



THE CAPRA

SAAS-FEE



Dear Guests,

Welcome to the Capra's Brasserie.

We are pleased to present you the **menu of the Brasserie**.

The kitchen team will treat you to down-to-earth, homemade dishes with a touch of sophistication and creativity.

In addition, we offer an evening menu that will take you on a culinary journey.

If you have any allergies or dietary restrictions, please let us know. We will be happy to prepare something for you.

Bon appetite!



APPETIZERS

THE CAPRA SALAD | L, N | 25

Lettuce, goat cheese, tomatoes, walnuts, almond pesto

BEEF TARTAR | G, L | 35

Potato focaccia, pickled vegetables, spicy sauce

SWISS SALMON CEVICHE | N, PH | 30

Tomatoes, guacamole, lime, mountain herbs

VALAIS PLATE | L, G, N | 29

Cheese, dried meat, bacon, sausage, raw ham

GREEN GAZPACHO | L, G, PH | 16

Marinated feta cheese, spring onion



PASTA & RISOTTO

TAGLIOLINI POMODORO | L, G | 25

Parmesan, cherry tomatoes, basil

TAGLIATELLE BOLOGNAISE | L, G | 28

Parmesan cheese

RISOTTO CARNAROLI | L | 30

Wild mushrooms, mountain herb pesto, parmesan cheese

MAIN COURSE

CHICKPEA PANELLE | V, PH | 35

Shiitake mushroom chutney, mushroom salad, sesame tofu sauce

PIKE PERCH | L, PH | 42

Green vegetables, basmati rice, pine nuts, mint

FILLET OF BEEF | L,N | 50

Baby lettuce salad, stewed tomatoes, new potatoes



DESSERTS

REGIONAL CHEESE PLATE | L, G, N | 22

Fruit bread, chutney, nuts

SAAS-FEE MESS | L | 15

Meringue, berries, cream

CHOCOLATE BROWNIE | L, G | 15

Vanilla ice cream, caramelized nuts

VALAIS COUPE | L,N | 18

Vanilla ice cream, abricot sorbet, abricot compote with rosemary

HOMEMADE ICE CREAM & SORBETS | PER SCOOP 7

Yogurt (L), chocolate (L), vanilla (L),
wild berries (V), strawberries (V), lemon & lime (V) apricots (V)



DESIGNATION OF ORIGIN

VALAIS PLATE

VALAIS

LUMA BEEF BURGER

SWITZERLAND

VEAL

SWITZERLAND

SALMON

SWITZERLAND

PIKEPERCH

SWITZERLAND

BEEF

SWITZERLAND