

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 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

Marinated Salmon	31
Beetroots, smoked sour cream, sunflower seeds, onions • l, ph •	
Kohlrabi Tartar	24
Shallots, apple, parsley • v, vg, g, ph •	
Beef Tenderloin Tartar	35
Bone marrow, dried tomatoes, trockenfleisch • l, g •	
Pumpkin Variation	30
Hazelnuts, sable shortbread, pumpkin seeds • l, g, n, v •	

SOUPS

Daily Vegetable Soup	20
Seasonal vegetables • ph, v •	
Swiss Onion Soup	25
Raclette cheese, sourdough bread, thyme • l, g •	

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PASTA & RISOTTO

Agnolotti Brasato	34
Chicken broth, Belper Knolle • l, g •	
Extra truffle per g	4
Homemade Pappardelle	38
Duck ragout, root vegetables, blackberries • l, g •	
Risotto	36
Liquorice, Sbrinz, pumpkin • l, v •	
Celeriac Tagliatelle	30
Smoked celeriac cream, seeds • vg •	

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MAIN COURSES

Beef Short Rib Potato, hazelnuts, black truffle • l, n •	55
Duck Breast Beetroot, almonds, radicchio, marinated cherries • l, n •	58
Lamb Duo Parsnip, pearl barley, Valais wine • l, g •	58
Crispy Pork Belly Plum, white beans, in-house cured bacon • l •	55
Millefeuille of Vegetables Beetroot, apple, pumpkin • v, vg •	38
Smoked Zander Mushroom, onion • l •	54

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

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DESSERTS

Yogurt and Honey	20
Local honey, bee pollen • l, g, v •	
Chocolate Terrine	20
Hazelnuts, goat milk • l, g, n, v •	
Local Cheese Platter	29
Selection of local cheese, chutney, fruit bread • l, g, n •	
Ice Creams	7
Chocolate, vanilla, salted caramel, goat yogurt • l, v •	
Additional Scoop (+5)	
Sorbets	7
Plum, mandarin, pear and star anise, beet and raspberry • v, vg •	
Additional Scoop (+5)	



THE CAPRA

SAAS-FEE

