

BRASSERIE 1519

Welcome to Brasserie 1519.

Discover a generous and convivial cuisine
where Alpine flavors meet
Mediterranean inspirations.

Charcoal-grilled dishes, signature tartares, and
sharing plates come together to create a gourmet
experience, designed to be enjoyed in an elegant
yet relaxed atmosphere.

Bon appétit!

TAPAS TO SHARE

Fine de Claire oysters n°3 (2 pces) 19.- Ponzu caviar, leche de tigre (A, 4, 6)
Iberian Bellota ham (3 pces) 16.- Tomato bread (P, 1)
Grilled octopus 31.- Avocado, raspberry, cacao, hoisin sauce (6, 7)
Iberian ham croquettes 21.- Béchamel sauce (P, 1, 3, 5)

... FROM THE OVEN

Forest rigatoni 34.- Mushroom cream, fine herbs (V, 1, 5)
Arborio rice with prawns 42.- Lobster bisque, soffrito (2, 4)
Pizza Parma 40.- Tomato, cured ham, arugula, Burrata di Bufala (P, 1, 5)

HOMEMADE BREAD

6.-
Ciabatta Served with herbed butter

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)
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

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 and coriander vierge (4)
Grilled prawns 3p. 49.- 5p. 67.- 7p. 86.- Roasted lemon, aioli (2, 3)
Roasted cauliflower with zaatar 32.- Red lentil cream, herb salad, curry granola (V, 1, 7)

DESSERTS

LE CITRON 22.- (1, 5)
CHOCOLATE MOUSSE 15.- 72% Venezuela dark chocolate, raspberry (V, 3, 5)
TARTE TATIN 14.- Double-cream ice cream (V, 1, 3, 5)
EXOTIC FRUIT SALAD 16.- Litchi sorbet (V)
CHEESE PLATE 26.- Selection from La Laiterie de Verbier (5, 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)
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)
Chimichurri (V), Tomato green pepper (A, 1, 5)

Origin of our products. Oysters, foie gras, chicken: France - Ham, octopus: Spain - Beef, pork: Switzerland - Sea bass: Greece - Langoustine: Scotland - Pancetta: Italy - Prawns: Vietnam
Allergens and nutritional information: 1. Gluten - 2. Crustacean - 3. Egg - 4. Fish - 5. Lactose - 6. Mollusk - 7. Nuts - A. Alcohol - V. Vegetarian - P. Pork