

BRASSERIE 1809

Dear Guests,

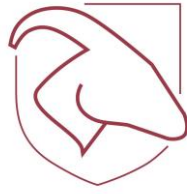
Welcome to The Brasserie 1809!

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

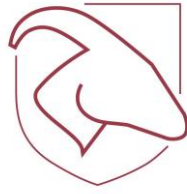
23

CURED SALMON | PH |

Quinoa, kale, leek-lemon sauce

18

30



SOUPS

STARTER

MAIN

DUCK "APPENZEL" 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, blue cheese

25

33

CARNAROLI RISOTTO | L, G, N |

Brie, thyme, saffron

22

30

TAGLIOLINI | L, G |

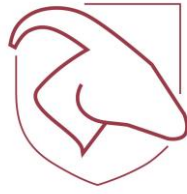
Truffle, Sbrinz AOP cheese

Xtra fresh truffle

22

30

7 per gram



MEAT

MAIN

BRAISED LAMB SHANK | L |

Potato puree, carrot, rosemary, demi glaze

53

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 |

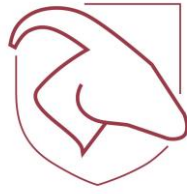
Pickled beets, pine nuts, rowanberry, chestnuts puree

31

BAKED CELERY WITH SAUTÉED MUSHROOMS | PH, V |

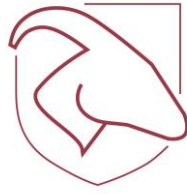
Vegan cheese, pak choi

30

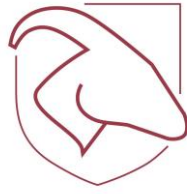


DESSERTS

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), buttermilk(L) wild berries (V), pear (V), tangerine(V), plum(V)	first scoop 7 per additional scoop 5



**“FOR THOSE SEEKING A TASTE OF TIMELESS CUISINE, PLEASE
ASK THE SERVICE FOR THE CAPRA’S LOUNGE MENU”.**



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