

MENU DU MOMENT

79.-

Roasted pumpkin salad
or
Perfect egg

Chicken tajine with lemon and olives
or
Grilled gambas ajillo
or
Classic tartare (+ 5.-)
or
Beef fillet (+ 25.-)

Rosemary-poached pear

STEAK & FRIES

Fridays & Saturdays only
Chf 220.- for 2

Delmonico « Rib-eye » 500 g
Unlimited French fries
Chimichurri and green pepper sauce
Green salad to share
Sommelier's wine selection

TO START & SHARE

Roasted pumpkin salad 23.-
Buffalo burrata, kale, candied walnuts
and citrus vinaigrette. (5, 7, **V**)

Perfect egg 23.-
Onion marmalade with smoked bacon,
potato espuma and aged Gruyère. (3, 5, A, P)

Gratinated French onion soup 24.-
Caramelised onions, beef broth,
country bread and Gruyère. (1, 5, A)

Guacamole al molcajete 28.-
Avocado, red onion, red chilli, lime
and coriander, homemade tortillas. (**V**)

Homemade ciabatta 6.-

SAUCES

6.-

Chimichurri (**V**) · Tomatoe and green pepper (1, 5, A) ·
Tajine · Bouillabaisse (4, 5, A) · Gorgonzola (5, A)

SIDES

French fries (1, **V**) 9.-
Parmesan & truffle fries (1, 5, **V**) 11.-
Sweet potato fries (1, **V**) 10.-
Green lettuce salad, raspberly vinaigrette (1, **V**) 7.-
Honey-roasted pumpkin, feta (**V**) 9.-
Seasonal Brussels sprouts,
cranberries and maple syrup (**V**) 9.-

AUTUMN TRUFFLE

Shaved at the table, 4 g.
Chf 16.-

1519 SIGNATURES

Served with fries, green salad

Classic beef tartare 46.-
Gherkins, capers, mustard, ketchup,
Worcestershire sauce, shallot and parsley,
and toast. (1, 4)

Smoked venison tartare 46.-
• **La Chasse**
Sorrel, red chicory, Parmesan crisps,
black garlic mayonnaise and redcurrants. (1, 3, 5)

Beef tartare & Ibérico bellota chorizo 48.-
Sun-dried tomatoes, peppers,
mustard bavaois and toasted brioche. (1, 3, 5, P)

FROM THE CHARCOAL FIRE

To share

Chicken tajine with lemon and olives 50.-
Traditional vegetables and durum-wheat
semolina (couscous). (1)

Grilled sea bass and calamari,
Bouillabaisse style 55.-
Fondant potatoes, fennel purée
and herb salad. (4, 5, 6, A)

Delmonico « Rib-eye » 500 g. 140.-
Pumpkin with feta, fresh green salad,
chimichurri and green pepper sauces. (1, 5, A)

BRASSERIE MAINS

Braised venison raviolo · **La Chasse** 52.-
Grated Parmesan, pumpkin purée,
Brussels sprouts and shiitake mushrooms. (1, 3, 5, 7, A)

Salt-crusted celeriac 47.-
Fresh seasonal truffle, Gorgonzola
cream and tartufata sauce. (1, 5, A, **V**)

Grilled gambas ajillo 50.-
Fennel in chilli-garlic oil
and parsley. (2)

Beef fillet 180 g. 68.-
Honey-roasted pumpkin, rosemary
and feta, green pepper sauce. (1, 5, A)

Venison medallion · **La Chasse** 54.-
Coloured cauliflower fricassee,
butternut, tomme de Val de Bagnes
aligot and poivrade sauce. (1, 5, A)

Ricotta ravioli 37.-
Lemon butter, young spinach leaves,
sage and pine nuts. (1, 3, 5, 7, **V**)

Raclette Smash 45.-
Smashed beef, raclette, roasted
portobello, caramelized onions, rocket
and house sauce on a toasted brioche bun;
served with homemade fries. (1, 5, P)

DESSERTS

Rosemary-poached pear 15.-
White chocolate cream, pear compote,
honey ice cream and dried flowers. (1, 3, 5, 7, **V**)

Kiwi in an herb-infused syrup 16.-
Coconut panna cotta, granola and
kiwi sorbet. (1, 7, **V**)

Vacherin 1519 17.-
Rum-candied chestnut relish,
kumquat & mandarin sorbet and
Swiss meringue. (3, 5, 7, A, **V**)

Chocolate fondant 18.-
Passionfruit and mint sorbet, chocolate
textures and passionfruit caramel. (1, 3, 5, 7, **V**)

Ice cream or sorbet selection (5, 7, **V**) 6.-

Origin of our products: Beef: Switzerland - Delmonico: Argentina (May have been produced using non-hormonal performance enhancers such as antibiotics) - Venison: Poland - Chorizo: Spain - Egg: Switzerland
Smoked bacon: Switzerland - Chicken: Switzerland - Prawns: Vietnam - Sea bass: Greece - Squid: Eastern Indian Ocean.
Allergens and nutritional information: 1. Gluten - 2. Crustacean - 3. Egg - 4. Fish - 5. Lactose - 6. Mollusk - 7. Nuts - A. Alcohol - **V**. Vegetarian - P. Pork