

BRASSERIE 1809

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.

Chef Sebastian Walczak and his team draw inspiration from the rich traditions of Swiss and Italian alpine cooking. Our talented chefs expertly craft dishes using seasonal, locally sourced sustainable produce. Our wine cellar features an impressive selection of wines sourced from the Valais, Switzerland's renowned epicentre of winemaking, as well as a curated collection of international wine classics. 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. We cordially invite you to indulge in our humble yet exquisite homemade cuisine and experience the warm and inviting hospitality that defines Brasserie 1809.

Enjoy your meal!


The Brasserie 1809 Team

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Starters

S/L

Winter salad

17/25

Duck, fennel, orange, honey | n, ph |

Beetroot salad

15/22

Clementine, hazelnuts, goat's cheese | g, v, n, ph |

Steak tartare-*Chef's Signature Dish*

25/30

Freshly cut raw beef, egg yolk, brioche, chives, paprika | l, g, n |

Zander tartare-*Chef's Signature Dish*

22/27

Spinach, shallots | ph |

Soups

Artisanal Vegetable Soup

15/19

Seasonal vegetables | v, ph |

Roasted onion consommé-*Chef's Signature Dish*

22/29

Braised beef cheek, truffle | l, g |

Pasta & Risotto

Truffle Tagliolini

29/38

Sbrinz cheese, cream | l, g, v |

Truffle supplement

8 /gr

Agnolotti

23/29

Ricotta, chicory, honey, walnuts, blue cheese | l, g, n |

Pumpkin Risotto

23/29

Seeds, parmigiano, winter spices

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Meat

Rack of Lamb	55
White polenta, carrots, mushrooms l	
LUMA Pork belly -Chef's <i>Signature Dish</i>	47
Apple, celeriac, celery leaves l	
LUMA Venison -Chef's <i>Signature Dish</i>	59
Chestnuts, prunes, leek l, n	

Fish

Maggiore Zander -Chef's <i>Signature Dish</i>	53
Kale, jerusalem artichoke, bisque l	

Vegetarian dishes

Cauliflower Steak -Chef's <i>Signature Dish</i>	31
Kale, nuts, dry tomato v, n, ph	
Celeriac medallion	28
Peanuts, onion, Belper Knolle v, n, ph	

Appellation of origin
Meat and Fish: Switzerland
Venison: Austria

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Desserts

Chocolate Tarte-*Chef's Signature Dish* 22
Cardamom, vanilla ice cream | l, g, n |

Banoffee pie 19
Chocolate, caramel, cream | l, g, n |

Selection of Fine Artisanal Chocolates | l, g, n | 4/pc

Caramel Truffle

Raspberry & Ginger

Menton Lemon & Thyme

Grapefruit and Cinnamon

Tiramisu

Pistachio Praline

Crunch Praline

Kavalan Whisky

Passion Fruit

Black Currant & Honey

Matcha Tea & Kalamansi

Fig & Balsamic Vinegar

Tangerine Cheesecake

Apricot & Almond Milk

Raspberry & Tasmanian Pepper

Jumi Cheese Platter 28

Selection of artisanal Swiss cheese, chutney, fruit, bread