'art du thé...

Sencha Fuji Bio Grüntee	6
English Breakfast Bio / Earl Grey Schwarztee	6
Verveine / Kamille	6
Symphonie de fruit / Früchtetee	6
Frischer Ingwer-Zitronengraste	7
Frischer Pfefferminztee	7

## Juices...

Tomatensaft   Tabasco, Worcester, Pfeffer, Salz, Zitronensaft	20cl	7
Cranberrysaft	20cl	7
Frisch gepresster Karotten-Ingwersaft	20cl	8
Frisch gepresster Orangensaft	20cl	8

## Starters...

<b>White asparagus cream soup</b> ☞	17
Wild garlic croutons	
<b>French onion soup</b>	17
Cheese croutons	
<b>Butterhead lettuce hearts</b> ☞	16
Radishes, fresh chives	
<b>Garden salad</b> ☞	12
Leaf salad garnished	
<b>Buffalo mozzarella with Ramati tomatoes</b> ☞	21
Balsamic-basil dressing	
<b>Whole artichoke with vinaigrette</b> ☞	24
<b>Raw fennel-grapefruit salad</b>	15
House-smoked salmon	+8
<b>Green asparagus Mimosa</b> ☞	22
Croutons, chives, vinaigrette	
<b>Luma beef carpaccio</b>	23 / 42
Parmesan, arugula, salt lemon	
<b>Swiss Angus beef tartare</b>	28 / 39
Brioche toast, onions, apple capers	Cognac +8
Served as a main course with Pommes Allumettes	

## Pasta...

<b>Lobster Tagliolini</b>	56
Rock lobster, bisque, tarragon, Amalfi lemon	
<b>Penne with morel cream sauce</b> ☞	39
Grana Padano	
<b>Homemade Ravioli</b>	39
With veal, sage butter, leaf spinach	
With ricotta-lemon, thyme, young leaf spinach ☞	

## Pizza...

<b>Margherita</b> ☞	26
San Marzano tomatoes, Fior di Latte mozzarella, Datterini tomatoes, fresh basil	
<b>Toscana</b> ☞	28
San Marzano tomatoes, Fior di Latte mozzarella, wild broccoli, Parmigiano, smoked Scamorza, fresh basil	
<b>Prosciutto e Funghi</b>	28
San Marzano tomatoes, Fior di Latte mozzarella, Prosciutto cotto, mushrooms	
<b>Diavola</b>	28
San Marzano tomatoes, Fior di Latte mozzarella, chorizo, jalapeños, artichokes	
<b>Dupont</b>	38
San Marzano tomatoes, mozzarella di Bufala, Prosciutto di Parma, arugula, black spring truffle	
<b>Giulia</b> ☞	32
San Marzano tomatoes, Fior di Latte mozzarella, grilled zucchini, artichokes, arugula	
<b>Salami Milano</b>	28
San Marzano tomatoes, Fior di Latte mozzarella, salami Milano, basil	

## New Classic...

from 6 pm.

<b>Roast beef from the cart portion / à discrétion</b>	48 / 55
1 side dish of your choice, as well as a selection of sauces: Sauce Béarnaise / pepper sauce / morel cream sauce	

## Main...

<b>Pan-seared alpine pike-perch with champagne foam</b>	46
Venere rice, asparagus ragout	
<b>Sole à la meunière</b>	65
Boiled potatoes, leaf spinach	
<b>Moules et Frites</b> 500g	41
Creamy white wine broth, fries	
<b>Grilled Ojo de Agua beef fillet</b>	58
Rosemary potatoes, wild broccoli, béarnaise sauce	
<b>Roast beef sandwich</b>	36
Pommery mustard mayo, arugula, Parmesan, Shallot-tomato chutney, fries	
<b>Swiss Angus beef burger / ☞ Dupont Garden burger</b>	34
Brioche bun, salad, Shichimi chili sauce, sweet-sour pickles, Cheddar cheese, fries	
<b>Zurich-style veal strips</b>	48
Mushroom cream sauce, roesti	
<b>Wiener Schnitzel with veal</b>	48
Cranberries, potato-cucumber salad	
<b>Oven-baked sweet potato</b> ☞	38
Cottage cheese, pesto, pomegranate seeds, caramelized walnuts	
<b>Parmigiana di Melanzane</b> ☞	36
Tomato sauce, eggplant, Grana Padano	

## Side dishes...

<b>Spinach / broccoli / Asparagus ragout</b>	7
<b>French fries / Pommes Allumettes</b>	7
<b>Venere rice</b>	7
<b>Roesti</b>	7
<b>Fried potatoes</b>	7
<b>Penne</b>	7
<b>Truffled fries with Parmesan</b>	12
<b>Potato-cucumber salad</b>	7

