

BRASSERIE 1809

Dear Guests,

Welcome to Brasserie 1809! 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.

We would appreciate being notified if you have any allergies or dietary preferences, please do not hesitate to inform us. Your comfort and satisfaction are our top priorities.

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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Seasonal Starters

Zucchini Carpaccio 25
Mint, pinenuts, smoked Raclette cheese, tomato jam | l, n |

Fresh Asparagus Salad 25
Poached egg, chives, Parmigiano | l, g |

Mosaic Rainbow Trout 30
Herbs, rhubarb, leek | | |

Steak Tartare 35
Freshly cut raw beef, anchovies, capers, egg yolk | l, g |

Soup

Homemade Vegetable «Soup of The Day» 19
Seasonal vegetables | v |

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Classic Starters

Arancini	16
Greens, tomato confiture l, g, v	
Mixed Green Salad	17
Seeds, Italian or French dressing l, n, v	
The Capra Salad	22
Goat cheese, tomatoes, walnuts, almond pesto l, n, v	
Regional Specialities	29
Cheese, air dried meat, bacon, ham, Saas valley dry sausage l, g, n	
Crispy Fries	12
With Truffle and Parmigiano l, v	16

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Pasta & Risotto

Asparagus Risotto 32
Burrata, lemon | l, v |

Spring Agnolotti 33
Ricotta, peas, dry Walliser bacon | l, g |

Tagliatelle al Ragù 28
Beef Bolognese, Parmigiano | l, g |

Tagliatelle al Pomodoro 24
Cherry tomato, basil, Parmigiano | l, g, v |
Extra Burrata 4

Vegetarian & Vegan

Cauliflower Steak 31
Mangold, walnuts, gremolata | n, vg |

Green Mountain Burger 32
Vegetarian Patty, Raclette cheese, balsamic onion, French fries | l, g, v |

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Meat

Veal Ribeye	55
Verdant vegetables, capers, lemon l, g	
Chicken Under a Brick	45
Wild garlic, wild broccoli, Farina Bona l, n	
Tournedos 220g	62
Beef filet, sautéed seasonal vegetables, potatoes, pepper sauce l	
The Capra Burger	42
LUMA beef, Raclette cheese, balsamic onions, bacon, French fries l, g	
Wiener Schnitzel	48
Veal, boiled baby potatoes, cranberry jam, salad l, g	
Mini Chicken Milanese	30
French fries, sautéed seasonal vegetables or green salad l, g	

Fish

LOSTALLO Salmon	45
Rice, citrus sauce, spring vegetables l	

Appellation of origin
Meat, Fish and Bread: Switzerland

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Dessert & Cheese

JUMI Cheese Platter	28
Selection of artisanal Swiss cheese, chutney, dried fruit bread l, g, n	
Cappuccino Crème Brûlée	18
Espresso, brown sugar l, g	
Rhubarb Delicacy	19
Quark cheese, white chocolate, raspberry	
Panna Cotta	17
Strawberry, vanilla, ricotta	
Saas-Fee Mess	18
Meringue, berries, whipped cream	
Brownie	16
Vanilla ice cream l, g, n	
Ice Cream Scoop	7
Chocolate / Vanilla / Salted caramel	
Extra Scoop	5
Sorbet Scoop	7
Wild Berries / Strawberry / Lemon & mint v	
Extra Scoop	5
Selection of Artisanal Swiss Chocolates l, g, n	3/pc