

GALA MENU SEPTEMBER 3RD

FISH & MEAT MENU 50 CHF
VEGETARIAN MENU 40 CHF

STARTER

Spicy Octopus Crispy Rice

Deep-fried Japanese Rice | Fresh Mango, Cucumber, Daikon & Tomatoes | Dark Ponzu Sauce | Avocado Cream | Squid Ink Tuile
(1, 3, 5, 7, 8)

OR

Spicy Beetroot Crispy Rice (V)

Deep-fried Japanese Rice | Fresh Mango, Cucumber, Daikon & Tomatoes | Dark Ponzu Sauce | Avocado Cream | Raspberry Tuile
(3, 5, 7, 8)

FIRST MAIN COURSE

Lamb Chops

Walnut & Herb Crust | Duchess Potatoes | Sautéed Green Peas | Mushroom Sauce | Chimichurri
(2, 3, 4, 5, 7)

OR

Pan-Seared Celeriac (V)

Walnut & Herb Crust | Duchess Potatoes | Sautéed Green Peas | Mushroom Sauce | Chimichurri
(2, 3, 4, 5, 6, 7)

SECOND MAIN COURSE

Seabass Roulade

Fine Shrimp and Swiss Chard Farce | Citrus Velouté | Sautéed Broccolini | Butternut Squash Purée
(1, 4, 5, 7)

OR

Parisienne Tomato Gnocchi (V)

Zucchini Cream | Grana Padano Cheese | Toasted Pine Nuts | Crispy Sage | Basil Gel
(2, 4, 5, 7)

DESSERT

Tropical Harmony

Grilled Pineapple | Vanilla Sponge Cake | Yuzu Curd | Vanilla Chantilly | Toasted Rice and Coconut Ice Cream
(2, 3, 4, 7)

ALLERGENS



ORIGINS

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

- Dairy: Switzerland, Italy, and France.
- Sea Bass: North Atlantic.
- Lamb: New Zealand.
- Fruits and Vegetables: Switzerland, Italy, and Spain.

DRINKS

SPARKLING WINE

Apologia Bulles, Assemblage Cépage Blanc de Blanc, Demi Sec, Valais. 2020, 75cl	50 chf
Apologia Bulles, Assemblage Cépage Blanc de Blanc, Demi Sec, Valais, 2020, 10cl	7 chf

WHITE WINE

Apologia Bianco, Cépages blancs, Valais. 2022, 75cl	45 chf
Fin Bec Mer, Assemblageand 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 Rouge, Cépage Rouges, Valais. 2022, 75cl	45 chf
Fin Bec Terre, Selection°22, Valais. 2022, 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	4chf
Coca-Cola Zero 33cl	4chf
Ramseier Apple Juice 33cl	4chf
Ramseier Sparkling Apple Juice 33cl	4chf
Valais Still Water 50cl	4chf
Valais Sparkling Water 50cl	4chf

BEER

Feldschlösschen, 4.8%, 33cl	4.50 chf
-----------------------------	----------

COFFEE & TEA

Espresso Cappuccino Americano	
Latte Macchiato Espresso Macchiato	
Tea Assortment	4 chf

OPENING DATES & TIMES

Lunch: 11h30 - 14h00

Aug 12th - 15th
Aug 19th - 22nd
Aug 26th - 29th

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

September 3 - 4

**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



*Ingredients used in this restaurant have been sourced from the following locations:
Sea Bass and Red Mullet: North Atlantic - Chicken: Switzerland - Lamb: New Zealand - Octopus: Spain
Fruits and Vegetables: Switzerland, Italy and Spain - Dairy: Switzerland, Italy and France*

*Menu
Thu & Fri*