

## BRASSERIE 1809

Dear Guests,

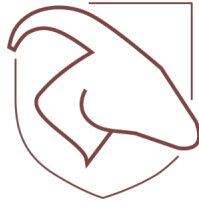
Welcome to The Brasserie 1809!

Our Executive 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 satisfies all senses.

Our service team will look after you and be happy to recommend various local wines from Valais, on our extensive wine list. Please inform us of any allergies or dietary restrictions you may have and indulge yourself in the unpretentious homemade food and warm hospitality of our Brasserie 1809.

Enjoy your meal!

The Capra Team



## Starters

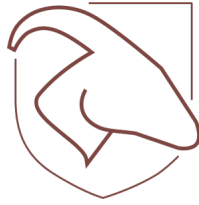
### *Chef's Signature Dishes*

Soup of the Day   ph, v	15
Avocado Ricotta Salad   g, l, ph   Valais bread, avocado, ricotta, tomatoes	22
Capra Vitello Salmerino   l, ph   Herbs, citrus, capers	35
Turnip Carpaccio   l, ph   Melisse, pine nuts, apricots, Sbrinz AOP	21
Steak Tartare, freshly cut   g, l, n   Raw beef, egg yolk, brioche, hazelnuts	35

### *Classics*

The Capra Salad   l, n   Green salad, goat cheese, tomatoes, walnuts, almond pesto	25
Mixed Green Salad   n, ph   Greens, Italian or French dressing, seeds	18
Crispy Veggies   g, l   Broccoli, cauliflower	15
Arancini   g, l   Aïoli with wild garlic, greens, tomato	15

l= with lactose, g= with gluten, n= with nuts, v= vegan, ph= peak health.



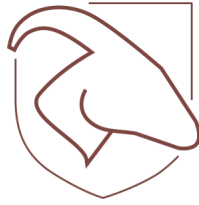
## Pasta and Risotto

Carnaroli Risotto   l   Chanterelles, thyme, truffle butter	30
Tagliatelle al Ragu   l, g   Beef Bolognese, Parmesan cheese	28
Tagliatelle al Pomodoro   l, g   Tomatoes , Parmesan cheese	24

## Main Courses

### *Chef's Signature Dishes*

Cauliflower Steak   n, ph, v   Rocket, walnuts, chickpeas, bell peppers, fresh spinach	31
Lostallo Salmon   l, ph   Lentils, fennel, rutabaga	45
Tournedos   l   Beef filet, sautéed spring veggies, baby potatoes, pepper sauce	62
Regional Lamb   l   White polenta, carrots, jus, chanterelles	55

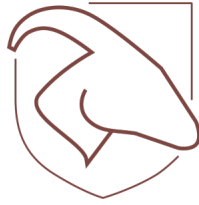


## *Classics*

Salmon Croquettes Sesame, green herbs, tartar sauce	20
The Green Capra Burger   l, g   Vegetarian green mountain burger Raclette cheese, balsamic onion, French fries	32
The Capra Burger   l, g   LUMA beef, homemade bread, Raclette cheese, balsamic onions, bacon, French fries	42
Wiener Schnitzel   l, g   Cranberry jam, potato salad, green lettuce	38
Mini Chicken Milanese   l, g   French fries, vegetables	20
Regional Specialties   l, g, n   Cheese, Valais air dried meat, bacon, salami and ham	29

## Side Dishes

French Fries	9
French Fries with Truffle Oil	12



## Desserts

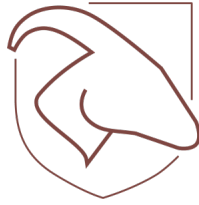
### *Chef's Signature Dishes*

Chocolate Tarte   l, g, n   Cardamom, vanilla	25
Ricotta Panna Cotta   l   Mint, strawberry	20
JUMI Cheese   l, g, n   Chutney, fruit bread	22
Blueberries Mousse   l, n   White chocolate, ginger	20
Homemade Ice Cream & Sorbets Chocolate (L), vanilla (L), wild berries (V), strawberry (V), rhubarb (V)	one scoop 7 additional scoop 5

### *Classic*

Brownie   l, g, n   Whipped cream or vanilla ice cream, fresh fruits	15
Saas Fee Mess   l   Meringue, berries, whipped cream	15
Chocolate Pudding   l   Whipped cream, honey	15

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Appellation of origin:

Meat and Fish

Switzerland

All prices in Swiss Francs (CHF) include VAT.

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