

## MENU

### STARTERS

#### Chilled Shrimp Ravioli

Pickled Kohlrabi Ravioli stuffed with Ricotta Cheese | Shrimps Tartar | Celery Sauce  
(1,5,6,7)

#### Beef Tongue Sandwich

Beef Tongue Lampredotto Style | Baguette | Salsa Verde | Straw Potatoes  
(2,3,4,5,7)

#### Tomato Gazpacho

Miso glazed fried Brussels Sprouts | Croutons | Cold Tomato Soup | Red Bell Pepper  
(3,5,7)

### MAINS

#### Seared Pork Chop with Capers

Seared Pork Chop | Lardon Salad | Capers | Rocket Salad | Pepper Sauce | Mashed Potatoes  
(5, 7)

#### Oven Roasted Chicken

Roasted Chicken and Thigh Cajun Style | Jus | Buttered Basmati  
(5, 7)

#### Beetroot Risotto

Beetroot Reduction | Parmesan | Gorgonzola Cream  
(7, 9)

### DESSERT

#### Chocolate Sable with Orange

Chocolate Sponge Cake | Cocoa Sable | Orange Ice Cream | Orange Coulis | Speculoos Tuile  
(3, 4, 7, 9)

### ALLERGENS



## CONCEPT

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.

## INSPIRATION

Welcome to our culinary journey- We present a menu that celebrates the beauty of the seasons and the rich tapestry of our diverse team's cultures and backgrounds.

Each dish is carefully crafted to embody the vibrant colors and flavors of our environment, drawing inspiration from the land we call home and infusing it with the essence of our heritages from around the world.

Our menu is not just a collection of dishes; it is a story of life experiences, a harmonious fusion of ingredients, and a celebration of unity.

## 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*

## MENU

### STARTERS

#### Prawn 'Leche de Tigre'

Fried Tapioca Cracker | Charred Cucumber |  
Compressed Melon (1,5,6)

#### Braised Beef Tongue

Onions Reduction | Corn Bread | House Pickled  
Shiitake Mushrooms  
(3,4,5,7)

#### Guacamole Salad (V)

Pickled Red Radish | Charred Corn | Crispy Basil

### MAINS

#### Miso Pan Seared Chicken

Glazed Spring Carrots | Mandioca Puree |  
Chicken Jus | Beetroot Gel  
(5,6,7,8,9)

#### Chimichurri Pork

Pork Neck | Oven-Baked Potatoes | Semi-dried  
Cherry Tomato | Romesco Sauce | Chimichurri  
(2,5)

#### Escalivada (V)

Roasted Bell Pepper | Baked Eggplant | Garlic  
Aioli (4,5)

### DESSERT

#### Tres Leches of the Week

Caramelised Figs | Mascarpone Ice Cream |  
Sesame Tuile  
(2,3,4,7)

### ALLERGENS



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## INSPIRATION

Enthusiasm, passion, and food.  
Where every flavor tells a story.

We invite you to dine in Alpina restaurant; experiencing creativity through our menu and elegance provided by our service team.

Our menu is curated with the intent of embracing the diversity within our team. With our head chef, Carlos Monahan, raised on the American- Mexican border and sous chef, Min Hong from Southeast Asia, we present a menu of Hispanic cultures with Asian inspirations. The General manager, Harleen Gokaldas and her team have spent weeks training with professionals at the Culinary Arts Academy to offer an inimitable dining to our guests here at Alpina restaurant.

We welcome you on this journey of friendly cultures and gastronomic experiences.

## PRICES

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

Menu  
Tue & Thur

## EVENING MENU 6TH SEPTEMBER

VEGETARIAN MENU 40 CHF  
FISH & MEAT MENU 50 CHF

### HOT STARTER

#### Pumpkin Agnolotti (v)

Fresh Agnolotti stuffed with Roasted Pumpkin dressed in Chicken Jus and Balsamic with Zucchini and Pumpkin Puree (3,4,5,7)

### MAIN

#### Duck à la Rose

Sous-vide Duck Breast, Duck Chip, Pan-seared Foie-gras, Beetroot Bigarade (3,7)

OR

#### Braised Eggplant (v)

Slow braised Eggplant, Beetroot Bigarade, Cacao Chip (5,7,9)

### CHEESE

**Gorgonzola Panna Cotta, Grana Padano Ice Cream, Parmigiano Reggiano Tuile, Olive Oil Confiture (v)**

(2,5,7)

*(Vegan Option Also Available)*

### DESSERT

#### Twisted Pêche Melba(v)

Buckwheat Sable, Brioche Ice Cream, Caramelized Peach, Cinnamon (3,4,7)

### ALLERGENS

### ORIGINS



- Chicken from Switzerland
- Duck from Hungary
- Dairy Products from Italy and Switzerland

## EVENING MENU 7TH SEPTEMBER

VEGETARIAN MENU 40 CHF

REGULAR MENU 50 CHF

### APPETIZER

#### Tomato Consomme (v)

Sauteed Mushroom - Black Garlic - Rice Paper (5)

### MAIN 1

#### Spiced Rack of Lamb

Roasted Lamb – Pomme Puree – Lamb Jus - Glazed Carrots (5,7,9)

OR

#### Roasted Artichoke (v)

Beurre Blanc – Bulgur Salad - White Bean Hummus (5,7,9)

### MAIN 2

#### Honey Glazed Duck Breast

Duck Jus - Caramelized Figs - Flaky Pastry - Foie Gras Puree - Pearl Onions (3,4,5,7,8,9)

OR

#### Tomato Glazed Eggplant (v)

Caramelised Figs – Flaky Pastry - Pearl Onions (3,4,5,7)

### DESSERT

#### 'Mimosa'

'Espumante Bruto' Sorbet – Orange Veil – Lime Shortbread (2,3,4,7,8,9)

### ALLERGENS

### ORIGINS



• SWITZERLAND: Lamb, Dairy, Beef  
• ITALY: Dairy  
• GERMANY: Duck