

CUISINE

STARTERS

Chicken or Vegetarian Gyoza – 6 pieces (1, 3)	19.-
Teriyaki sauce, sesame seeds	
Pumpkin Soup (1, 3, 5, V)	22.-
Blue Jersey cheese gratin toast	
1519 Beef Tartare 1519 (1, 3, 5, 7)	90 g 30.- 250 g 52.-
Fried croutons, hazelnut, black truffle, Jerusalem artichoke pickles, Parmesan	
90g//250 g tartare served with green salad and homemade fries	
Fried Chicken Fillets (1, 3, 4)	15.-
Mayonnaise sauce	
Marinated Salmon Croustade (1, 4, 5)	16.-
Avocado cream, fresh cheese, spring onions, crispy tortilla	
Raclette Potato Gratin (Valais Raclette) – 4 pieces	24.-

CLASSICS

Croque-Monsieur (P, 1, 3, 5)	25.-
Toasted bread, béchamel sauce, bone-in cooked ham, Gruyère, served with green salad	
Signature Burger (P, 1, 5)	41.-
Brioche bun, caramelized onions, portobello mushroom, raclette cheese, arugula, signature sauce,	
Served with homemade fries	
Caesar Salad (1, 3, 5)	20.-
Romaine lettuce, Caesar dressing, hard-boiled egg, Parmesan, croutons	
Add bacon (100 g)	9.-
Add chicken (190 g)	17.-
Add shrimp (100 g)	12.-

LOCAL SPECIALTIES

Local Cheeses – 160 g	28.-
Four local cheeses with homemade accompaniments	
Valais Platter – 120 g	37.-
Air-dried beef, cured ham, beef sausage, dried bacon, gherkins, bread and butter	

PIZZA/PASTA

Pinsa Margherita (1, 5) Tomato, mozzarella, basil	30.-
Pinsa Parma (P, 1, 5) Tomato, cured ham, arugula, buffalo burrata	40.-
Rigatoni with pancetta (P, 1, 3, 5) Parmesan cream, crispy onions	36.-
Rigatoni Forestière (V, 5) Mushroom cream, fresh herbs	34.-

SIDES

Homemade French fries (1, 2, 4, 5, 7) Sweet potato fries (1, 2, 4, 5, 7) Mashed potatoes (5) Green salad (V)	10.-
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DESSERTS

Danish Sundae (1, 3, 5, 7, V) Vanilla ice cream, whipped cream, meringue, chocolate sauce, bricelet wafer	15.-
Banoffee Verrine (1, 3, 5, V) Speculoos biscuit, caramel textures, caramelized banana, vanilla whipped cream	
Carrot Cake (1, 3, 5, 7, V) Hazelnuts, almonds, caramelized pecans, traditional cream cheese frosting	
Red Berry Pavlova (5, V) Swiss meringue, Gruyère double cream, red berry sorbet	

Nutritional Information - V. Vegetarian, P. Pork, A. Alcohol

ALLERGENS - 1. Gluten, 2. Crustaceans, 3. Egg, 4. Fish, 5. Lactose, 6. Mollusks, 7. Nuts

ORIGINS - Beef: Switzerland, pancetta: Italy, bacon: Switzerland, salmon: Norway & Scotland
Chicken: France, cold cuts: Switzerland & EU, Parma ham: Italy
Cooked ham: Switzerland, pink shrimp: Vietnam