

GALA MENU SEPTEMBER 4TH

FISH & MEAT MENU 50 CHF
VEGETARIAN MENU 40 CHF

STARTER

Salmon Tartare

Raw Salmon | Orange Ponzu Sauce | Fresh Apple | Orange Supreme | Lemon Gel |
Spring Onion
(3, 4, 8)

OR

Zucchini Carpaccio (V)

Grilled Zucchini | Arugula Salad | Homemade Ricotta | Hazelnut Cream | Grated
Parmesan | Truffle Oil
(2, 3, 4, 7)

FIRST MAIN COURSE

Sicilian Eggplant (V)

Crunchy Parmesan Eggplant | Eggplant Purée | Sun-dried Tomatoes | White Tomato Sauce |
Lightly Blanched Spinach | Parsley Oil
(4, 7)

SECOND MAIN COURSE

Pelmeni

Beef Dumplings | Mushroom Butter Sauce | Sautéed Chanterelles | Crispy Onions |
Sour Cream | Fresh Spring Onion
(3, 4, 5, 7)

OR

Mushroom Vareniki (V)

Mushroom & Potato Ravioli | Caramelized Onion Foam | Sautéed Chanterelles |
Crispy Onions | Sour Cream | Fresh Spring Onion
(3, 4, 5, 7)

DESSERT

Passion Fruit Cheesecake

Baked Cheesecake | Almond Shortbread | Passion Fruit Veil | White Chocolate Ganache |
Raspberry Coulis | Roasted Almonds | Fresh Mango & Raspberries
(3, 4, 7)

ALLERGENS

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- 1.Shellfish 2.Nuts 3.Gluten 4.Egg 5.Garlic 6.Celeriac 7.Lactose 8.Soy 9.Alcohol 10. Mustard

ORIGINS

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

- Dairy: Switzerland, Italy, and France.
- Salmon: Norway.
- Beef: Switzerland.
- Fruits and Vegetables: Switzerland, France and Spain.

DRINKS

SPARKLING WINE

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

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

WHITE WINE

Apologia Bianco, Cépages blancs, Valais. 45 chf
2022, 75cl

Fin Bec Mer, Assemblage and Viognier, Valais. 40 chf
Selection no.21, 75cl

Terra Veritas, Johannisberg, Valais. 24 chf
2022, 50cl

Terra Veritas, Johannisberg, Valais. 5 chf
2022, 10cl

RED WINE

Apologia Rouge, Cépage Rouges, Valais. 45 chf
2022, 75cl

Fin Bec Terre, Selection^o22, Valais. 40 chf
2022, 75cl

Terra Veritas, Pinot Noir, Valais. 24 chf
2022, 50cl

Terra Veritas, Pinot Noir, Valais. 5 chf
2022, 10cl

SOFT DRINKS

Coca-Cola 4 chf
33cl

Coca-Cola Zero 4 chf
33cl

Ramseier Apple Juice 4 chf
33cl

Ramseier Sparkling Apple Juice 4 chf
33cl

Valais Still Water 4 chf
50cl

Valais Sparkling Water 4 chf
50cl

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

***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

 alpina_restaurant

Ingredients used in this restaurant have been sourced from the following locations:
Salmon: Norway
Beef: Switzerland
Cod: North Atlantic
Fruits and Vegetables: Switzerland, France and Spain.
Dairy: Switzerland, France and Italy.

*Menu
Tue & Wed*