## HÔTEL BOURBON

Dessert

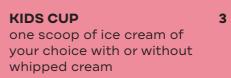
served warm with caramel sauce	.5	with vanilla ice cream and chocolate sauce	
NUTTY CHOCOLATE G/L/V+ BROWNIE raspberry sorbet, pistachios	14	BOURBON's CHEESCAKE v with homemade raspberry coulis & fruit garnish	13
<b>CREMA CATALANA</b> <sup>G/V</sup> the traditional Spanish dessert	14	SELECTION of CHEESE <sup>v</sup> different kinds of cheese, served with fig chutney	18

# CUP of ICE CREAM 4 CINNAMON ICE CREAM G/V on hot plums

Vanilla <sup>G/V</sup> Raspberry <sup>G/V+</sup> Chocholate <sup>G/V</sup> Mango <sup>G/V+</sup> Lemon <sup>G/V+</sup> Cinnamon <sup>G/V</sup>

BEIGNET CAFÉ du MONDE 13

Whipped cream +2



BELGIAN WAFFLES V



15

14







After Dinner Cockfails

#### **ESPRESSO MARTINI 18**

Koskenkorva vodka, coffee liquor, espresso

#### **COFFEEVARDIER 18**

Bourbon whiskey, Campari infused with coffee, red vermouth, chocolate

### **BANAQUIRI 18**

White Rum, Crème de banane, lemon, sugar, fresh mint

#### **NEW YORK SOUR 18**

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



