



THE CAPRA

SAAS-FEE



Dear Guests,

Welcome to The Brasserie!

Our new head chef, Sebastian Walczak, and his enthusiastic young team, inspired by the Swiss alpine cooking traditions and the neighbouring Italian cuisine, have created with passion, delicious dishes using local, seasonal and sustainable ingredients. The menu presents a selection of hearty dishes that satisfy all senses and leave you with a feeling of “bien-être”.

Our service team, headed by Fabio Bocca, will look after you and would be happy to recommend various local wines from our extensive wine list. Please inform us of any allergies or dietary requirements you may have and indulge yourself in the unpretentious homemade food and warm hospitality of our Brasserie.

Enjoy your meal!

The Capra Team



STARTERS

WINTER SALAD PH, V, N Endive, radicchio, orange, pecans	21
BEETROOT SALAD V, PH, N Variation of beetroot, apricot, hazelnuts	23
KALE, FENNEL SALAD L, PH Belper Knolle, grapefruit, blackberry	23
CHAR ALPINE “CEVICHE” PH Chilli, coriander, pomegranate	30
STEAK TARTARE FRESHLY CUT N, G, L Fresh wasabi, black walnuts, black coconut sourdough, dry egg yolk	35



PASTA, RISOTTO AND SOUP

HOMEMADE AGNOLOTTI L, G, N 	33
Ricottta, mascarpone, gorgonzola, radicchio, honey, walnuts	
MOUNTAIN MUSHROOM RISOTTO L 	31
Truffle butter, sprouts	
HOMEMADE TAGLIATELLE G, L 	35
Pulled wild boar ragout	
PUMKIN SOUP PH, N, V 	18
Williams pear, apple, orange	
BEETROOT SOUP V, G, PH 	23
Homemade Swiss dumpling, morels, sauerkraut	



MAIN DISHES

VENISON ENTRECOTE N, L Blue potatoes, chestnuts, cherry	52
FILET OF BEEF L Winter vegetables, demi-glace	57
LUMA PORK BELLY L Variation of apple, celeriac	46
BRAISED LAMB SHANK L Barley, mountain mushroom, rosemary	48
SAUTEED PIKEPERCH PH Buckwheat, poached crayfish tail, bisque	49
LOSTALLO SALMON PH Wild rice, pumpkin, citrus, miso	45
CHICKPEA PANELLE PH, V Mushrooms, tofu, tahini	35
CAULIFLOWER STEAK PH, V Hummus, fermented vegetables, crispy chickpeas	31



DESSERTS

CHOCOLATE MOUSSE TART L, G, N Cardamon, chocolate tuille, coffee ice cream	20
VARIATION OF TANGERINE L Valrhona couverture, mandarine sorbet	20
PEAR TARTE TATIN L, G Vanilla ice cream, winter spices	22
JUMI CHEESE PLATE L, G, N Five different Swiss cheeses, pumpkin chutney, fruit bread	22
HOMEMADE ICE CREAM AND SORBETS Salted caramel (L), Chocolate (L), Vanilla (L), Yoghurt-amarena (L), Apple-pumpkin (V) Wild Berries (V), Mandarine (V), Pear-cinnamon (V)	PER SCOOP 7



APPELLATION OF ORIGIN

VALAIS SPECIALITIES	VALAIS
LUMA PORK	SWITZERLAND
LUMA BEEF BURGER	SWITZERLAND
VEAL	SWITZERLAND
LAMB	SWITZERLAND
VENISON	GERMANY
WILD BOAR	SWITZERLAND
SALMON	SWITZERLAND
PIKEPERCH	SWITZERLAND
CHAR	SWITZERLAND
CRAYFISH	NETHERLANDS