



THE CAPRA

SAAS-FEE



Dear Guests,

Welcome to The Brasserie!

Our head chef, Sebastian Walczak, and his enthusiastic and passionate young team, inspired by the Swiss and Italian alpine cooking traditions, created 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 Jonathan Mettler, 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

| | |
|---|----|
| QUINOA SALAD L, PH Lemon confit, summer vegetables, feta | 25 |
| BURRATA DI BUFFALA L, N, PH Apricot, herbs, red onions, pistachios | 25 |
| STEAK TARTARE FRESHLY CUT G, L Bone marrow, bottarga, hemp seeds, brioche | 35 |
| ARTICHOKE CARPACCIO N, V PH Nuts, mint, lemon | 25 |
| GREEN MINISTRONE PH Barley, green vegetables, white beans | 19 |



MAIN DISHES

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|---|----|
| OYSTER MUSHROOM STEW V, PH Zucchini, green beans | 31 |
| TOURNEDOS L, PH Chanterelle, wild broccoli, pepper-jus | 59 |
| ALPINE CHAR L, PH Garden chervil, vanilla, sweet potatoes | 42 |
| LAMB GIGOT STEAK L,N Miso-Leek, new potatoes | 49 |
| HOMEMADE TAGLIATELLE WITH RABBIT RAGOUT L, G Peach, cherry tomato | 35 |
| BUCATINI WITH BOLETUS L, G Black garlic, sbrinz cheese, herbs | 33 |
| PEA AGNOLOTTI G, L Valais dry bacon, Vacherin Mont-d'Or | 31 |



DESSERTS

| | |
|--|--------------------|
| FARM CHEESE PIE L, G | 22 |
| Goat's cheese, honey, apricots | |
| PANNA COTTA L | 19 |
| Chocolate, Regional strawberry, buttermilk ice cream | |
| STRAWBERRY, GRAPEFRUIT SALAT N | 22 |
| Macaron, basil | |
| SAAS-FEE MESS L | 15 |
| Meringue, berries, cream | |
| JUMI CHEESE PLATE L, G, N | 22 |
| Five different Swiss cheeses, pumpkin chutney, fruit bread | |
| HOMEMADE ICE CREAM AND SORBETS | PER SCOOP 7 |
| Chocolate (L), vanilla (L), salty caramel (L), Wild berrie (V), strawberrie (V), lemon & lime (V) apricot (V) | |



APPELLATION OF ORIGIN

| | |
|-----------|-------------|
| BEEF | SWITZERLAND |
| LAMB | SWITZERLAND |
| RABBIT | SWITZERLAND |
| SALMON | SWITZERLAND |
| CHAR | SWITZERLAND |
| COLD CUTS | VALAIS |