

## MENU

### 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



## 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

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

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

Menu  
Thu & Fri

## 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
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### 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](mailto:restaurant.alpina@cesarritzcolleges.ch)

Website: [www.alpinarestaurantbrig.com](http://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*