

## MENU

### STARTERS

#### French Onion Soup

Caramelized Onions | Beef Broth | Sourdough Toast | Chive | Gruyere Cheese

(3,5,7,9)

#### Salmon Gravlax

Pomegranate Vinaigrette | Fresh Apple | Mixed Salad | Blinis | Chives and Lemon Cream

(3,4,7)

#### Beetroot Mille-Feuille (V)

Beetroots Purée | Roasted Beetroot | Pickled Beetroot | Thyme Tuile | Fresh Apple | Thyme Whipped Cream

(3,4,7)

### MAINS

#### Roasted Pork Tenderloin

Pan Fried Potato | Carrot Purée | Black Garlic and Pork Glaze

(5,6,9)

#### Pan Seared Beef Ribeye

Parsnip Purée and Wedges | Beetroot Purée | Charred Brussel Sprouts | Pepper Sauce Cream

(5,7,9)

#### Pumpkin and Mascarpone Gnocchi (V)

Toasted Hazelnut | Sauteed Spinach | Cauliflower Honey Purée | Parmesan Cheese

(2,3,4,7)

### DESSERT

#### Choux Paris Brest

Homemade Hazelnut Praline | Salted Caramel | Praline Mousseline Cream | Hazelnut Crumble

(2,3,4,7)

### ALLERGENS

(1) Shellfish (2) Nut (3) Gluten (4) Egg

(5) Garlic (6) Celeriac (7) Lactose (8) Soy (9) Alcohol

## CONCEPT

Students in their final term of the Culinary Arts Academy bachelor 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

Based on our experience and understanding of the culinary environment, our team designed a menu that will intrigue both the young and the more experienced palate.

Each product was carefully selected for its taste, texture and shape, and each dish was meticulously elaborated to create a unique combination and guide you during your next culinary journey.

Focusing on seasonal and local sourcing we are elevating each product to give you a gourmet brasserie experience using fine techniques and balancing delicate flavors.

## PRICES

<b>3 Course Menu Fish/Meat</b>	<b>29 CHF</b>
<b>3 Course Menu Vegetarian</b>	<b>24 CHF</b>
<b>2 Course Menu Fish/Meat</b>	<b>25 CHF</b>
<b>2 Course Menu Vegetarian</b>	<b>20 CHF</b>

*Menu  
Tue & Wed*

## DRINKS

### SPARKLING WINE

Apologia Bulles, Assemblage de Cépages Blancs, Demi-Sec, Valais, 75cl	50 chf
Apologia Bulles, Assemblage de Cépages Blancs, Demi Sec, Valais, 10cl	7 chf

### WHITE WINE

Apologia Bianco, Cépages Blancs, Valais, 2022, 75cl	45 chf
Fin Bec Mer, Assemblage and Viognier, Valais, Selection no.21, 75cl	40 chf
Terra Veritas, Johannisberg, Valais, 2022, 50cl	24 chf
Terra Veritas, Johannisberg, Valais, 2022, 10cl	5 chf

### RED WINE

Apologia, Cépage Rouges, Valais, 2022, 75cl	45 chf
Fin Bec Terre, Selection n°22, Valais, 75cl	40 chf
Terra Veritas, Pinot Noir, Valais, 2022, 50cl	24 chf
Terra Veritas, Pinot Noir, Valais, 2022, 10cl.	5 chf

### SOFT DRINKS

Coca-Cola 33cl	4 chf
Coca-Cola Zero 33cl	4 chf
Ramseier Apple Juice 33cl	4 chf
Ramseier Sparkling Apple Juice 33cl	4 chf
Henniez Still Water 75cl	4 chf
Henniez Sparkling Water 75cl	4 chf

### BEER

Eichhof Lager, 4.8%, 33cl	4.50 chf
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### COFFEE & TEA

Espresso Cappuccino Americano	
Latte Macchiato Espresso Macchiato	
Tea Assortment	4 chf

## OPENING DATES & TIMES

**Lunch: 11h30 - 14h00**

Feb 13 - 16  
Feb 20 - 23  
Feb 27 - 29  
Mar 1

**\*Dinner: 18h00 - 21h00**

March 6 - 7  
*\* 4 - Course Special Set Menu,  
50 CHF (Fish/Meat) or 40CHF (Vegetarian)  
Booking in advance is recommended.*

