

BRASSERIE 1809

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.

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

BRASSERIE

Starters

Beetroot Tartare	24
Horseradish, sunflower seeds, pickled vegetables l, v	
Kohlrabi Carpaccio	28
Sbrinz, hazelnuts, dried apricot l, n, v	
Pumpkin Tart	26
Almond, white chocolate, sage l, g, n, v	
Fresh cut Beef Tartare	35
Brioche, capers, smoked oil, bone marrow l, g	

Pasta

Forest Mushroom Orzotto	32
Barley, chanterelle, Sbrinz l, v	
Homemade Maltagliati	38
Wild Boar, carrot, celery l, g,	

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Main Courses

LUMA Venison and Deer (Duo)	58
Red cabbage, pickled cherries, chestnuts, jus l, n	
Duck Breast	54
Cranberry, celery, carrots	
Swiss Black Angus Entrecote	61
Chanterelle, potatoes, raclette cheese cream, Valais wine	

Main Courses Vegetarian

Chickpeas Panelle	29
Mushrooms, rosemary, chilli v	
Grilled Vegetables	28
Tofu, seasonal vegetables, demi glace v	

Sides

Crispy Fries v	12
Parmesan cheese	2
Baby Potatoes l, v	7
Saute Vegetables l, v	7

Appellation of origin
Meat : Switzerland

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Desserts

Red Wine Büscheli Pear	18
Sabayon, white chocolate, lemon, almonds l, g, n, v	
Selection of Swiss Artisanal Chocolates l, n 	3/pc
Ice Creams	7
Chocolate, Vanilla, Salted Caramel l, v	5
Additional Scoop	
Sorbets	7
Wild Berries, Lemon with Mint, Plum v	5
Additional Scoop	
Jumi Cheese Platter	28
Selection of artisanal Swiss cheese, chutney, fruit bread l, g, n	