



RESTAURANT

MENU

CONCEPT

STARTERS

Fish Tiradito

Raw Sea Bass | Citrus Marinade with Aji Amarillo | Fresh Radish & Green Apple | Marinated Cucumber | Crispy Fish Skin | Chili Oil (5,6)

Croquettes

Chicken Curry & Chicken Herb Croquettes | Potato Dough | Roasted Bell Pepper Sauce | Charred Cherry Tomatoes | Sautéed Endive Salad (3,4,5,7)

Roasted Cauliflower (V)

Mustard-Feta Cheese Velouté Foam | Cayenne Pepper | Crushed Walnuts | Grated Parmesan Cheese | Green Oil (1,2,3,5,7)

MAINS

Lamb Chops

Hazelnut-Pumpkin Seed Crust | Butternut Squash Purée | Roasted Figs | Sautéed Mushrooms | Beef Jus (2,3,5,7)

Grilled Octopus

Oven Baked Potatoes | Pickled Red Onion | Chimichurri Sauce | Chili Oil | Sautéed Mixed Vegetables (5)

Mushroom Fregola (V)

Sautéed Mixed Mushrooms | Parmesan Cheese | Red Cabbage Béchamel Sauce (3,4,5,7)

DESSERT

Jasmine Peach

Brown Butter Financier | Peach Jasmine Mousse | Compressed Peaches | Jasmine Jelly | Toasted Rice Coconut Ice Cream (2,3,4,7)

ALLERGENS



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

This summer menu for Alpina Restaurant, run by students of the Culinary Arts Academy Switzerland in Brig, is a cohesive celebration of innovative global influences, creating an experience that is both comforting and refined, reflecting the students' creative vision.

With every dish, you witness the culmination of our dedication, our pursuit of excellence, and the vibrant creativity that defines our journey in the culinary arts. It is our ambition to translate passion into plates that resonate with joy and innovation.

Collectively, this menu promises a refined yet approachable dining experience, perfect for a student-run restaurant embracing the essence of a Swiss summer.

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







RESTAURANT

DRINKS

SPARKLING W	V I	ΝE
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Apologia Bulles, Assemblage Cépage Blanc de 50 chf Blanc, Demi Sec, Valais. 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, Assemblageand 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. 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 4chf 33cl Coca-Cola Zero 4chf 33cl Ramseier Apple Juice 4chf 33cl Ramseier Sparkling Apple Juice 4chf 33cl Valais Still Water 4chf 50cl Valais Sparkling Water 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

45 chf

Lunch: 11h30 - 14h00

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

*Gala Dinner: 18h00 - 21h00

September 3 - 4

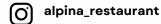
*4 - Course Special Set Menu, 50 CHF (Fish/Meat) or 40CHF (Vegetarian) Booking in advance is recommended.

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

