

## MENU

### STARTERS

#### Roasted Quail Breast & Quail Leg

Charred Corn | Demi Glace

(3,4,7,9)

#### Pan - Seared Scallops

Candied Ginger | Pistachios | Beetroot  
Beurre Blanc

(1,2,3,7)

#### Glazed Cauliflower

Parmesan | Tomato | Chives

(3,7)

### MAINS

#### Roasted Venison

Beetroot | Walnuts | Blackberries

(2,3,7)

#### Pan - Fried Halibut

Clams | Roe

(1,7)

#### Pumpkin Ravioli

Pumpkin | Sage | Beurre Noisette

(2,3,4,7)

### DESSERT

#### Zén Garden

Miso | Basil | Orange

(2,3,4,7,8)

### ALLERGENS



## INSPIRATION

Students in their final term of the Culinary Arts Academy bachelor's program have a one-of-a-kind opportunity to run their own restaurant to showcase their abilities in a real-life environment.

While the kitchen team is proposing their very own menu featuring local ingredients with an international twist, the service team aims to accompany the guests' culinary experience with a welcoming and attentive service.

## CONCEPT

Embark on a culinary journey to the heart of Switzerland, where every dish is a symphony of flavors, textures, and aromas. Each bite is a masterpiece, crafted with the finest ingredients, seasoned with love and passion.

The restaurant's menu is not just a list of dishes, but a celebration of the Swiss cuisine, and a tribute to the Swiss artisans who have perfected it over the centuries.

So let yourself be enchanted by the flavors, and allow this experience to leave you inspired, uplifted, and with a full heart.

Team A

## PRICES

<b>3 courses Fish/Meat</b>	<b>3 courses Vegetarian</b>
29 chf	24 chf
<b>2 courses Fish/Meat</b>	<b>2 courses Vegetarian</b>
25 chf	20 chf

*Menu  
Mon & Wed*

## EVENING MENU 9TH MARCH

VEGETARIAN MENU 40 CHF  
FISH & MEAT MENU 50 CHF

### STARTER

#### Burned Onion Risotto (v)

Parmigiano foam – Spicy bread dust – Herbs (3,7,9)

### FIRST COURSE

#### Grilled Fillet of Sole

Variation of tomatoes – Barilotto cheese – Mousseline sauce (4,7)

OR

#### Ravioli (v)

Morels – Fresh Truffle (3,7,9)

### MAIN

#### Venison Tenderloin

Wild mushrooms – Smoked Jerusalem artichoke puree – Red wine sauce (7,9)

OR

#### Smoked Tofu (v)

Roasted Cauliflower – Wild mushrooms – Smoked Jerusalem artichoke puree (7,9)

### DESSERT

#### Orange and Ginger (v)

Cacao and orange mousse – Ginger and orange ice cream (3,4,7)

### ALLERGENS



### ORIGINS

• Venison from Switzerland  
• Sole from Scotland

## EVENING MENU 8TH MARCH

VEGETARIAN MENU 40 CHF

FISH & MEAT MENU 50 CHF

### APPETIZER

#### Skewered Mussels

Mussel Sauce, Spinach, Belper Knolle and Walnut Oil (1,2,7)

OR

#### Skewered Brussels Sprouts (v)

Spinach, Belper Knolle and Walnut Oil (2,7)

### STARTER

#### Charcoal Grilled Turbot

Jerusalem Artichokes and Bouillabaisse Foam (1)

OR

#### BBQ Glazed Cauliflower (v)

Jerusalem Artichokes and Vegetable Foam

### MAIN

#### Smoked and Pan-Fried Duck Breast

Fondant Potatoes, Demi Glace, Orange Foam, Glazed Shallot, Pickled Pearl Onions,  
Corn and Pumpkin Puree (7)

OR

#### Confit & Glazed Celeriac (v)

Potato Fendant, Orange Foam, Glazed Shallot, Pickled Pearl Onions, Corn and Pumpkin Puree (7)

### DESSERT

#### Kunafa (v)

Blue Cheese Bavarois, Blackberry Sorbet, Sticky Walnut (2,7)

### ALLERGENS



### ORIGINS

- Duck from France
- Mussels from New Zealand
- Turbot from Scotland

## MENU

### STARTERS

#### Cauliflower velouté

curry oil - croutons

(3,7)

#### Trout tartare

lemon - sour cream - dill

(7)

#### Crispy pork belly

potato - demi-glace

(7,9)

### MAINS

#### Agnolotti

parmigiano - eggplant - mascarpone

(3,4,7)

#### Sous vide two-layer cod

beurre blanc - baby leeks - potato terrine

(4,7,9)

#### Seared black angus flank

carrot - mushroom - port wine sauce

(7,9)

### DESSERT

#### Poached pear

chamomile mousse - honey syrup

(3,4,7)

### ALLERGENS



1.shellfish



2.nuts



3.gluten



4.egg



5.garlic



6.celeriac



7.lactose



8.soy



9.alcohol

## INSPIRATION

Students in their final term of the Culinary Arts Academy bachelor's program have a one-of-a-kind opportunity to run their own restaurant to showcase their abilities in a real-life environment.

While the kitchen team is proposing their very own menu featuring local ingredients with an international twist, the service team aims to accompany the guests' culinary experience with a welcoming and attentive service.

## CONCEPT

Imagine walking amongst the glorious mountains of Switzerland, the impeccable views, the stunning atmosphere, a light snowfall awakes an adequate freeing state of mind.

This is what the team of Alpina aims to portrait; a Swiss winter menu inspired by this very excursion. The enthused menu prospers a journey through the winter wonderland of Switzerland, resulting in enrallments and tranquility.

Team B

## PRICES

<b>3 courses Fish/Meat</b>	<b>3 courses Vegetarian</b>
29 chf	24 chf
<b>2 courses Fish/Meat</b>	<b>2 courses Vegetarian</b>
25 chf	20 chf

*Menu  
Tue & Thu*