

Dear Guest.

A warm welcome to The Brasserie.

Our menu is inspired by the farm to table philosophy: fresh, local ingredients sourced from farmers and artisans who are as passionate about quality as we are. We call it the luxury of simplicity - an honest cuisine.

Our wine list features many of the exceptional wines of the Valais. Our mountain region is blessed with some of the highest and oldest vineyards in the Alps, which produce an extraordinary variety of grapes. Valais wines are one of Switzerland's best kept secrets and we've found some outstanding wines from neighbouring terroirs, too.

Together with **Peak Health**, a collaboration of medical and wellness experts in Switzerland, we have incorporated within our menus dishes that help keep blood sugar levels balanced and boost metabolism whilst providing energy and a wealth of micronutrients. These items are marked with **PH**.

If you have any allergies or dietary requirements, please let us know. We will be happy to prepare something especially for you.

Enjoy your meal!



DAILY MENU

Starter of the Day	24
Soup of the Day	15
Suggestion of the Day	38
Dessert of the Day	16
4-Course Menu of the Day	85



STARTERS

THE CAPRA SALAD D, N Lettuce, Goat Cheese, Tomatoes, Walnuts, Almond-Pesto	18/25
WINTER SALAD N, PH Kale, Grapefruit, Citrus Dressing	18/26
QUINOA SALAD D, N Tomatoes, Mushrooms, Carrots, Blueberries, Sour cream, Belper Kno	19/28 olle
BEEF TARTAR G Oyster Mushrooms, Vegan Curry Mayonnaise, Espelette pepper	35
AFTER SKI BOWL N Sushi Rice, Pomegranate, Swiss Salmon, Peanut Sauce	18/30
VEGETARIAN AFTER SKI BOWL N Sushi Rice, Pomegranate, Tofu, Peanut Sauce	18/30
Consommé D, G Cheese Dumpling	18
Pumpkin Soup N, PH Pumpkin Seed Oil	16
SOUP OF THE DAY	15



PASTA

WILD BOAR TORTELLONI D, G Braised Wild Boar Breast, Jus	19/32
Pumpkin Ravioloni D, G, N Pumpkin, Peanuts	19/32
TAGLIATELLE BOLOGNESE G Parmesan	19/28
Tagliolini Tomato Sauce G Parmesan	16/27
Bucatini Amatriciana G Parmesan	16/25
Green Pasta I d, g	16/25

ORIGIN

Wild boar Italy



FISH & VEGETARIAN

SWISS SALMON PH Puree of Pea, Pattypan Squash, Beetroot-Campari Foam	42
HALIBUT L Brussels Sprouts, Onion Puree, Violet Curry	40
Cauliflower Steak PH Vegetarian Jus, Winter Vegetables	30
Young vegetables PH Brussels Sprouts, Carrots, Jerusalem Artichoke, Spinach, Broccoli	30
VEGETARIAN BURGER D, G Chickpea-Steak, Reblochon, Tomatoes, Marinated Onions, Salad	25

ORIGIN

Salmon Swiss Halibut Norway



MEATS

VENISON STEW D, G Dumplings of Bread, Red Cabbage	42
SWISS BEEF FILLET 170G N Cauliflower-rice, Winter Vegetables, Nuts Jus	52
VIENNESE ESCALOPE D, G Sauteed Potatoes, Salad	30
THE CAPRA BURGER D, G Reblochon, Tomatoes, Marinated Onions, Salad	34
Tomahawk Switzerland (from 2 People) L Winter Vegetables, Chips, Jus	pro p. 85

ORIGIN

Beef	Swiss	Veal	Swiss
Deer	Swiss		



DESSERTS

Saas-Fee Mess D Meringue, Red Fruits, Cream	15
CHOCOLATE BROWNIE (78%) D, G Tangerine, Milk Ice Cream	18
CAPRA APPLE STRUDEL (15 MINUTES) D, G Cinnamon Ice Cream or Vanilla Sauce	18
Avocado cake n, ph Lime, Nuts	16
RED BERRIES ICE CREAM D Vanilla, Red Fruit Sauce	18
HOMEMADE ICE CREAM AND SORBETS Caramel (L), Cinnamon (L), Chocolate (L), Milk (L), Vanilla (L) Blueberry, Lemon, Plum, Strawberries, Tangerine	per scoop 5
PLATE OF REGIONAL CHEESES D, G Pears Chutney, Fruit Bread	22



CHILDREN'S MENU

STARTERS

Consommé G Flädli	12
Main Courses	
TAGLIOLINI G Bolognese or Tomato Sauce, Parmesan	14
VIENNESE SCHNITZEL D, G French Fries	20
Breaded mini chicken fillets D, G French Fries, Broccoli	18
FISH FILLET D, G Rice, Carrots	18
BEEF BURGER D, G Valais Alpine Cheese, French Fries	32
DESSERT	
ICE CREAM BOWL D Whipped Cream, Smarties	15
CHOCOLATE BROWNIE D, G, N Banana, Whipped Cream, Smarties	15