

# THE CAPRA

SAAS-FEE



**Dear Guests,**

Welcome to **the Capra's Brasserie**.

We are pleased to present you the **menu of the Brasserie**.

The kitchen team will treat you to down-to-earth, homemade dishes with a touch of sophistication and creativity.

In addition, we offer an evening menu that will take you on a culinary journey.

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

Bon appetite!



## Appetizers

The Capra Salad | l, n | 25

Lettuce, goat cheese, tomatoes, walnuts, almond pesto

Beef tartar | g, l | 35

Potato focaccia, pickled vegetables, spicy sauce

Swiss salmon ceviche | n, ph | 30

Tomatoes, guacamole, lime, mountain herbs

Valais plate | l, g, n | 29

Cheese, dried meat, bacon, sausage, raw ham

Green Gazpacho | l, g, ph | 16

Marinated feta cheese, spring onion



## Pasta & Risotto

Tagliolini Pomodoro | 1, g | 25  
Parmesan, cherry tomatoes, basil

Tagliatelle Bolognese | 1, g | 28  
Parmesan cheese

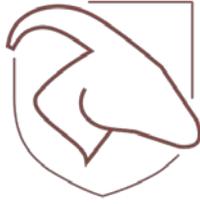
Risotto Carnaroli | 1 | 30  
Wild mushrooms, mountain herb pesto, parmesan cheese

## Main course

Chickpea panelle | v, ph | 35  
Shiitake mushroom chutney, mushroom salad, sesame tofu sauce

Pike perch | 1, ph | 42  
Green vegetables, basmati rice, pine nuts, mint

Fillet of beef | 1,n | 50  
Baby lettuce salad, stewed tomatoes, new potatoes



## Desserts

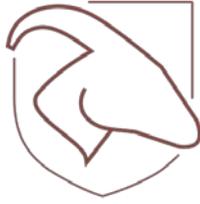
Regional cheese plate | l, g, n | 22  
Fruit bread, chutney, nuts

Saas-Fee Mess | l | 15  
Meringue, berries, cream

Chocolate brownie | l, g | 15  
Vanilla ice cream, caramelized nuts

Valais coupe | l,n | 18  
Vanilla ice cream, abricot sorbet, abricot compote with rosemary

Homemade ice cream & sorbets | per scoop 7  
Yogurt (L), chocolate (L), vanilla (L),  
wild berries (V), strawberries (V), lemon & lime (V) apricots (V)



## Designation of origin

Valais Plate	Valais
Luma Beef Burger	Switzerland
Veal	Switzerland
Salmon	Switzerland
Pikeperch	Switzerland
Beef	Switzerland