

## MENU

### STARTERS

#### Sous-Vide Cod

Yoghurt-Mint & Cucumber Cold Sauce | Marinated Cauliflower | Fresh White Grape & Radish | Dill Oil  
(3,7)

#### Roast Beef Salad

Arugula Salad | Scorched Fig | Glazed Beetroot | Baby Zucchini | Goat Cheese | Raspberry-Pepper Jus | Raspberry-Balsamic Vinaigrette | Buckwheat Popcorn  
(7,9)

#### Cabbage Steak (V)

Sautéed Chinese Cabbage | Cacio e Pepe Sauce | Fresh Pear Slices | Pistachios  
(2,7)

### MAINS

#### Beef Short Ribs

Braised Short Ribs | Beef Jus with Mustard Seeds | Grilled Apricot | Glazed Shallots | Celeriac Purée | Caramelized Endive Salad  
(1,6,7,9)

#### Crispy Seared Salmon

Pan Seared Salmon Steak | Glazed Bok Choi | Orange Segments | Marinated Fennel | Celeriac Cream | Orange Beurre Blanc Sauce  
(6,7,9)

#### Mushroom Risotto (V)

Morels | Champignon | Parmesan | Parsley Oil  
(7,9)

### DESSERT

#### Pavlova (V)

Meringue | Panna Cotta | Raspberry & Rose Sorbet | Raspberry Coulis | Chamomile Chantilly | Fresh Raspberries  
(4,7)

### 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

Welcome to "Memory of Light" our seasonal menu inspired by the fleeting beauty of summer.

Each dish in this menu reflects a different expression of light: the softness of morning air, the quiet glow of evening, the golden stillness of ripening gardens. We drew inspiration from nature's rhythms and from the kind of memory that light can hold: clarity, warmth, stillness, and joy.

Working with care and curiosity, we chose the best of the season and gave meaning to every detail, even the smallest.

This menu was created here in the peace of the Swiss Alps and was born from attention: to this time, to flavor, and to you.

## 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

Menu  
Tue & Wed

## 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° 22, 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](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:*

*Salmon: Norway*

*Beef: Switzerland*

*Cod: North Atlantic*

*Fruits and Vegetables: Switzerland, France and Spain.*

*Dairy: Switzerland, France and Italy.*

*Menu  
Tue & Wed*