

BRASSERIE 1519

Welcome to Brasserie 1519.

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

MENU DU MOMENT - CHF 69

Two courses, your way. One starter
and one main, with a side and a sauce.

Choose from the selection tagged •

Bon appétit !

STARTERS

Beef cecina salad • (+ CHF 5)	26.-
Soft-boiled egg, frisée and lamb's lettuce, piquillo coulis, smoked cream, Gruyère cheese, croutons (1,3,5)	
Green asparagus salad •	27.-
Fresh goat cheese, baby gem, tarragon relish, parmesan cheese, lemon (1,3,5,V)	
Tomato and strawberry gazpacho •	22.-
Burratina, heirloom tomatoes, capers, basil (1,5,V)	
Guacamole	24.-
Avocado, spring onion, red chili, lime, coriander, tortilla chips. 200gr. (V)	

PASTA & VEGETABLES

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

HOMEMADE BREAD

6.-
Ciabatta served with olive oil

1519 TARTARES

THE CLASSIC • (+ CHF 8)	28.- 48.-
90 gr. 200 gr. Beef, gherkin, capers, mustard, ketchup, Worcestershire sauce, shallots, parsley (1,4)	
A LA NÎÇOISE	24.- 46.-
90 gr. 200 gr. Beef, zucchini, capers, anchovies, Kalamata olives, confit bell peppers, basil, cherry tomatoes, croutons (1,3,4,5)	
SEA BREAM AJO BLANCO	24.- 48.-
90 gr. 200 gr. Almond gazpacho, white grapes, carrots carpaccio (1,3,4,5,7)	
Our 200 gr. tartars are served with French fries and green salad	

DESSERTS

Cheese plate	20.-
Four local cheeses, house chutney, walnuts, muesli bread (1,5,7,V)	
Pistachio tiramisu	16.-
Ladyfinger biscuit, Amaretto, pistachio praline, mascarpone cream (1,3,5,7,A,V)	
Traditional vacherin, rhubarb and strawberry	17.-
Jwiss meringue, double cream, strawberry sorbet (3,5,V)	
Apricot and almond tart	15.-
Apricot sorbet, basil, bitter almond custard (1,3,5,7,V)	
Chocolate and Kirsch cherry bar	18.-
Vanilla crèmeux, cherry sorbet (1,3,5,7,A,V)	
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 • (+ CHF 25)	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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