

BRASSERIE 1519

Welcome to Brasserie 1519.

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

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 !

STARTERS

Beef cecina salad Soft-boiled egg, frisée and lamb's lettuce, piquillo coulis, smoked cream, Gruyère cheese, croutons (1,3,5)	26.-
Green asparagus salad Fresh goat cheese, baby gem, tarragon relish, parmesan cheese, lemon (1,3,5,V)	27.-
Tomato and strawberry gazpacho Burratina, heirloom tomatoes, capers, basil (1,5,V)	22.-

PASTA & VEGETABLES

Ricotta ravioli Lemon butter, baby spinach, sage, parmesan cheese, pine nuts (1,3,5,7,V)	37.-
Flame-grilled carrots Smoked eggplant caviar, labneh, sumac, bell pepper sauce (V,A)	32.-

HOMEMADE BREAD

Ciabatta served with olive oil

1519 TARTARES

THE CLASSIC 90 gr. 200 gr. 28.- 48.- Beef, gherkin, capers, mustard, ketchup, Worcestershire sauce, shallots, parsley (1,4)
A LA NIÇOISE 90 gr. 200 gr. 24.- 46.- Beef, zucchini, capers, anchovies, Kalamata olives, confit bell peppers, basil, cherry tomatoes, croutons (1,3,4,5)
SEA BREAM AJO BLANCO 90 gr. 200 gr. 24.- 48.- Almond gazpacho, white grapes, carrots carpaccio (1,3,4,5,7)
GUACAMOLE 200 gr. 24.- Avocado, spring onion, red chili, lime, coriander, tortilla chips (V)

Our 200 gr. tartars
are served with French fries and green salad

DESSERTS

Cheese plate Four local cheeses, house chutney, walnuts, muesli bread (1,5,7,V)	20.-
Pistachio tiramisu Ladyfinger biscuit, Amaretto, pistachio praline, mascarpone cream (1,3,5,7,A,V)	16.-
Traditional vacherin, rhubarb and strawberry Swiss meringue, double cream, strawberry sorbet (3,5 V)	17.-
Apricot and almond tart Apricot sorbet, basil, bitter almond custard (1,3,5,7,V)	15.-
Chocolate and Kirsch cherry bar Vanilla crèmeux, cherry sorbet (1,3,5,7,A,V)	18.-
Fruits salad, white peach sorbet (V)	15.

FLAME-GRILLED SPECIALTIES

Grilled prawns 3p. 44.- 5p. 63.- 7p. 82.- Sweet chili relish, coriander, lime (2,4)	
Grilled sea bass fillets 53.- Gremolata, fennel carpaccio, capers, lemon, herbs (4)	
Lemon-marinated chicken skewers 46.- Curry yoghurt, cherry tomatoes, zucchini, onions (5)	
Beef tenderloin 69.- Switzerland, 180 gr.	
Delmonico "Ribeye" steak 140.- Black Angus, Argentina, 500 gr.	
Signature Burger 45.- Brioche bun, caramelized onions, portobello, raclette cheese, arugula, bacon, signature sauce (P,1,5)	

SIDES 10.-

Fries with truffle mayonnaise (3,V)
Fries with feta, oregano, smoked paprika (5,V)
Sweet potato fries (V)
Mashed potatoes (5,V)
Provençal tomatoes (1,V)
French beans, lemon-infused greek yogurt, fried capers, dill (5,V)
Green salad with raspberry vinaigrette (V)
Ratatouille (V)

SAUCES 7.-

Béarnaise (3,5,A)
Tomato & Green pepper (1,5,A)
Tzatziki (5,V)
Spiced mustard (1)
BBQ (A)

Origin of our products. Chicken: France - Beef: Switzerland, Spain - Delmonico: Argentina - Sea bass: Turkey, Greece - Sea bream: Greece - 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

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