

BRASSERIE 1809

Dear Guests,

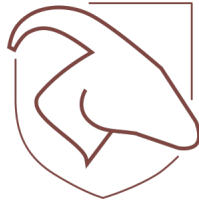
Welcome to The Brasserie!

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”.

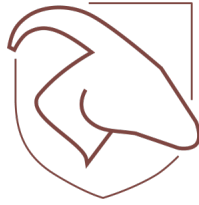
Our service team, headed by Jon Mikel Pina Sigg, will look after you and would be happy to recommend various local wines from our extensive wine list. Please inform us of any allergies or dietary requirements you may have and indulge yourself in the unpretentious homemade food and warm hospitality of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

Enjoy your meal!

The Capra Team



Starters	Starter	Main
Soup of the day ph, v	10	15
Avocado Ricotta salad g, l, ph Valais bread, avocado, ricotta, tomatoes		22
Cured Alpine Saibling ph Herbs, lemon, quinoa		25
Spring Salad of Asparagus ph Peas, lemon, poached egg,		21
Steak tartare freshly cut g, l Bone marrow, egg yolk, brioche	25	35
Main Dishes	Starter	Main
Carnaroli risotto l Asparagus, thyme, saffron	22	30
Cauliflower steak n, ph, v Rocket, walnuts, chickpeas, bell peppers, fresh spinach		31
Lostallo Salmon l, ph Citrus, peas, wild rice		45
Tournedos l Beef filet, sauted spring veggies, baby potatoes, pepper sauce		55

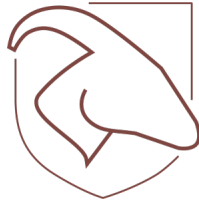


Desserts

Chocolate tarte dessert l, g, n Cardamom, vanilla	25
Ricotta panna cotta l Mint, strawberry	20
JUMI cheese g, l, n Chutney, fruit bread	22
Homemade ice cream & sorbets Chocolate (L), vanilla (L), wild berries (V), strawberry (V), rhubarb (V)	first scoop 7 per additional scoop 5

Appellation of origin

Beef	Switzerland
Saibling	Switzerland
Veal	Switzerland
Salmon	Switzerland



“For those seeking a taste of timeless cuisine, please ask the service for The Capra’s Lounge Menu”.