## Dessert...

<b>Tarte au citron</b>	14
<b>Tiramisu Dupont</b>	14
<b>Tarte tatin aux pommes with vanilla ice cream</b>	15
<b>Fresh mango</b>	15
<b>Homemade chocolate mousse</b>	13
<b>Affogato al Caffé</b>	12
<b>Macarons</b> 3 pieces	8
<b>Scoop of ice cream</b>	5.5
Vanilla / espresso / chocolate / pistachio / walnut / caramel / macadamia / stracciatella	
<b>Sorbet</b>	5.5
Mango-passionfruit / apricot / strawberry-raspberry / lemon & lime	



## Champagner & Prosecco...

	10cl	75cl	150cl
Laurent-Perrier La Cuvée Brut	20	130	240
Laurent-Perrier Cuvée Rosé		160	350
Laurent-Perrier Brut Millésime 2015		180	
Laurent-Perrier Grand Siècle No. 25		280	590
Louis Roederer / Cristal Brut / Millésime 2014		320	
Bruno Paillard / Première Cuvée / Rosé		140	
Ruinart Blanc de Blancs		180	
Krug / Grande Cuvée Brut		380	
Dom Pérignon / Vintage / Millésime 2012		340	
Prosecco Valdobbiadene / Crede Brut / Bisol	13	69	
Prosecco Jeio / Rosé Brut / Bisol	14	72	

## White Wine...

	10cl	75cl
Chiar di Luna, CH Angelo Delea, Tessin, Merlot Bianco	11	72
Sancerre Florian Mollet, FR Florian Mollet, Loire, Sauvignon Blanc	13	89
Maison Lafleur, FR Collection Privée Candrian, Languedoc, Chardonnay	10	65
Dreissigacker Riesling Vintages, DE Winery Dreissigacker, Rheinhessen, Riesling	12	79
Grüner Veltliner, Goldene Ida, AT Wine collection Candrian, Niederösterreich, Grüner Veltliner	11	72

## Rosé Wine...

	10cl	75cl	150cl	300cl
Château Minuty Rosé & Or, FR Provence, Grenache, Syrah	13	89	169	380
Château Minuty 281, FR Provence, Grenache, Syrah		135	255	
Domaine Ott, Château de Selle, FR Provence, Cinsault, Mourvèdre, Syrah		89	198	

## Red Wine...

	10cl	75cl
Vigoria Merlot, CH Kopp von der Crone Visini, Ticino, Merlot	14	98
Château Dutruch Grand Poujeaux, FR Collection Privée Candrian, Moulis, Bordeaux, Cabernet Sauvignon, Merlot	13	89
Ruit Hora Bolgheri, IT Caccia al Piano, Tuscany, Merlot Cabernet Sauvignon, Petit Verdot, Shiraz	13	89
Mas Agnes, ES Colección Privada Candrian, Priorat, Garnacha, Cariñena	11	76
Bodegas La Horra Corimbo, ES Bodegas La Horra, Ribera del Duero, Tempranillo	12	79

## Beer...

	25cl	33cl	40cl
Birra Moretti (open)	6.6		9.2
Ittinger Klosterbräu (open)	6.6		9.2
Erdinger Weissbier (open)	6.9		9.2
Lagunitas IPA		9	
Corona		9	
Birra Moretti Zero (alcohol-free)		7	

## No Worries Drinks...

Dolce Spritz   Rebels Orange Spritz, raspberry & rhubarb tonic	16
Amaretto Sour 0,0%   Rebels Amaretto, lemon juice, sugar syrup, egg white	19
Basil smash 0,0%   Rebels Gin, Garden syrup, elderflower syrup, lemon juice	20

## Softdrinks...

	25cl / 40cl	6/8
Homemade iced tea	50cl	6.3
Zurich water still / sparkling	75cl	9.8
Aqua Panna	75cl	9.8
San Pellegrino	33cl	7
Rhubarb- / Grape Schorle	33cl	7
Apple Schorle	33cl	7
Coca-Cola / Coca-Cola Zero	33cl	7
Rivella red	33cl	7
Swiss Ma-Tee	25cl	9
Red Bull	20cl	8
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 Grapefruit	20cl	8
Crodino / Crodino Rosso	17.5cl	8

## Coffee by il baretto...

Espresso or Ristretto	5.4
Espresso Macchiato	5.5
Espresso Doppio	6.7
Coffee	5.4
Café latte	6.2
Cappuccino	6.2
Latte Macchiato	6.8
Chai Latte	6.6
Flat White	6.6
Ovomaltine	6.6
Caotina	6.6

All drinks are available with oat drink +0.6

## Tea by l'art du thé...

Sencha Fuji organic green tea	6
Organic English Breakfast / Earl Grey black tea	6
Verveine / Chamomile	6
Symphony of fruits / fruit tea	6
Fresh ginger lemongrass tea	7
Fresh peppermint tea	7

## Juices...

Tomato juice Tabasco, Worcestershiresauce, pepper, salt, lemon juice	20cl	7
Cranberry juice	20cl	7
Freshly squeezed carrot-ginger juice	20cl	8
Freshly squeezed orange juice	20cl	8