



# ALPINA

RESTAURANT

## MENU

### STARTERS

#### Veal Tartare

Veal Tartare in Yuzu Ponzu | Fermented Milk | Olive | Herb Salad

(3,7)

#### Chawanmushi of Dashi

Japanese Style Steamed Egg Custard Flavoured with Japanese Fish Broth | Mushroom Duxelles | Radish and Tapioca

(4,7)

#### Quinoa Salad

Quinoa | Carrot and Beetroot Carpaccio

(7)

### MAINS

#### Pork Chop with Chorizo Cream

Seared Pork Chop | Chorizo Cream | Potato and Parsnip Puree | Chlorophyll Oil

(2,4,7)

#### Crusted Chicken

Pistachio and Hazelnut Crusted Chicken Breast | Swiss Chard Stuffed with Chicken Confit Liver | Pomme Fondant | Pickled Egg Yolk

(2,4,7)

#### Gnudi in Burnt Onion Beurre Blanc

Ricotta Dumpling | Burnt Onion Beurre Blanc | Mushroom Cream | Pickled Chanterelle

(4,5)

### DESSERT

#### Homemade Chocolate Cake and Gianduja Mousse

Espresso-Soaked Chocolate Sponge Cake | Olive Powder | Gianduja Cream | Kaffir Lime Cremeaux | Cocoa Sable

(2,3,4,5)

### ALLERGENS



## 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

Our menu is a celebration of diverse delicious flavours, it is designed to offer a delightful dining experience that everyone can enjoy.

From starter to the sweet desserts, each dish is crafted with care and creativity, bringing together familiar ingredients in surprising and delightful ways.

It is an invitation to savour a memorable meal, where every course offers a unique and satisfying taste adventure.

## 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

## MENU

### STARTERS

#### Beef Carpaccio

Thinly Sliced Raw Beef Tenderloin |  
Quince Compote | Marinated Plum  
(3)

#### Golden Soup

Homemade Corn Soup | Parmesan Chip |  
Roasted Pine Nuts and Buckwheat  
(2,6)

#### Aubergine Croquette (V)

Soft Eggplant Croquette | Black Garlic | Herb Salad |  
Miso  
(2,3,4,5,6)

### MAINS

#### Chicken Harissa

Grilled Chicken Breast | Harissa Reduction |  
Roasted Potatoes  
(5)

#### Slow Cooked Lamb

16 Hour Slow Cooked Pulled Lamb Shank | Grilled  
Fennel | Sweet Potato Puree  
(5,6,7)

#### Autumn Risotto (V)








Arborio Rice | Sautéed Mixed Mushrooms |  
Butternut Squash  
(5,6)

### DESSERT

#### Beautiful Mandarin (V)

Mandarin Cremeux | Soft Vanilla Mousse | Pistachio  
Sponge and Crumble  
(2,3,4,6)

### ALLERGENS

- |   |   |   |   |
|---|---|---|---|
|  (1) Shellfish |  (2) Nut     |  (3) Gluten  |  (4) Egg |
|  (5) Garlic    |  (6) Lactose |  (7) Alcohol |   |

## CONCEPT

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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

This culinary journey through the diverse cultures of our students is an ideal combination of tradition and innovation.

It represents the Swiss persistent dedication to using only the finest ingredients. Every dish on this menu has been meticulously crafted to showcase our culinary excellence.

This dining experience invites you to explore a wide range of flavors, aromas, and scents. The menu promises to delight food enthusiasts with a memorable and mouth-watering journey through the world of gastronomy, with a focus on quality and precision.

