

# 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

Opening Hours: 18:00 - 21:30

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## Starters

Herb Marinated Salmon Dill, sour cream, seeds • l, ph •	25
Swiss Wagyu Tongue & Veal Terrine Green peas, mustard, carrot • l, g •	28
Steak Tartare Potato chips, fresh herbs, Sbrinz, egg yolk • l, g •	35
Radish Carpaccio Raspberry, spinach, walnuts • n, ph, v, vg •	21

## Soups

Daily Spring Vegetable Soup Seasonal vegetables • ph, v •	20
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## Pasta & Risotto

Ravioli Brasato Sprinz cheese, beef, demi-glace • l, g •	30
Tagliatella Stuffed with Ricotta & Spinach Watercress salsa, fresh peas • l, g, v •	29
Risotto with Creamed Peas Valais bacon, lime • l, g •	29

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## Mains

<b>Vegetarian Strudel</b>	35
Spinach, Emmental, walnuts • l, g, n, v •	
<b>Sautéed Artichokes</b>	38
Potatoes, dill, asparagus, pumpkin seeds • ph, v, vg •	
<b>Black Angus Entrecote (250gr)</b>	61
Grilled asparagus, Béarnaise sauce, tarragon oil • l •	
<b>Pan Fried Chicken</b>	49
Spring onion, leek • l •	
<b>Lamb Terrine</b>	56
Chard, dried steamed pear, carrot • l, g •	
<b>Maggiore Zander</b>	55
Cauliflower purée, rhubarb, fresh herbs • l •	

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

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## Desserts

**Alpine Crème Brûlée** 20  
Valais honey, thyme • l, v •

**Rhubarb & Elderflower Mousse** 20  
Lime sablé, vanilla and elderflower mousse, poached rhubarb • l, g, n, v •

**Jumi Cheese Platter** 28  
Selection of artisanal Swiss cheese, chutney, fruit bread • l, g, n •

**Ice Creams** 7  
Chocolate, vanilla, salted caramel • l, v •  
Additional Scoop (+5)

**Sorbets** 7  
Wild berries, lemon & mint, strawberry • v, vg •  
Additional Scoop (+5)

**Swiss Chocolates** • l, g, n, v • 4/pc

We are delighted to present a fine selection of Swiss chocolates highlighting two distinguished local artisanal chocolatiers

### Du-Rhône

Smoked Black Chocolate, Mocca, Raspberry Jelly, Gruyère Cream, Sparkling Wine

### Raphael Thoos

Yuzu - Thyme, Absinthe, Woodruff, Caramel, Tonka Bean