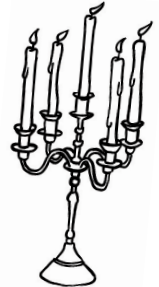


Starters



LAMB'S LETTUCE SALAD ^{G/V} 16
with egg and parmesan shavings
• **bacon** +2

MARKET FISH TARTARE ^L 26/36
sesame-hoisin vinaigrette, yuzukoshō,
avocado mousse, served with lavosh crackers



ROASTED SCALLOPS ^{G/L} 22
on avocado mango salad

BOURBON'S TAPAS ^{G/L} 26
beef filet sashimi, roasted Letzi sausage and scallop

SHARING BOARD 19 P.P.
(shared for 2 persons, price per person)
charcuterie, local cheese, marinated olives, grilled vegetables and house bread
• **roasted Letzi sausage** +7

BEEF TARTARE 26/36
two textures egg yolk, served with lavosh crackers

BEEF FILET SASHIMI ^{G/L} 24
on herb salad with sweet soy sauce

BOURBON'S EGGPLANT ^{G/L/V+} 16
crispy fried leek, cashew cream

CHICKEN WAFFLES 14/21
24h marinated fried chicken filets, Belgian waffles and maple syrup

TOMATO AND COCONUT CREAM SOUP ^{L/V+} 12

SOUP OF THE DAY 12
seasonal

Mains



RED SNAPPER FILET ^G 32/43
on champagne sauce with glasswort

SHRIMPS PIRI PIRI ^{G/L} 27/43
sautéed with garlic and chilli pepper

MISTKRATZERLI ^G 42
whole roasted poussin, garlic, oil and chilli pepper

SLOW COOKED DUCK ^L 41
24h sous vide braised duck with shallots and shiitake mushrooms

NAPFPLATZ CORDON BLEU 47
breaded veal escalope filled with local Üetliberg farmer's ham and three different cheeses (Gruyère, raclette und alpine cheese)

POLENTA TICINESE ^V 16/25
gratinated polenta slice with mushroom ragout

SAUTÉED CAULIFLOWER ^{G/L/V+} 16/25
on sweet potato and pea puree

ROASTED BUTTERNUT SQUASH ^{G/L/V+} 24
tomato chutney, saffron soy yogurt
and herb salad



Grill



RIB EYE STEAK ^G 49/59/79 **200G/300G/500G**

from veal or beef

with chimichurri and bourbon's herb butter



BEEF FILET ^G 52

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 ^V 23

toasted brioche, carrot sausage, herb mayo,
cucumber and pepper-relish, crispy onions

LAMB RACK ^G 43

grilled with chimichurri and bourbon's herb butter

SURF AND TURF ^G 75

beef filet with lobster tail

FLANKSTEAK SANDWICH 24

flank steak, toasted ciabatta, cherry tomatoes,
dijonnaise and herb salad

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



G = gluten-free / L = lactose-free / 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 8.1% VAT

Sides



HOUSE SALAD G/L/V+ 9

TAGLIARINI V 9

FRENCH FRIES G/L/V+ 9

ROSEMARY POTATOES G/V+ 9

SWEET POTATO MASH G/L/V+ 9

POLENTA SLICE G 9

RATATOUILLE G/L/V+ 9

SPINACH G/V 9

with cherry tomatoes and herbs



Let's be Friends
on Instagram



and tag us in
your pictures!