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 epicenter 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, sunflower seeds • I, ph •	25
Crudités Eggplant, balsamic vinaigrette • v, vg, ph •	18
Steak Tartare Potato chips, fresh herbs, Sbrinz, egg yolk • l, g •	35
Creamy Burrata Tomatoes, crumble, basil • I, v•	22
Soup	
Daily Vegetable Soup Seasonal vegetables • ph, v •	20
Pasta & Risotto	
Ravioli Brasato Sbrinz cheese, beef, demi-glace • I, g •	30
Potato Gnocchi Hannig Robiola, lemon, leek, thyme • l, g, v •	29
Risotto Summer truffle, Piedmont hazelnuts • l n •	30

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MAIN COURSES

Vegetarian Strudel Spinach, Emmental, walnuts • I, g, n, v •	35
Grilled Eggplant Zucchini, tomato • v, vg •	32
Beef Entrecôte Summer truffle, chanterelles, champignons • I •	61
Pan Fried Chicken Spring onion, leek • I •	49
Veal Loin Chard, pear, carrot, onion • I •	56
Lake Maggiore Zander Cherry tomato, pointed peppers, lemon • l, g •	55

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