

Dear Guests,

Welcome to The Brasserie 1809!

Our head chef, Sebastian, and his enthusiastic and passionate young team invite you to enjoy a taste of the region. Inspired by the Swiss and Italian alpine cooking traditions we have created a selection of delicious traditional dishes with a modern twist using local, seasonal, and sustainable ingredients. The menu presents a selection of hearty dishes that will satisfy your senses and leave you with a feeling of "bien-être".

You will be looked after by our service team, headed by Jon, who would also be happy to recommend a variety of 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 1809.

Enjoy your meal!

The Capra Team



COLD DISHES	STARTER	MAIN
WINTER SALAD PH, N Roasted pumpkin, kale, sauerkraut, alpine cheese, pine nuts	18	25
STEAK TARTARE FRESHLY CUT N, G, L Mustard, black walnuts, homemade bread, dry egg yolk, horseradish	25	35
BEETROOT SALAD V, PH, N Trio of beetroot, dry apricot, hazelnuts	15	23
Cured Salmon PH Quinoa, kale, leek-lemon sauce, pickled veggies	18	30



Soups	STARTER	Main
Duck "Appenzell" consommé L, G Morels, carrots, winter spices	15	25
Onion soup L, G Thyme, alpine cheese, pinot noir	15	25
HOME MADE PASTA & RISOTTO		
AGNOLOTTI L, G, N Ricotta, chicory, honey, walnuts, bleu du valais	25	33
CARNAROLI RISOTTO L, G, N Brie, thyme, saffron	22	30
Tagliolini L, G Truffle, Sbrinz AOP cheese Xtra truffle	22 7 per	30 gram



Меат	STARTER	MAIN
Braised Lamb Shank L Potato puree, carrot, rosemary, demi glaze		50
LUMA PORK BELLY L Variation of apple, celeriac, mustard seeds		47
LUMA DEER N, L Chestnuts, cherry, purple potatoes, flower sprouts		59
Fish		
Pan fried zander L, G A trio of parsley, brussels sprouts, crayfish bisque		45
VEGAN		
Cauliflower STEAK PH, V, N Pickled beets, pine nuts, rowanberry, chestnuts puree		31
Baked celery with sautéed mushrooms ph, v Vegan cheese, parsley		30



DESSERTS

buttermilk(L) wild berries (V), pear (V),

tangerine(V), plum(V)

WILLIAMS PEAR L, N Goat cheese, chestnut, honey	22
CHOCOLATE TARTE DESSERT L, G, N Cardamom, vanilla	25
JUMI CHEESE L, G, N 5 different regional cheeses, apple bread, quince chutney	22
HOMEMADE ICE CREAM & SORBETS Chocolate (L), vanilla (L) salted caramel (L),	first scoop 7 per additional scoop 5



THE CAPRA'S CLASSICS



Starters	Big	SMALL
MIXED GREEN SALAD N, PH, & Greens, Italian or French dressing, seeds	18	22
THE CAPRA SALAD L, N Greens, goat cheese, tomatoes, walnuts, almond pesto	25	15
Римркім soup PH, 🖁 Williams pear, apple, seeds	18	12
Soup of the DAY Our service team is happy to inform you about the daily soup	15	10
Snacks		
REGIONAL SPECIALITIES N, G, N Cheese, Dried Meat, Bacon, Salami, Walliser ham, rye bread	29	
Avocado sandwich L, G, PH Valais bread, avocado, ricotta, dried tomatoes, caramelized onions	22	16
VEGGIE STICKS PH, V,		12
MINI CHICKEN MILANESE L, G, 🖁 Fries or vegetables		20
FRIES v, 🖁 +Truffle, Grana Padano L		9 +3



MAIN DISHES	Big	Small
Tournedos L Beef filet, sauted winter veggies, fries, jus	55	
THE CAPRA BURGER L, G, LUMA-Beef with bacon or vegetarian Green Mountain burger, homemade bread, mountain cheese, balsamic onions, fries or salad	42	
WIENER SCHNITZEL L, G, 🗟 Cranberry, potato salad	38	25
LOSTALLO SALMON PH, L, 🗟 Rice, pumpkin, citrus sauce	45	32
TAGLIATELLE AL RAGU L, G, & AL POMODORO L, G, & Beef bolognese or tomato sauce, vegetables, lentils	28 25	21 19
Dessert		
CHOCOLATE PUDDING L,		15
SAAS-FEE MESS L, & Meringue, berries, cream		15
BROWNIE L, G, N,		10



APPELLATION OF ORIGIN

MOST OF THE MAIN INGREDIENTS ARE SOURCED WITHIN 150 KM

Beef Switzerland

LAMB SWITZERLAND

Deer Austria

Zander Lago Maggiore

Salmon Lostallo

COLD CUTS VALAIS

PORK SWITZERLAND

DUCK SWITZERLAND