## PRICES

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*Menu  
Thu & Fri*

## EVENING MENU 6TH DECEMBER

VEGETARIAN MENU 40 CHF  
FISH & MEAT MENU 50 CHF

### COLD STARTER

#### Tiger Shrimp Ceviche

"Leche de Tigre" (Peruvian Sauce Made It with Mixed Raw Fish and Citrus) Fish and Citrus | Fennel Jelly | "Kvass" (Eastern European Probiotic Drink) | Beetroot Beer Gel (1,4,5,8,9)

OR

#### Lacto Fermented Beetroots (v)

Fennel Jelly | "Kvass" (Eastern European Probiotic Drink) | Beetroot Beer Gel (5,8,9)

### HOT STARTER

#### Stuffed Gnudi

Spinach and Pancetta Stuffing | Kombu Seaweed Bonito Shiitake "Beurre Blanc" | Pickled Chanterelles | Mushroom Emulsion (2,3,5,7,8)

OR

#### Gnudi (v)

"Beurre Blanc" | Pickled Chanterelles | Mushroom Emulsion (3,4,5,7,8)

### MAIN

#### Pithivier

"Pithivier" (Round Pie Made by Puff Pastry) of Wild Pigeon and Pheasant I Foie-Gras | "Jus De Volaille" | Slow Cooked Carrot | "Umeboshi" Japanese Pickled Plums (3,4,5,7,8)

OR

#### Pithivier (v)

"Pithivier" (Round Pie Made by Puff Pastry) of Potatoes and Mushroom Duxelles | Slow Cooked Carrot | "Umeboshi" Japanese Pickled Plums (3,4,5,7,8)

### DESSERT

#### Herbs and Ferments

Basil Cream | "Garum" (Greek Technique for Fermentation) of Honey and Curry Flower Ice Cream | Cookie Crumble | Goat Milk Cream | Tarragon Broth (2,3,4,7,8)

### ALLERGENS



### ORIGINS

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

- Pigeon, Pheasant, Foie Gras, Pancetta: France and Italy
- Tiger Shrimp: Thailand
- Vegetables, Mushroom and Fruits: Switzerland and Japan
- Dairy: Switzerland and Italy

## EVENING MENU 7TH DECEMBER

FISH & MEAT MENU 50 CHF  
VEGETARIAN MENU 40 CHF

### HOT STARTER

#### Tiger Prawn Tortellini

Tiger Prawn Tortellini | Kombu Seaweed Bonito Shiitake Green Tea Broth  
Thai Basil Emulsion | Fried Rice Paper  
(1,3,4,5)

OR

#### Vegetarian Tempura (V)

Deep-Fried Mushroom Sweet Potato Pumpkin and Shiso  
Kombu Seaweed Shiitake Green Tea Broth | Herb Salad  
(3,4,5)

### FIRST MAIN-COURSE

#### Sea Bream Two Preparation

Pan-Seared Sea Bream Fillet | Sea Bream "Roulade" | Kale  
"Sambal" (Indonesian Chilli Base) "Beurre Blanc" | Leek Confit | Citrus Gel  
(5,7)

OR

#### King Mushroom (V)

Pan-Seared King Mushroom | Mushroom "Roulade" | Kale | Barley  
"Sambal" (Indonesian Chilli Base) "Beurre Blanc" | Leek confit | Citrus Gel  
(3,5,7)

### SECOND MAIN-COURSE

#### Dry-Aged Duck Breast

Pan-Seared Dry-Aged Duck Breast | Caramelised Plum and Beetroot  
Pickled Onion | "Jus de Pigeon" | Roasted Beetroot  
(5,7)

OR

#### Artichoke (V)

Pan-Seared Artichoke | Caramelised Plum & Beetroot | Onion  
Vegetable "Volute" | Roasted Beetroot  
(3,5,7)

### DESSERT

#### Christmas

Muscovado Ice Cream | Dark Chocolate Mousse | Pistachio Crumble  
White Chocolate Basil Cream | Apple Ginger Gel  
(2,3,4,7)

### ALLERGENS



### ORIGINS

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

- Pigeon, Duck: France
- Tiger Prawn: Thailand
- Farmed Sea Bream: France
- Vegetables, Mushrooms and Fruits: Switzerland
- Dairy: Switzerland and Italy