

MENU

STARTERS

Burrata and Herb Salad (V)

Pesto, Sesame Dressing, Pickled Vegetables
(2,5)

Pan-fried John Dory Taco

Shrimps, Lime and Sambal Guacamole, Tomato Salsa
(1,5)

Alpina Boneless Fried Chicken

White Kimchi Cabbage
(7)

MAINS

Sautéed King Oyster Mushrooms (V)

Mixed Mushroom, Smoked Sour Cream Sauce, Garlic Bread
(3,5,7)

Pan Seared Rump Steak

Sautéed Brown Butter Broccolini, Shallot Puree, Fries and Demi-Glace (6,7,8)

Malaysian Seared Cod Curry

Steamed White Rice
(5)

DESSERT

Carrot Cake

Brown Butter Cream Cheese, Yoghurt Ice Cream
(2,3,4,7)

ALLERGENS



CONCEPT

Students in their final term of the Culinary Arts Academy bachelor's 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

A culinary experience that has been curated and designed based of different journeys and backgrounds. From techniques learnt at Michelin starred restaurants to secret family recipes that bring a smile to your face and warmth to your soul.

The menu is full of exciting flavors and shines a light on the outstanding produce and ingredients sourced from around the world. It aims to highlight the incredible diversity of our ingredients that have been used and adapted to flavors from all around the globe.

PRICES

3 courses Fish/Meat	3 courses Vegetarian
29 chf	24 chf
2 courses Fish/Meat	2 courses Vegetarian
25 chf	20 chf

*Menu
Mon & Wed*

MENU

STARTERS

Pan Seared Quail

Chicken Liver Pate | Herb Salad | Tomato Chutney (3,7,9)

Salmon Gravlox

Potato Blinis | Dill and Horseradish cream | Homemade Pickles | Honey-Mustard Dressing (3,4,7)

Papaya Salad (V)

Raw Papaya | Sour Mango | Peanut Sauce | Toasted Coconut | Fried Shallots (2,5,8)

MAINS

Roasted Duck Breast

Braised Fennel | Orange Sauce | Potato | Beetroot | Sweet Potato (5,7)

Seafood Linguine

Octopus | Scallop | Shrimp | Allium Cream (1,3,4,7,9)

Green Risotto (V)

Basil | Spinach | Parmesan (3,7)

DESSERT

Tiramisu Of The Week

(Ask server to discover the Tiramisu of the week) (3,7)

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INSPIRATION

Experience nouvelle cuisine in restaurant Alpina where care meets quality. We aim to provide the guest with a culinary experience choreographed to excite and intrigue the diners' palate. We showcase the global produce while integrating the diversity of our team into the menu.

Surrounded by the rustic wooden interior, delve into comfort and good food; our team will take your palate through a journey to please all the senses.

PRICES

3 courses Fish/Meat	3 courses Vegetarian
29 chf	24 chf
2 courses Fish/Meat	2 courses Vegetarian
25 chf	20 chf

Menu
Tue & Thur

EVENING MENU 7TH JUNE

VEGETARIAN MENU 40 CHF
FISH & MEAT MENU 50 CHF

APPETIZER

Pan - Seared Halloumi (v)

Seared Endives – Caramelized Figs - Black Garlic Vinaigrette (5,7)

STARTER

Gratinated Halibut

Dill Hollandaise Foam – Sauteed White Asparagus – Leek Two Ways
(Confit & Ash) (3,4,5,7)

OR

Brown Butter Cauliflower (v)

Pomme Purée – Smoked Spinach - *Beurre Blanc* Blanket (5,7,9)

MAIN

Seared Filet Mignon

Sweet Pomme Duchesse– Portobello Mushroom - Beef Reduction - Broccolini (2,5,7)

OR

Pumkin Risotto (v)

Wild Mushroom – Lemon Thyme Mascarpone (5,7)

DESSERT

Rosé (v)

Lychee & Rose Butter Cream –Vanilla Ice Cream – Candied Strawberries
(2,3,4,7)

ALLERGENS



ORIGINS

- Beef from Switzerland
- Halibut from Scotland
- Vegetables & Dairy Products from Switzerland

EVENING MENU 8TH JUNE

VEGETARIAN MENU 40 CHF
FISH & MEAT MENU 50 CHF

APPETIZER

Cauliflower Steak

White bean | Chimichurri | Horseradish (5, 7)

STARTER

Lobster Laksa

Egg Noodle | Coconut | Shallot | Spiced Oil (1, 2, 3, 4, 5)

OR

Tofu Laksa (v)

Egg Noodle | Coconut | Shallot | Spiced Oil (2, 3, 4, 5)

MAIN

Herb Crusted Lamb Rack

Smoked Spinach | Fig Sauce | Foie Gras | Potato Espuma (2, 3, 7)

OR

Pan Roasted Mushrooms (v)

Smoked Spinach | Fig Sauce | Torched Goat Cheese | Potato Espuma (2, 3, 7)

DESSERT

Tangerine Creme Bruleé (v)

Dill and Cucumber Sour Gel | Black Garlic Meringue | Yogurt and Citrus Zest Sorbet
(3, 7)

ALLERGENS



ORIGINS

Dairy from Switzerland
Lobster from Canada
Lamb from Ireland