



WELCOME IN OUR RESTAURANT

THE ALPINA MOUNTAIN RESORT & SPA

OUR DISHES REFLECT THE DIVERSITY OF SEASONAL AND REGIONAL CUISINE, COMBINED WITH A COSY ATMOSPHERE THAT INVITES YOU TO ENJOY.

OUR KITCHEN TEAM HAS CAREFULLY SELECTED INGREDIENTS TO PREPARE DISHES OF THE HIGHEST QUALITY FOR YOU. EVERY BITE IS A JOURNEY OF DISCOVERY THROUGH THE FLAVOURS OF OUR REGION.

ACCOMPANY YOUR MEAL WITH AN EXQUISITE SELECTION OF PREDOMINANTLY REGIONAL WINES, CAREFULLY CHOSEN TO ENHANCE THE FLAVOURS OF OUR SURROUNDINGS AND OFFER YOU AN AUTHENTIC DINING EXPERIENCE.

WE LOOK FORWARD TO ACCOMPANYING YOU ON THIS CULINARY JOURNEY AND PROVIDING YOU WITH UNFORGETTABLE MOMENTS OF PLEASURE.

BON APPÉTIT!



THE ALPINA MOUNTAIN RESORT TEAM





STARTERS

GREEN SEASONAL SALAD

on house dressing

11

MIXED SEASONAL SALAD

radicchio, carrots, olives, tomatoes and radish
on house dressing

14

MINISTRONE

with seasonal vegetables, lemongrass and ginger

16

MANGOLD-QUICHES

with mushrooms and gruyere ice cream

22

SQUID

with pea hummus, lemon-thyme-mayonnaise,
tomato confit and sesame

24

GRISON PLATE

sliced meat, cheese, honey, fig mustard, picked vegetables
and homemade dried fruit bread

28

BEEF TATAR

with goat cheese, aubergine and tomato chutney

small 28

large 39





MAIN COURSES

PIZOKEL on basil and walnut pesto with green beans and potatoes	26
RAVIOLI filled with ricotta, citrus fruits and herbs on veal jus and chive oil	28
GNOCCHI with alp butter, roasted cauliflower and black truffle	31
CODFISH with sweet and sour onions, anchovies, chilli peppers and pine nuts on basil pesto	36
FLLET OF SEA BASS MEDITERRANEAN STLE on tomato water	38
LAMB with vanilla-white onion puree, mangold, morels and potato millefeuille	45
VEAL CHEEKS with courgetti, spice powder and mustard potatoes	46





DESSERTS

PAVLOVA

with mango-sorbet and coconut-variation

16

STRAWBERRY-BABA

with vanilla- and lemon-chantilly and elderberries

16

TIRAMISU

with creamy mascarpone, soft coffee biscuits
and cocoa sablès

18

CHEESE PLATE

with fig mustard, honey
and homemade dried fruit bread

18

HOMEMEADE ICE CREAM

fior di latte | chocolate | vanilla
stracciatella

6 per bullet

7 per bullet

HOMEMEADE SORBET

caramelized peach with honey | blackberries with thyme |
green apple with calvados and basil

6 per bullet

Our staff will be happy to provide you with informations about allergens in our dishes and meals.

Declaration:

Veal: Switzerland

Fish: Turkey | Denmark | Italy

Beef: Switzerland

Lamb: Switzerland

Pork: Switzerland



All prices are in CHF and incl. 8.1% VAT