

BRASSERIE 1519

STARTERS

Roasted celery carpaccio Grilled shallot vinaigrette, mild chili mayonnaise (V,3)	21.-
Hamachi Crudo Oranges, kumquats, red onions, olive oil (4)	26.-
Pumpkin salad Kale, Burrata di Bufala, truffe vinaigrette, caramelized walnuts (V,5,7)	24.-
Artichoke velouté with truffle Parmesan espuma, potato chips (V,1,5)	21.-

TAPAS

Grilled octopus Avocado, raspberry, cacao, hoisin sauce (6,7)	31.-
Roasted vegetable escalivada Peppers, eggplants, zucchini, raspberry vinegar (V)	18.-
Forest arancini Fried mushroom risotto croquettes, parmesan (V, A, 1, 3, 5)	18.-
Iberian ham croquettes Béchal sauce (P, 1, 3, 5)	21.-
48h braised beef bruschetta Chimichurri sauce (1)	23.-
Patatas bravas Crispy potatoes, aioli and bravas sauce (V, 3, 5)	19.-

... FROM THE OVEN

Rigatoni with pancetta Parmesan cream, crispy onions (P, 1, 3, 5)	36.-
Forest rigatoni Mushroom cream, fine herbs (V, 5)	34.-
Arborio rice with prawns Lobster bisque, sofrito (2, 4)	42.-
Porcini pizza Parmesan cream, confit porcini mushrooms (V, 1, 5)	32.-
Parma pizza Tomato, cured ham, arugula, Burrata di Bufala (P, 1, 5)	35.-
Extra black truffle (4 gr.)	18.-

TO SHARE

Fine de Claire oysters No. 3 (2 pièces) Ponzu caviar, leche de tigre (A, 4, 6)	19.-
Iberian Bellota ham (3 pièces) Tomato bread (P, 1)	16.-
Foie gras terrine (90 gr.) Valais pear chutney with saffron, homemade bread (A, 1)	27.-
Cheese plate Selection from La Laiterie de Verbier (5, 7)	26.-

1519 TARTARES

THE CLASSIC 90 gr. 250 gr. 28.- 48.- Pickles, capers, mustard, ketchup, Worcestershire sauce, shallots, parsley (1)	
THE 1519 90 gr. 250 gr. 30.- 52.- Toast, hazelnut, black truffle, Jerusalem artichoke textures (1, 3, 5, 7)	
SEA BASS & MANGO 90 gr. 250 gr. 26.- 42.- Nuoc cham sauce, roasted peanuts (2, 4, 6, 7)	
LANGOUSTINE & PORK 90 gr. 28.- Mama Wong sauce, shiso (P, 1, 2, 3)	
GUACAMOLE IN MOLCAJETE 200 gr. 24.- Avocado, red onion, red chili, lime, coriander, crispy toast (V, 1)	

Our 250 gr. tartares
are served with fries and green salad

HOMEMADE BREAD

6.- Olive focaccia or ciabatta Served with herbed butter
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CHARCOAL-GRILLED SPECIALTIES

Served with a sauce and a choice of side:
Fries, sweet potato fries, mashed potatoes, salad.
Other side with supplement: 6.-

Signature Burger 45.- Wagyu 53.- Brioche bun, caramelized onions, portobello, raclette, arugula, bacon, signature sauce (P, 1, 5)	
Pork belly on the bone 56.- Switzerland. 250 gr.	
Hérens beef tenderloin 69.- Hérens Switzerland. 180 gr.	
Delmonico "Ribeye" steak 125.- Black Angus Argentina. 500 gr.	
Tomahawk 24.- Black Angus Ireland. Per 100 gr	
Devil roasted chicken 55.- Mustard marinade, cayenne pepper, crispy breadcrumbs. 500 gr. (1)	
Whole roasted sea bass 56.- Citrus & coriander vierge. (4)	
Grilled prawns 3p. 49.- 5p. 67.- 7p. 86.- Roasted lemon, aioli. (2, 3)	
Skate wing en papillote 48.- Cherry tomatoes, kalamata olives, lemon, herbs. 250 gr. (4)	
Roasted cauliflower with zaatar 32.- Red lentil cream, herb salad, curry granola. (V, 1, 7)	

SIDES 12.-

Homemade fries (V, 1, 2, 4, 5, 7)
Parmesan & truffle fries (V, 1, 2, 4, 5, 7)
Sweet potato fries (V, 1, 2, 4, 5, 7)
Mashed potatoes (V, 5)
Mashed potatoes with tartufata (V, 5)
Sautéed mushrooms (V)
Roasted pumpkin with honey & feta (V, 5)
Vegetable casserole with maître d'hôtel butter (V, 5)
Green salad (V)

SAUCES 8.-

Shallot (A) Béarnaise (V,3,5)
Raclette cream (V,A,5) Chimichurri (V)
Tomato green pepper (A,1,5)