








BAR & LOUNGE MENU

STARTERS

	BIG	SMALL
MIXED GREEN SALAD N, PH,  Greens, Italian or French dressing, seeds	20	15
THE CAPRA SALAD L, N Greens, goat cheese, tomatoes, walnuts, almond pesto	25	15
PUMPKIN SOUP PH,  Williams pear, apple, seeds, coconut milk	18	12
SOUP OF THE DAY Our service team is happy to inform you about the daily soup	15	10






SNACKS

	GROSS BIG	KLEIN SMALL
REGIONAL SPECIALITIES L, G, N Walliser raw ham, dry beef, sausage, cheese	29	
AVOCADO SANDWICH G, PH, L Valais bread, avocado, ricotta, dried tomatoes, caramelized onions	22	16
VEGGIE STICKS PH, V,  Cucumber, carrot, bell pepper, avocado puree		12
MINI CHICKEN MILANESE L, G,  Fries and vegetables		20
FRIES V,  +Truffle oil, Grana Padano L	9 +3	





L | Lactose, G | Gluten, N | Nuts, V | Vegan, PH | Peak Health,  | Kids friendly



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 brioche, mountain cheese, balsamic onions, fries or salad	42	
WIENER SCHNITZEL L, G,  Cranberry, potato salad	38	28
LOSTALLO SALMON PH, L,  Rice, pumpkin, citrus sauce	45	35
TAGLIATELLE		
AL RAGU L, G, 	28	21
AL POMODORO L, G,  Beef bolognese or tomato sauce, vegetables, lentils	25	19

DESSERTS

CHOCOLATE PUDDING L,  Whipped cream, honey		15
SAAS-FEE MESS L,  Meringue, berries, cream		15
BROWNIE L, G, N,  Whipped cream or vanilla ice cream, fresh fruits		15
JUMI KÄSEPLATTE L, G, N Chutney, fruit bread		22
HOME MADE ICE CREAM & SORBETS  Chocolate (L), Vanilla (L), Wild Berries (V)		first scoop 7 per additional scoop 5

L | Lactose, G | Gluten, N | Nuts, V | Vegan, PH | Peak Health,  | Kids friendly