

# 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 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  Team

Opening Hours: 18:00 - 21:30

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## STARTERS

Herb Marinated Salmon	26
Dill, sour cream, seeds, onion • l, ph •	
Steak Tartar	35
Potato chips, fresh herbs, Sbrinz cheese, egg yolk • g •	
Spring Mushroom Garden	24
Pinenuts, spring onion, apple • v, vg, g, n, ph •	
Pea Flan	22
Mint, asparagus, sourdough bread chips, cheese • l, g, v •	

## SOUPS

Soup of the day	20
Seasonal vegetables • ph, v •	

## PASTA & RISOTTO

Agnolotti Brasato	34
Cheese fondue, demi-glace, summer truffle • l, g •	
Extra truffle per g	4
Potato Gnocchi	30
Artichokes, chives, hazelnuts, Sbrinz cheese • l, n, g •	
Green Risotto	29
Peas, bacon, crumble, alpine herbs • l, g •	

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## MAIN COURSES

Luma Beef "Secret cut" Grilled asparagus, wild garlic pesto, demi-glace • l, n •	63
Luma Pork Cutlet Mangold, onion, cacao, black garlic jus • l •	55
Appenzeller Herb Lamb Belly Pea, barley, rosemary jus, young carrots • l, g •	55
Crispy salmon trout Beurre blanc, spinach, kale • l •	55
Green Strudel Spinach, Aletsch Grand Cru cheese, walnuts • v, n, l, g •	35
Roasted Artichoke Potato fondant, dill sauce, asparagus, pumpkin seeds • v, vg, l, ph •	33

Should you wish for something different, we  
invite you to explore our All-Day Menu.

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## DESSERTS

Quark Mousse Rhubarb, vanilla, lemon • l, v •	21
Chocolate Crèmeux Lime, hazelnut • l, g, n, v •	22
Local Cheese Platter Selection of local cheese, chutney, fruit bread • l, g, n •	29
Ice Creams Chocolate, vanilla, salted caramel, strawberry & cream • l, v • Additional Scoop (+5)	7
Sorbets Lemon & Mint, Green apple, Beet and raspberry • v, vg • Additional Scoop (+5)	7



# THE CAPRA

SAAS-FEE

