



THE CAPRA

SAAS-FEE



Dear Guest,

A warm welcome to The Brasserie.

Our menu is inspired by the farm to table philosophy: fresh, local ingredients sourced from farmers and artisans who are as passionate about quality as we are. We call it the luxury of simplicity – an honest cuisine.

Our wine list features many of the exceptional wines of the Valais. Our mountain region is blessed with some of the highest and oldest vineyards in the Alps, which produce an extraordinary variety of grapes. Valais wines are one of Switzerland's best kept secrets and we've found some outstanding wines from neighbouring terroirs, too.

Together with **Peak Health**, a collaboration of medical and wellness experts in Switzerland, we have incorporated within our menus dishes that help keep blood sugar levels balanced and boost metabolism whilst providing energy and a wealth of micronutrients. These items are marked with **PH**.

If you have any allergies or dietary requirements, please let us know. We will be happy to prepare something especially for you.

Enjoy your meal!



STARTERS

REGIONAL SPECIALITIES L	29
Dried meat, cheese, ham, sausage, mixed pickles	
THE CAPRA SALAD L, N, PH	25
Lettuce, goat cream cheese, dried tomatoes, Olives, almond pesto	
SUMMER SALAD L, PH	31
Baby lettuce, cucumber, avocado, parmesan, Mushrooms, potato	
“AN ART OF CAPRESE” L	24
Buffalo mozzarella, vinegar plum, basil and tomato	
BAGEL G	28
Pumpkin seed oil, boiled beef, summer vegetables	
BEEF TARTARE G	35
Mustard, beetroot, chanterelle	
GAZPACHO PH	19
Chives, truffles	

MAIN COURSES

THE CAPRA PULLED BEEF BURGER G, L	38
Lettuce, guacamole, Valais alpine cheese, Bacon, caramelized onion, French fries	
TAGLIATELLE BOLOGNESE G, L	28
Basil, tomatoes and pine nuts	
TROFIE WITH MUSHROOMS G, L	28
Spinach, lemon, and pine nuts	



BASIL RAVIOLINI G, L	32
Hard cheese, nut-butter, tomatoes	
LEMON DELIZIA G, L	35
Hard cheese, nut-butter, tomatoes	
BRAISED EGGPLANT L, PH	38
Goat cheese, mushrooms	

DESSERTS

78% CHOCOLATE G, L, N	14
Apple, ginger, crumbles	
CUP DENMARK "CAPRA STYLE" G, L	16
Vanilla, chocolate, cream	
HOMEMADE ICE CREAM & SORBETS	per scoop 5
Vanilla (L), lemon sweet potato (L), chocolate (L), Green apple, plum, strawberry	

DESIGNATION OF ORIGIN

MEAT

Beef	Switzerland
Pork	Switzerland