The Brasserie 1809 All Day Menu

Dear Guests,

Welcome to our brasserie, where our name embodies the perfect fusion of modern Alpine cuisine and some refined brasserie-style classics. 1809 is not only a nod to our elevation but also our unwavering commitment to elevated dining experiences, we proudly present the 1809 Brasserie.

In our All Day Menu, Chef Sebastian Walczak and his team serve a selection of brasserie and alpine classics, offering homemade comfort food from locally sourced sustainable produce. To enhance your dining experience, our service team would be delighted to recommend the perfect wine pairing to complement your meal.

Your comfort and satisfaction are our top priorities. If you have any allergies or dietary preferences, please do not hesitate to inform us.

Enjoy your meal!

The Brasserie 1809 Team

Starters & Small Bites	S/L
Arancini Blue cheese, greens, tomato confiture l, g, v	12/16
Crispy Seasonal Vegetables Broccoli, cauliflower, aioli l, g, v	12/16
Mixed Green Salad Greens, seeds, Italian, French or Capra dressing v, n, ph	12/17
The Capra Salad-Chef's Signature Dish Greens, goat cheese, tomatoes, walnuts, almond pesto v, n, ph	17/22
Regional Specialities Cheese, air dried meat, bacon, ham, and homemade Saas sausage l, g, n	20/29
Pumpkin Soup Apple, pear, carrot, seeds v, ph	12/18
Crispy Fries Truffle or parmesan	12/16

^{1 |} lactose - g | gluten - n | nuts - ph | Peak Health - v | vegetarian All prices are in Swiss francs (CHF) including Value Added Tax and Service

Mains	S/L
LOSTALLO salmon Parsnip, spinach, tarragon 1	45
Tournedos Beef filet, sautéed seasonal vegetables, potatoes, pepper sauce 1	62
The Capra Burger - <i>Chef's Signature Dish</i> LUMA beef, Raclette cheese, balsamic onions, bacon, French fries l, g	42
Green Mountain Burger Vegetarian Patty, Raclette cheese, balsamic onion, French fries l, g, v	32
Wiener Schnitzel Veal, boiled baby potatoes, cranberry jam, salad l, g	29/38
Mini Chicken Milanese French fries, sautéed seasonal vegetables or green salad l, g	23/30
Tagliatelle al Ragu Beef Bolognese, Parmigiano l, g	18/28
Tagliatelle al Pomodoro Tomato Sauce, Parmigiano l, v	15/24

Appellation of origin Meat and Fish: Switzerland

Desserts

	18
Popcorn Delight	
Ice cream, caramel l, g	
Saas Fee Mess	18
Meringue, berries, whipped cream 1	
Brownie	16
Vanilla ice cream l, g, n	
Ice Creams	7
Chocolate l, v , Vanilla l, v , Salted Caramel l, v , Butter Pecan l, v ,	
Extra Scoop	5
Sorbets	7
Wild Berries v , Strawberry v , Lemon with Mint v , Tangerine v	
Extra Scoop	5