

# Sides



**HOUSE SALAD** <sup>v+</sup> 9

**TAGLIARINI** <sup>v</sup> 9

**FRENCH FRIES** <sup>v+</sup> 9

**ROSEMARY POTATOES** <sup>v+</sup> 9

**RATATOUILLE** <sup>v+</sup> 9

**SPINACH** <sup>v</sup> 9

with cherry tomatoes and herbs



Tag us in  
your pictures!

# Starters



**LAMB'S LETTUCE SALAD** <sup>v</sup> 16

with egg and parmesan shavings

• **bacon** +2

**MARKET FISH TARTARE** 26/36

sesame-hoisin vinaigrette, yuzukoshō,  
avocado mousse, served with lavosh crackers

**BEEF TARTARE** 26/36

two textures egg yolk, served with lavosh crackers

**SHARING BOARD** 18 P.P.

(shared for 2 persons, price per person)

charcuterie, local cheese, marinated olives,  
grilled vegetables and house bread

• **letzi sausage** +7

**SPINACOTTA** <sup>v</sup> 14

spinach-panna cotta, tomato coulis and salad bouquet

**BOURBON'S EGGPLANT** <sup>v+</sup> 14

crispy fried leek, cashew cream

**CHICKEN WAFFLES** 19

24h marinated fried chicken fillets,

Belgian waffles and maple syrup

**SOUP OF THE DAY** 12

seasonal



# Mains



**RED SNAPPER FILET** 43  
seasoned with lemon pepper on champagne sauce

**SHRIMPS PIRI PIRI** 27/43  
sautéed with garlic and chilli pepper

**MISTKRATZERLI** 39  
whole roasted poussin, garlic and chilli pepper  
(preparation: 20 min)

**SLOW COOKED DUCK** 39  
in wasabi stock, with shiitake mushrooms

**NAPFPLATZ CORDON BLEU** 46  
breaded veal escalope, farmer's ham, three different cheese  
(gruyère, raclette and mountain cheese)

**NO GUILT GALETTE** <sup>V+</sup> 26  
tofu patty on beluga lentils, with sweet potato puree

**SAUTÉED CAULIFLOWER** <sup>V+</sup> 23  
sweet potato and romanesco puree

**ROASTED BUTTERNUT SQUASH** <sup>V+</sup> 24  
coconut onion creme, saffron soy yogurt  
and herb salad



HÔTEL BOURBON  
AT TURM



# Grill

**RIB EYE STEAK** 49/59/79  
**200G/300G/500G**  
chimichurri and béarnaise sauce



**BEEF FILET** 48  
**GRATINATED WITH CAFÉ DE PARIS SAUCE**

**HOT DOG IN PARIS** 27  
toasted brioche, spicy salsiccia, herb mayo,  
cucumber and pepper-relish, crispy onions

**VEGETARIAN IN PARIS** <sup>V</sup> 19  
toasted brioche, carrot sausage, herb mayo,  
cucumber and pepper-relish, crispy onions

**LAMB RACK** 43  
grilled with chimichurri and béarnaise sauce

**FLANK STEAK SANDWICH** 24  
flank steak, toasted ciabatta, cherry tomatoes,  
dijonnaise and herb salad

- **filet** +12
- **chicken** -3



V = vegetarian / V+ = vegan

If you have any allergies or intolerances, please contact our waiters.  
Meat and fish origin: Please refer to our information board. All prices are in CHF & incl 7.7% VAT

HÔTEL BOURBON  
AT TURM