

THE CAPRA

At The Capra, breakfast is more than just a meal, it's an experience designed to delight the senses while embracing our commitment to quality, sustainability, and guest satisfaction. Our À La Carte Breakfast offers a thoughtfully curated selection of classic dishes and Capra specialties, available daily from 07:30 to 11:00.

Choosing an à la carte menu allows us to provide a more personalized and mindful breakfast experience. Each dish is prepared à la minute, freshly made just for you, elevating your dining experience with service that caters to your preferences and dietary needs. Sustainability is also at the heart of what we do; by letting you order exactly what you want, we reduce waste and maintain the highest hygiene standards, continuously refining our offerings based on careful tracking of food usage.

Our breakfast menu is crafted to offer a balanced and nourishing start to your day. With a variety of suggested starters and main dishes, plus optional add-ons, you can create a meal that's just right for you. While one starter and one main dish are often more than enough to satisfy, the choice is entirely yours.

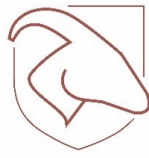
We prioritize sourcing local, fresh, and seasonal ingredients whenever possible. Each ingredient is carefully selected by our chefs to create dishes that are both delicious and reflective of the region's authentic flavors, while supporting local farmers and producers.

Enjoy your breakfast!

The Capra Team

Breakfast Hours: 07:30 – 11:00

Outside These Hours: 50 CHF per person



THE CAPRA

The Bakery

Bread Basket • l, g, n, v •

Selection of bread and pastries served with jams and butter

Starters

Cereals

Chocolate muesli • l, g, v •

Five grains • g, v •

Cornflakes • v •

Homemade granola • l, g, n, v •

With a choice of milk
(cow, lactose free, oat, soy, almond)

Plain Yoghurt • l, ph, v •

With a choice of add-ons:

Almond, dates, pumpkin seeds, sunflower seeds, walnuts, fresh fruits, honey

Regional Savoury Platter • l •

Walliser Rahmkäse, Aletsch Grand Cru, Valais dry meat,
raw and cooked ham

The Capra Yoghurt • l, g, n, v •

Homemade granola, berry compote

Bircher Muesli • l, g, n, ph, v •

Fresh Seasonal Fruit Platter • ph, vg •

Chia Pudding • ph, vg •

Berry compote, coconut milk



THE CAPRA

Main Courses

Eggs any Style • l, v •

Boiled, fried, scrambled, poached, omelette, white omelette

With a choice of add-ons:

Alpine cheese, ham, bacon,
smoked salmon, regional smoked trout,
tomatoes, mushrooms, avocado, onions

The Capra Eggs • l, g •

Served on an English muffin, two poached eggs,
smoked salmon, avocado, hollandaise sauce

Eggs Benedict • l, g •

Served on an English muffin, two poached eggs,
roasted ham, hollandaise sauce

The Avocado Toast • l, g, ph, v •

Rye bread, sun-dried tomatoes, ricotta, chilli flakes

With a choice of add-ons: egg any style

Also, vegan option available on request

Waffles or Pancakes • l, g, v •

With a choice of add-ons: bacon, maple syrup, berry compote,
chocolate syrup, fresh fruits, whipped cream

Porridge • l, g, n, ph, v •

Berry compote, banana, roasted almond flakes

Also, vegan option available on request

Hot drinks



THE CAPRA

Coffee

Espresso
Cappuccino
Latte macchiato
Americano

Hot chocolate
Ovomaltine

Tea

Refreshing mint
Herbs and ginger
Greenleaf *Organic*
English breakfast
Earl grey
Fruity chamomile
Verbena
Bergkräuter *Organic*
Rooibos

Saas-Fee still filtered water
Saas-Fee sparkling filtered water

Fruit Juices

Fresh Orange
Fresh Grapefruit
Apple
Cranberry

Smoothie of the Day

Freshly made
with fruits and/or vegetables

Bubbles

Brut Millésimé Blanc de Blanc
Mimosa

**While enjoying your breakfast, why not
look at the latest news?**



SCAN THE QR CODE
TO ACCESS YOUR
MORNING NEWS.



Refreshing

l : Lactose • g : Gluten • n : Nuts • ph : Peak Health • v : Vegetarian • vg : Vegan
Origin of Produce, Flour and Meat: Switzerland - All prices in Swiss Francs (CHF) and include VAT