

## M E N U

### - S T A R T E R S -

#### **Roasted Cod**

Miso Marinated - Butternut Squash Purée - Fried Sage -  
Burnt Onion Oil & Pickled Pearl Onions  
(7)

#### **Lamb's Lettuce Salad (V)**

Raspberry Vinaigrette - Caramelised Walnuts - Black  
Sesame Covered Goat Cheese & Tuile  
(2, 3, 7)

#### **Roasted Broccoli (V)**

Red Bell Pepper Hummus & Chimichurri  
(5)

### - M A I N S -

#### **Pan Seared Duck Breast**

Red Wine and Raspberry - Infused Jus - Sautéed Swiss  
Chard & Fried Celeriac  
(5, 6, 9)

#### **Crispy Seared Sea Bream**

Charred Leek - Parsnip Purée - Caramelised Onion Sauce  
& Herb Salad  
(7)

#### **The Perfect Egg (V)**

Spicy Tomato - Spinach Pasta Cover & Bechamel Sauce  
(3, 4, 5, 7)

### - D E S S E R T -

#### **Jasmine and Rhubarb**

Lady finger sponge - Rhubarb Compote & Gel -  
Crumble - Jasmine Espuma & Jasmine Sorbet  
(2, 3, 4, 7)

## C O N C E P T

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.

## I N S P I R A T I O N


As the season shifts, our menu celebrates the vibrant freshness of spring. We've drawn inspiration from the abundance of seasonal vegetables, bringing bright, clean flavors to each dish. It highlights Swiss and European cuisine and represents a collaboration of our team's passion and creativity.

We warmly invite you to enjoy this experience with us. Thank you for allowing us to cook for you. We hope every bite brings you joy and a memorable experience.

## P R I C E S

<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>

## A L L E R G E N S

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

*Menu*  
*Tue. & Wed.*

## BEVERAGES

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

### RED WINE

Apologia, Cépage Rouges, Valais, 75cl	45 chf
Fin Bec Terre, Selection n°22, Valais, 75cl	40 chf
Terra Veritas, Pinot Noir, Valais, 50cl	24 chf
Terra Veritas, Pinot Noir, Valais, 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
Valais Still Water 50cl	4 chf
Valais Sparkling Water 50cl	4 chf

### BEER

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

Espresso	4 chf
Cappuccino	4 chf
Americano	4 chf
Tea Assortment	4 chf

## OPENING HOURS

**Lunch: 11h30 - 14h00**

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May 14-16  
May 20-23  
May 27-29

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

*June 4 & 5 \**  
*\*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:*  
*Vegetables and Fruits: Switzerland, France and Spain*  
*Fish: North Atlantic*  
*Poultry: France*  
*Dairy: Switzerland, Spain & Italy*

*Menu*  
*Tue. & Wed.*