



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

REGIONAL SPECIALTIES D, G, PH Aired Dried Meat, Cheese, Ham, Sausage, Pickled Vegetables	29
THE CAPRA SALAD D, N, PH, V Lettuce, Goat Cheese, Dried Tomatoes, Walnuts, Almond Pesto	25
WINTER SALAD D, N, PH, V Spring Cabbage, Sauerkraut, Sweet Potato, Physalis, Amaranth, Pecan	31
QUINOA SALAD D, N, PH, V Braised Pumpkin, Bitter Salad, Belper Knolle, Grains	27
PUMPKIN SOUP D, V Styrian Pumpkin Seed Oil & Seeds	19



MAIN COURSES

TAGLIOLINI D, G Bolognese or Tomato Sauce, Parmesan	28
TORTELLONI D, G Pumpkin (V) or Wild boar, Nut butter, Buffalo Mozzarella	32
BARLEY RISOTTO D, G Truffle, Bitter Salad	30
FILLET STEAK OF SWISS BEEF D, G Buckwheat, Mushrooms, Radish, Sauce Béarnaise	50
THE CAPRA PULLED BEEF BURGER D, G Red Cabbage, Avocado, Bacon, Valais alpine cheese, French Fries	32

DESSERTS

SAAS-FEE MESS D, G, N, V Meringue, Berries, Cream	15
HOMEMADE ICE CREAM & SORBETS V Vanilla (D), Lemon-Sweet-Potato (D), Chocolate (D), Green Apple, Plum, Mandarin	per scoop 5

DESIGNATION OF ORIGIN

MEAT

Beef	Switzerland
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D | Dairy, G | Gluten, N | Nuts, PH | Peak Health
All prices in Swiss Francs (CHF) include VAT and service charge



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