

M E N U

- S T A R T E R S -

Anadalusian Ajoblanco (Cold Soup)

Almonds and Garlic Velouté - Octopus and Aromatic Herbs - Compressed Cucumber - Green Grapes & Cherry Tomatoes
(1, 2, 3, 5)

Pulled Pork Croquette

Egg Yolk Cream - Granny Smith Apple and Kohlrabi Salad - Tarragon Mayo
(3, 4, 5, 7, 9)

Fresh Burrata Salad (V)

Green Peas - Multicolor Cherry Tomatoes - Green Garlic Oil & Toast
(4, 5, 7)

- M A I N S -

Stuffed Chicken Filet

Farce with Swiss Chard - Sautéed Broccolini - Chicken Jus - Mini Pomme Dauphine & Parmesan
(3, 4, 5, 7)

Pan Seared Salmon

Ratatouille - Fennel and Orange Salad - Tomato Water Emulsion & Chili Oil
(5, 7, 9)

Caramella Pasta (V)

Filled with Ricotta and Mushroom Duxelles - Butter Sauce - Parmesan Chips - Fried Sage - Mix Salad & Hazelnuts
(3, 4, 5, 7)

- D E S S E R T -

Fennel White Chocolate Panna Cotta

Poached Rhubarb - Vanilla Sablé - Beet Melissa Sorbet & Rhubarb Syrup
(2, 3, 4, 7)

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

Alpina aims to offer a unique dining experience in Brig. This term, our menu concept blends global cuisines, with a focus on elevating the finest ingredients. Each dish is crafted with the utmost respect, delivered in a refined way. Our offerings are light yet full of vibrant spring flavors. Highlights include a refreshing white gazpacho from Spain, indulgent pork croquettes, the chef's signature chicken dish, and a light dessert that will leave you eager to return.

PRICES

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

ALLERGENS

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

Menu
Thur. & Fri.

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

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

Lunch: 11h30 - 14h00
May 14-16
May 20-23
May 27-29

*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

Website: 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: Norway

Seafood: Spain

Poultry: Switzerland

Pork: Switzerland

Dairy: Switzerland, Spain and Italy

Menu
Thur. & Fri.