

Starters



BRAISED CHICORY ^{G/L/V} 18

with orange, on frisée lettuce
with caramelized walnuts and red currants
• **caramelized goat cheese** +7 ^{G/V}

TUNA TARTARE ^L 26/36

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

ROASTED SCALLOPS ^{G/L} 24

on avocado mango salad

BOURBON'S TAPAS ^{G/L} 26

beef filet sashimi, roasted Letzi sausage and scallop

SHARING BOARD or VEGI BOARD 19 P.P.

(shared for 2 persons, price per person)

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

- **vegi board** additionally with avocado and marinated eggplant ^V
- **roasted Letzi sausage** +7

BEEF TARTARE 26/36

two textures egg yolk, served with lavosh crackers

BEEF FILET SASHIMI ^{G/L} 26

on herb salad with sweet soy sauce

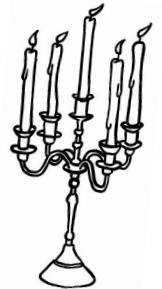
CHICKEN WAFFLES 14/21

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



SEA BREAM FILET 43
on champagne sauce with glasswort

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

MISTKRATZERLI ^{G/L} 45
whole roasted poussin, garlic, oil and chilli pepper

WIENER SCHNITZEL 46
with lingonberries

SLOW COOKED DUCK ^L 43
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)
• on request as **"piccante"** with aglio e peperoncino

DUMPLING WITH MUSHROOM RAGOUT ^V 18/29
Serviettenknödel with mixed wild mushrooms
and roasted root vegetables

ASPARAGUS RISOTTO ^{G/V} 30

PULLED CELERY ^{G/L/V+} 29
on a celery cream with sweet potato,
orange and two kinds of beetroot



Grill



BEEF FILET ^G 54
GRATINATED WITH CAFÉ DE PARIS SAUCE

RIB EYE STEAK ^G 51/61/81
200G/300G/500G

from beef with chimichurri and bourbon's herb butter

HOT DOG or VEGETARIAN IN PARIS 27

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

- **spicy salsiccia sausage**
- **marinated carrot** ^V

BOURBON'S EGGPLANT ^{G/L/V+} 16/26
crispy fried leek, cashew cream

GRILLED LAMB RACK ^G 44

with chimichurri and bourbon's herb butter

FLANKSTEAK SANDWICH 27

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

- **beef filet** +12
- **chicken** -3
- **avocado** -4 ^V



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



BOURBON'S LEAF SPINACH ^{G/V} 9
with cherry tomatoes and herbs

RATATOUILLE ^{G/L/V+} 9

HOUSE SALAD ^{G/L/V+} 9

GRILLED GREEN ASPARAGUS ^{G/V} 9

ROSEMARY POTATOES ^{G/V+} 9

RISOTTO ^{G/V} 9

SWEET POTATO MASH ^{G/L/V+} 9

BREAD DUMPLING ^V 9

FRENCH FRIES ^{G/L/V+} 9

POMMES ALLUMETTES ^{G/L/V+} 11



Let's be Friends
on Instagram



and tag us in
your pictures!