## ALPINA RESTAURANT

Belalpstrasse 10, 3900 Brig

Reservations: [restaurant.alpina@cesarritzcolleges.ch](mailto:restaurant.alpina@cesarritzcolleges.ch)

Website: [www.alpinarestaurantbrig.com](http://www.alpinarestaurantbrig.com)

 [alpina\\_restaurant](https://www.instagram.com/alpina_restaurant)

*Ingredients used in this restaurant have been sourced from the following locations:*

Beef: Argentina  
Pork: Switzerland  
Salmon: Norway  
Vegetables: Switzerland and Italy  
Dairy: Switzerland, France and Italy

*Menu  
Tue & Wed*

*Winter 24, G.A*

## MENU

### STARTERS

#### Beef Tartare

Black Garlic Hollandaise | Potato Chips | Capers  
(4,5,7)

#### Potato and Leek Soup

Parsley Oil | Bacon | Sour Cream  
(5,6,7)

#### Roasted Garden Vegetables (V)

Beetroot & Cauliflower Purée | Roasted Cauliflower |  
Honey Glazed Carrot | Feta Cheese | Roasted Peanuts  
(2,5,7)

### MAINS

#### Sous Vide Chicken Breast

Confit Shallots and Dates | White Bean Purée |  
Candied Lemons  
(2,3,5,7,8)

#### Pan Seared Red Snapper

Jalapeño Salsa Infusion | Sautéed Savoy Cabbage |  
Smoked Garlic Oil  
(2,5,7)

#### Sautéed Miso Eggplant (V)

Mushroom Fried Rice | Shaved Mushrooms  
(2,3,5,8,9)

### DESSERT

#### Churro (V)

Vanilla Ice-Cream | Chocolate Sauce | Semi-  
Whipped Cream  
(3,4,7)

### ALLERGENS

- (1) Shellfish (2) Nut (3) Gluten (4) Egg  
(5) Garlic (6) Celeriac (7) Lactose (8) Soy (9) Alcohol

## CONCEPT

Students in their final term of the Culinary Arts Academy bachelor 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

With this menu we want to show our passion for cooking through dishes that demonstrate our path and our diversity in the kitchen.

Each of our dishes aim to integrate techniques and flavours that we have learned during our experience in culinary school as well as from our heritage.

The menu seeks to integrate with European techniques to create a concept of a union between our team and the guests.

## PRICES

<b>3 Course Menu Fish/Meat</b>	<b>29 CHF</b>
<b>3 Course Menu Vegetarian</b>	<b>24 CHF</b>
<b>2 Course Menu Fish/Meat</b>	<b>25 CHF</b>
<b>2 Course Menu Vegetarian</b>	<b>20 CHF</b>

*Menu  
Thu & Fri*

## DRINKS

### SPARKLING WINE

Apologia Bulles, Assemblage de Cépages Blancs, Demi-Sec, Valais, 75cl	50 chf
Apologia Bulles, Assemblage de Cépages Blancs, Demi-Sec, Valais, 10cl	7 chf

### WHITE WINE

Apologia Bianco, Cépages Blancs, Valais, 2022, 75cl	45 chf
Fin Bec Mer, Assemblage and Viognier, Valais, Selection no.21, 75cl	40 chf
Terra Veritas, Johannisberg, Valais, 2022, 50cl	24 chf
Terra Veritas, Johannisberg, Valais, 2022, 10cl	5 chf

### RED WINE

Apologia, Cépage Rouges, Valais, 2022, 75cl	45 chf
Fin Bec Terre, Selection n° 22, Valais, 75cl	40 chf
Terra Veritas, Pinot Noir, Valais, 2022, 50cl	24 chf
Terra Veritas, Pinot Noir, Valais, 2022, 10cl	5 chf

### SOFT DRINKS

Coca-Cola 33cl	4 chf
Coca-Cola Zero 33cl	4 chf
Ramseier Apple Juice 33cl	4 chf
Ramseier Sparkling Apple Juice 33cl	4 chf
Henniez Still Water 75cl	4 chf
Henniez Sparkling Water 75cl	4 chf

### BEER

Eichhof Lager, 4.8%, 33cl	4.50 chf
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### COFFEE & TEA

Espresso Cappuccino Americano	
Latte Macchiato Espresso Macchiato	
Tea Assortment	4 chf

