

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

Pumpkin Tart	26
Almond, white chocolate, chives l, n, v, g	
Beetroot Variation	24
Goat's cheese, sunflower seeds, pickled vegetables v, l	
Beef Tartare	35
Black garlic, brioche, egg yolk, mustard seeds l, g	
Maggiore Zander	30
Black walnuts, watercress, salmon trout roe n	

Soups

Soup of the Day	20
Seasonal vegetables v	
Caramelized Onion Soup	24
Valais cheese and bread l, g	

BRASSERIE 1809

Pasta & Risotto

Truffle Tagliolini	38
“Belper Knolle” cheese, cream l, g, v Fresh truffle supplement	8/gr
Spaghetti “alla gitara”	29
Smoked Raclette cheese, pumpkin, saffron l, g, v	
Ravioli Brasato	32
Beef, parmigiano, demi-glace l, g Fresh truffle supplement	8/gr
Mushrooms Risotto	32
Sbrinz, thyme l, v	

Meat

Black Angus Entrecote (250gr)	61
Raclette cheese, mushrooms, potato l	
Duck Breast	57
Cranberry, celery, carrots l	
LUMA Duo of Venison	60
Chestnuts, plums l, n	
Chicken Breast Ballotine	49
Hazelnuts, dry Valais bacon, carrots, leek l, n	

BRASSERIE 1809

Fish

Zander	55
Valais bread crust, bacon beurre blanc l, g	
Bremgartner Trout Fillets	48
Chervil, fish foam, kohlrabi l, g	

Vegetarian Dishes

Strudel	38
Fresh truffle, spinach, chestnuts n, v, g, l	
“Cavolo Verza al Forno”	28
Celeriac, shallot, vegetarian demi-glace n, v	
Grilled Vegetables	28
Tofu, seasonal vegetables, demi-glace v	

Sides

French Fries v 	9
With Parmesan cheese l, v	+2
With truffle and cheese l, v	+4
Baby Potatoes l, v 	9
Mashed Potato l, v 	9
Sautéed Vegetables l, v 	9

BRASSERIE

Desserts

Spiced Pumpkin Pie	23
Apple, caramel, cinnamon l, g	
“Crema di Quark”	21
Plum, mulled wine, cinnamon l, n	
Alpine Crème Brûlée	18
Saffron, “Rahmlikör 9050” l, g	
White Chocolate Mousse	22
Raspberries l	
Sorbets	7
Wild berries, apple & ginger, lemon & mint, blood oranges v	
Extra scoop	5
Ice Creams	7
Chocolate, Vanilla, Salted Caramel & Tiramisu l, v	
Extra scoop	5
JUMI Cheese Platter	28
Selection of artisanal Swiss cheese, chutney, fruit bread l, g, n	
Selection of Swiss Artisanal Chocolates	4CHF/Pc