



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. In addition, we have found some outstanding wines from neighboring valleys.

Together with **Peak Health**, a collaboration of medical and wellness experts in Switzerland and across the globe, we have incorporated within our menu 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

THE CAPRA SALAD D, N, PH, V Mixed Lettuce, Goat Cheese, Dried Tomatoes, Walnuts, Almond Pesto	12/25
WINTER SALAD D, N, PH, V Spring Cabbage, Sauerkraut, Sweet Potato, Physalis, Amaranth, Pecan	15/31
QUINOA SALAD D, N, PH, V Braised Pumpkin, Bitter Salad, Belper Knolle, Grains	27
BEEF TARTARE D, G Egg Yolk, Beetroot, Mustard	35
CHAR FROM THE ALPS D, G Grain, Kohlrabi, Coriander	29
PUMPKIN SOUP D, V Styrian Pumpkin Seed Oil & Seeds	19
SOUP OF THE DAY	12



PASTA & RISOTTO

MUSHROOM TROFIE D, G, V Lemon, Parmesan	14/28
PUMPKIN TORTELLONI D, G, V Nut butter-Beurre Blanc, Buffalo Mozzarella	16/32
WILD BOAR TORTELLONI D, G Tomato-Beurre Blanc, Buffalo Mozzarella	16/32
TAGLIOLINI BOLOGNESE D, G Parmesan	14/28
TAGLIOLINI TOMATO SAUCE D, G, V Parmesan	14/28
BARLEY RISOTTO D, G Truffle, Bitter Salad	15/30



MAIN COURSES

SWEET POTATOES DUMPLING D, G, PH, V Peas, Sour Cream, Almonds, Pumpkin Seed Oil	32
MOUNTAIN HERB CRUSTED HALIBUT D, G Chinese Cabbage, Celeriac, Safran Sauce	40
PIKEPERCH FILET D, G, N, PH Winter Vegetables, Beetroots, Walnut vinaigrette	42
CHICKEN BREAST FROM GRUYERE D, G Pumpkin, Broccoli,	32
BRAISED VEAL LEG D, G Spinach Spätzli	35
LAMB STEW D Smashed Potatoes	45
FILLET STEAK OF SWISS BEEF D, G Buckwheat, Mushrooms, Radish, Sauce Béarnaise	50

DESIGNATION OF ORIGIN

MEAT

Beef
Pork
Lamb
Wild Boar

Switzerland
Switzerland
Switzerland
Italy

FISCH

Pikeperch
Char
Halibut

Switzerland
Switzerland
Scotland

POULTRY

Chicken

Switzerland



DESSERTS

SAAS-FEE MESS D, G, N, V Meringue, Berries, Cream	15
BAKED APPLE TART D, G, N, V Yoghurt, Nuts	16
78% CHOCOLATE BROWNIE D, G, N, V Passion Fruit, Milk-Ice-cream	18
PISTACHIO TART D, G, N, V Nougat, Blueberries	20
HOMEMADE ICE CREAM & SORBETS V Vanilla (D), Lemon-Sweet-Potato (D), Chocolate (D), Green Apple, Plum, Mandarin	per scoop 5
SELECTION OF REGIONAL CHEESES D, N, V Chutney	22



CHILDREN'S MENU

STARTERS

PUMPKIN SOUP | D, V 12/19
Styrian Pumpkin Seed Oil & Seeds

MAIN COURSES

TAGLIOLINI | D, G 14/28
Bolognese or Tomato sauce, Parmesan

VIENNESE SCHNITZEL | G 18/30
French Fries

BREADED MINI CHICKEN FILLETS | G 18/30
French Fries

FISH FILLET | G 18/30
Rice

THE CAPRA PULLED BEEF BURGER | D, G 32
Red Cabbage, Avocado, Bacon, Valais alpine cheese,
French Fries

DESSERT

ICE CREAM BOWL | D 15
Whipped Cream, Smarties

CHOCOLATE BROWNIE | D, G, N 15
Whipped Cream