

~~HÔTEL~~ BOURBON

Dessert

BOURBON's CHEESCAKE ^V 13 with homemade raspberry coulis and fruit garnish	BELGIAN WAFFLES ^V 15 with vanilla ice cream and chocolate sauce
NUTTY CHOCOLATE ^{G/L/V+} 14 BROWNIE raspberry sorbet, pistachios	CREMA CATALANA ^{G/V} 14 the traditional Spanish dessert
SABAYON ^{G/V} 15 with erotic fruits	SELECTION OF CHEESE ^V 19 different kinds of cheese, served with fig chutney
CUP OF ICE CREAM 4 per scoop of ice cream Vanilla ^{G/V} Yoghurt ^{G/V} Raspberry ^{G/V+} Chocholate ^{G/V} Mango ^{G/V+} Lemon ^{G/V+}	BANANA SPLIT ^{G/V} 16 banana, vanilla ice cream, whipped cream, chocolate sauce, caramelised almond slivers and pistachios
Whipped cream +2	STRAWBERRY KISS ^{G/V} 17 strawberries, yoghurt ice and whipped cream
	AFFOGATO AL CAFFÈ ^{G/V} 8 vanilla ice cream and espresso

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After Dinner Cocktails

ESPRESSO MARTINI 19

vodka, coffee liquor, espresso

BLACK / WHITE RUSSIAN 19

vodka, Kahlúa / milk

NEW YORK SOUR 19

Makers Mark, Pinot Noir, lemon juice, egg whites,
sugar syrup, Angostura Bitters



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

If you have any allergies or intolerances,
please contact our staff.

All prices are in CHF & incl 8.1% VAT

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