## OPENING DATES & TIMES

**Lunch: 11h30 - 14h00**

Feb 13 - 16  
Feb 20 - 23  
Feb 27 - 29  
Mar 1

**\*Dinner: 18h00 - 21h00**

March 6 - 7

*\*4 - Course Special Set Menu,  
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Ingredients used in this restaurant have been sourced from the following locations:

- Dairy: Switzerland, Italy and France
- Vegetables, Beef, Chicken: Switzerland
- Fish: North Atlantic

Menu  
Thu & Fri

## EVENING MENU 6TH MARCH

FISH & MEAT MENU 50 CHF  
VEGETARIAN MENU 40 CHF

### HOT STARTER

#### Salmon In Two Textures (Cured and Crispy)

Leek Compote | Dill & Lemon Zest Cream | Blanched Radish  
(3,4,7)

OR

#### Yellow Bell Pepper In Two Textures (Roasted & Crispy) (V)

Leek Compote | Dill & Lemon Zest Cream | Blanched Radish  
(3,4,7)

### FIRST MAIN-COURSE

#### Beetroot Risotto (V)

Roasted Beetroot | Beetroot Purée | Cream Cheese & Black Garlic | Toasted  
Hazelnuts  
(2,5,6,7)

### SECOND MAIN-COURSE

#### Sous Vide Pork Tenderloin

Grain Mustard Sauce | Glazed Carrot | Baked Potatoes With Thyme | Bacon Chips |  
Grated Gruyere Cheese & Onion  
(5,7,9)

OR

#### Pan Seared Portobello Mushrooms (V)

Grain Mustard Sauce | Glazed Carrot | Baked Potatoes With Thyme | Grated  
Gruyere Cheese & Onion  
(5,7,9)

### DESSERT

#### Opéra Cake (V)

Dark Chocolate Ganache | Passion Fruit Cream & Gel  
(3,4,7)

### ALLERGENS



### ORIGINS

Ingredients used in this restaurant have been sourced from the following locations

- Pork Switzerland
- Salmon Norway
- Dairy Switzerland, France and Italy
- Vegetable Switzerland and Italy

## DRINKS

### SPARKLING WINE

Apologia Bulles, Assemblage de Cépages Blancs, Demi-Sec, Valais, 75cl	50 chf
Apologia Bulles, Assemblage de Cépages Blancs, Demi Sec, Valais, 10cl	7 chf

### WHITE WINE

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### RED WINE

Apologia, Cépage Rouges, Valais, 2022, 75cl	45 chf
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Tea Assortment	4 chf

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*Menu  
Thursday*

## EVENING MENU 7TH MARCH

FISH & MEAT MENU 50 CHF  
VEGETARIAN MENU 40 CHF

### COLD STARTER

#### Red Snapper Sashimi

Raspberry Lime Sauce | Mango | Mandarin | Red onion | Pickled Ginger |  
Avocado Purée  
(5)

OR

#### Mango Sashimi (V)

Raspberry Lime Sauce | Mandarin | Red onion | Pickled Ginger |  
Avocado Purée  
(5)

### FIRST MAIN-COURSE

#### Pan Seared Chicken Breast

Chicken Croqueta with Black Garlic | Sautéed Mix Mushrooms |  
Chicken & Shitake Demi-Glace  
(3,4,5,6,7)

OR

#### Eggplant Tempura (V)

Mushroom Croqueta | Sautéed Mix Mushrooms | Ponzu | Seaweed Mayo  
(3,5,6,8)

### SECOND MAIN-COURSE

#### Sous Vide Rib Eye

Chimichurri Oil | Sour Cream | Romesco Sauce | Smoked Onions  
(2,5,7)

OR

#### Grilled Celeriac Pavé (V)

Chimichurri Oil | Sour Cream | Romesco Sauce | Smoked Onions  
(2,5,6,7)

### DESSERT

#### Kaya Layered Cake (V)

Coconut Caramel (Kaya) | Brown Butter | Vanilla Ice-Cream | Coffee Gelatine  
(3,4,7)

### ALLERGENS



### ORIGINS

Ingredients used in this restaurant have been sourced from the following locations:

- Dairy: Switzerland, Italy and France
- Vegetables: Switzerland
- Chicken: Switzerland
- Beef: Switzerland
- Fish: North Atlantic

## DRINKS

### SPARKLING WINE

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*Menu  
Thursday*