



RESTAURANT TURM

Summer Menu



Apéro

MARINATED OLIVES G/L/V+	9
PIMIENTOS DE PADRÓN G/L/V+	9
SHARING-BOARD ^G or VEGI-BOARD ^{G/V}	19p/P
charcuterie, local cheese, marinated olives, grilled vegetables and house bread • Vegi-Board without charcuterie, additionally with avocado and marinated eggplant + roasted Letzi sausage +7	
COSMOPOLITAN MEZZE ^{G/V+}	21
trio of avocado, olive and chickpea mousses, served with baguette	

Starters

TRICOLORE TOMATOES ^{G/L/V+}	23
with burrata and fresh basil	
TUNA TATAKI ^{G/L}	24 / 36
with mango and grapefruit	
SEARED SCALLOPS ^{G/L}	24
with marinated apricot	
ORIGINAL CAESAR SALAD ^{L/V}	21
romaine lettuce, croutons, Parmesan and house dressing + chicken +7 + prawns +9	
VITELLO TONNATO ^G	22 / 31
with capers, red onions & cucumbers	

SEAFOOD SALAD ^{G/L}	28
octopus, calamari, king prawns and mussels	
VEGAN NIÇOISE SALAD ^{V+}	23
BEEF TARTARE	28 / 38
with brioche toast and butter + Café de Paris sauce +3	

Warm Dishes

LUCERNE SALMON TROUT ^{G/L}	42
à la Provençale with zucchini and tomato Concassée	
KING PRAWNS PIRI PIRI ^{G/L}	29 / 45
marinated in a spicy Piri Piri sauce + Pappardelle +9	
HÖRNLI UND GHACKETS	27
Swiss pasta with minced beef filet & apple sauce	
FILET CAFÉ DE PARIS ^G	54
beef filet, sauce Café de Paris	
GRILLED LAMB RACK ^{G/L}	44
sliced and served with Chimichurri	
FLANKSTEAK SANDWICH ^L	27
flank steak, toasted ciabatta bread, cherry tomatoes, dijonnaise & arugula • beef filet +12 • chicken -3 • grillied veggies -4 ^V	

WHOLE ARTICHOKE ^{G/L/V+}	26
with vegan curd-saffron mayonnaise & vegetable vinaigrette	
ZUNFTBRATWURST ^G	28
grilled sausage served with champagne mustard & potato salad	
HOT DOG IN PARIS	27
toasted brioche, spicy salsiccia (sausage), herb mayo, cucumber & bell pepper relish, crispy onions	
VEGETARIAN IN PARIS ^V	27
toasted brioche, marinated carrot, herb mayo, cucumber and pepper-relish, crispy onions	
BOURBON's EGGPLANT ^{G/L/V+}	18 / 26
crispy fried leek, cashew cream	

Sides

House Salad ^{G/L/V+}	9
Potato Salad ^{G/V}	9
Bourbon's Leaf Spinach ^{G/V}	9
Grilled Vegetables ^{G/L/V+}	9
Pappardelle ^V	9
Sweet Potato Purée ^{G/L/V+}	9
Rosemary Potatoes ^{G/L/V+}	9
French Fries ^{G/L/V+}	9
Pommes Allumettes ^{G/L/V+}	12

G = gluten-free / L = lactose-free / V = vegetarian / V+ = vegan

All prices are in CHF & incl 8.1% VAT

Bubbles



BOURBON SPARKLING DRY

Bianco Sparkling dry 0%
Rosato Sparkling dry 0%

dl / btl

9 / 55

9 / 55

BOURBON SPUMANTE DRY

Fratelli Martini (IT)

9 / 56

MOTIVO ROSÉ

Borgo Molino (IT)

11 / 66

CHAMPAGNE

Nicolas Feuillatte (FR)
Moët & Chandon (FR)
Taittinger Brut (FR)

0.375 L

0.75 L

17 / 96

112

59

118

Virgin Cocktails

NOGRONI

No Campari, no vermouth, no gin

16

VIRGINGER

No gin, lemon juice, passion fruit
syrup, ginger beer

16

NOTTING HILL LOVE

No gin, apricot syrup, orange-honey
mix and lemon juice

16

SAN SPRITZ

San Bitter, Bianco Sparkling dry 0%

16

BOURBON BAR

Aperitivo

BOURBON's SPRITZ

Hugo, Sarti, Aperol or Campari

14

NEGRONI & SBAGLIATO

Campari, red vermouth, gin/Prosecco

19

F*CK YOU HUGO

LB Gin, elderflower syrup, fresh mint,
lemon juice, lime syrup

19

PINK MULE

Vodka infused with hibiscus flowers,
lemon juice, ginger beer

19

Cocktails

NAKED AND UNKNOWN

Mezcal, Aperol, Italicus, lemon juice

19

OF MARTINI

Vanilla vodka, passion fruit,
lemon juice, Motivo Spumante

19

LUCA's SOUR

Lemon and ginger liqueur, St. Germain,
lemon juice, egg white

19

NOTTING HILL

Gin, apricot liqueur, orange-honey
mix and lemon juice

19

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Summer Menu

Rosé



BOURBON ROSÉ

Isle St. Pierre IGP
Méditerranée (FR)

dl / btl

8

5 dl 35

STUDIO BY MIRAVAL

Château de Miraval
Côtes de Provence (FR)

11 / 60

MIRABEAU PURE ROSÉ

Maison Mirabeau
Côtes de Provence (FR)

13 / 79

PURO ROSÉ

Dieter Meier Family
Mendoza (ARG)

11 / 66

White

CELESTE

Verdejo
Pago del Cielo, Rueda (ESP)

dl / btl

11 / 58

CUVÉE BLANCHE

Zunftwein
Riesling, Rauschling
Weingut Diederik, Küsnacht (CH)

14 / 72

CHABLIS

Chardonnay
Chablis (FR)

18 / 98

POUILLY-FUMÉ

Sauvignon Blanc
Loire (FR)

15 / 79