

OLYMPICA

SPORT- & WELLNESSHOTEL

Food & Drinks Menu

Welcome



FOR A LIGHT MEAL

Our Sandwiches

<i>Ham, Salami or Cheese (Take Away)</i>	8.50	<i>Tuna</i>	12.50
<i>Ham, Salami or Cheese (garnished)</i>	12.50	<i>Dried Meat</i>	14.50

SALAD-BUFFET

Choice among 18 different salads and starters

Small Plate Salad	10.50	Small Lattuce Salad	6.00
Medium Plate Salad	14.50	Menu-Salad <i>(from the kitchen)</i>	5.50
Big Plate Salad	18.50		

SOUPS

Homemade vegetable bouillon <i>with homemade tortellini or egg yolk</i>	9.00
Hearty cream of tomato soup <i>with garlic croutons and cream</i>	9.00
Curry soup with jakatori skewers <i>marinated in soy sauce</i>	10.50



STARTERS / LIGHT COLD MEAL

Nüssli-Salad <i>with egg and fried strips of bacon</i>	12.50	Salad Caprese <i>with buffalo mozzarella, tomatoes & pesto</i>	14.50
Vitello Tonnato <i>paper-thin veal with creamy tuna sauce</i>	23.00	Bruschetta <i>with pesto, tomatoes, olive oil</i>	14.50
Beef tartare <i>130gr. - with toast</i>	23.00	Norwegian smoked salmon tartare <i>120gr. - on a bouquet of young lettuce hearts</i>	16.00
Apéro-Mix-Plate "OLYMPICA" <i>Norwegian smoked salmon tartare, chicken and veggie spring rolls and bruschetta</i>	18.00		

STARTERS / LIGHT WARM MEAL

Pizza-Bread (Focaccia) <i>with salt, olive oil, rosemary</i>	8.50	Housemade spring rolls 3 pcs. <i>vegetarian or with chicken, with sweet chili or soy sauce</i>	15.00
Fake Snails <i>Beef cubes gratinated with herb butter, served with bread and a side dish of your choice</i> <i>Also possible as a main course - see page 5</i>	23.00	<i>fried or from the oven</i>	

PASTA

You can choose from the following pasta:

Spaghetti / Penne / Tagliatelle / Homemade potatoe gnocchi / Ravioli (homemade with vegetables or meat)

Choose your preferred sauce:

	Small Portion	Basic Portion
Pasta Nature <i>(without sauce)</i>	12.00	15.00
Napoli <i>(Tomato sauce)</i>	14.50	17.00
Gorgonzola <i>(Blue cheese)</i>	14.50	19.50
Arrabbiata <i>(Tomato sauce, peperoncini)</i>	14.50	19.50
Pesto <i>(Basil)</i>	14.50	19.50
Quattro Formaggi <i>(Parmesan, gorgonzola, raclette, pecorino)</i>	14.50	20.50
Carbonara <i>(Egg yolk, bacon, and cream)</i>	14.50	20.50
Carbonara "tradizionale" <i>(Egg yolk, parmesan, guanciale, pecorino and pepper)</i>	14.50	24.00
Tonno <i>(Tuna)</i>	14.50	20.50
Bolognese <i>(Ground meat and tomato sauce)</i>	14.50	22.50
Aglio, olio e peperoncini <i>(Garlic, parsley, and peperoncini)</i>	14.50	20.50
al Salmone <i>(Salmon)</i>	14.50	22.50

THE CHEFS' RECOMMENDATION

Spaghetti Tonno "Olympica Style" <i>without tomato sauce, with tuna and pesto sauce</i>	14.50	22.50
Penne al Forno <i>(gratinated with bolognese and cheese)</i>	14.50	24.50
Chicken and Penne Skillet	14.50	24.50
Aglio, olio e peperoncini with stripes of chicken	14.50	24.00
Aglio, olio e peperoncini with salmon	14.50	24.00
Aglio, olio e peperoncini with stripes of beef	14.50	28.50

RISOTTO

Porcini Mushroom Risotto	21.00
Saffron-Risotto	21.00
Walliser Risotto	24.50
<i>with Hamma (dried ham), dried meat, cherry tomatoes, leeks and carrots</i>	



Aglio, olio e peperoncini & salmon

FOR THE LITTLE ONES

French fries <i>with ketchup</i>	10.50	Fish sticks <i>with french fries</i>	16.50
Chicken nuggets <i>with french fries</i>	16.50	Breaded chicken cutlet <i>with french fries</i>	18.50

⚠ **Info:** the small portions of the pasta dishes are ideal for children.

FITNESS-PLATES

You can put together your own selection of salads or antipasti from our salad buffet, choosing from 18 different options.

Our kitchen team will gladly finish off your plate with:

Beef filet 180gr.	48.00	Beef entrecôte 180gr.	42.00
Beef steak 180gr.	38.00	Lamb entrecôte 180gr.	38.00
Pork steak 180gr.	28.00	Chicken breast 180gr.	28.00
Salmon filet 180gr.	32.00	King prawns 180gr.	32.00

Choose the right sauce for you:

Café de Paris (Herb butter)	0.00	Pepper sauce	3.50
Hollandaise sauce	3.50	Sauce béarnaise	3.50
Garlic sauce	3.50	Morel sauce	4.50



Tuna Teriyaki



Mie noodles with chicken

ASIA-CUISINE / WOK-FOOD

Tuna Teriyaki <i>Pink seared tuna with sesame crust and fried rice</i>	32.50	Salmon Teriyaki <i>Seared salmon with sesame crust and fried rice</i>	30.50
Thai Vegetables-Curry <i>various freshly cut Asian vegetables with banana and red curry</i> <i>Side dish of your choice: rice, pasta and raclette potatoes</i>	21.00	Fried egg rice <i>with freshly cut Asian vegetables and soy sauce</i>	19.00
		Mie noodles <i>with freshly cut Asian vegetables and soy sauce</i>	19.00

If you would like to add meat to your Asian dish, we would be happy to refine it for a small surcharge with:

Chicken	7.00	Tofu	6.00
King Prawns	11.00	Pork	9.00
Beef	13.00		

MEAT-CUISINE

All meat dishes are served with a complementary sauce and a side dish of your choice (see below).

Beef filet 180gr.	48.00	Vitello tonnato with french fries	32.00
Beef steak 180gr.	38.00	Chicken breast 180gr.	30.00
Beef entrecôte 180gr.	42.00	Chicken cutlet 180gr. (breaded)	30.00
Beef tartare with toast 130gr.	23.00	Pork cutlet in cream sauce	28.00
Lamb entrecôte nature 180gr.	38.00	Breaded veal cutlet 150gr.	34.00
Pork steak 180gr.	30.00	Breaded pork cutlet 180gr.	30.00
Pork steak "Walliser Art" 180gr. <i>gratinated with tomato and cheese</i>	34.00	Mega-Pork-Cutlet "Olympica" 220gr. <i>breaded, thin pork cutlet</i>	34.00
Fake Snails <i>Beef cubes gratinated with herb butter, served with bread and a side dish of your choice</i>	48.00	Piccata (without garnish) <i>Chicken or pork cutlet in egg/cheese breading and tomato spaghetti</i>	30.50

CORDON-BLEUS

Original Brig Cordon bleu  <i>filled with Raclette cheese and raw ham</i>	34.00	Chicken-Cordon bleu <i>filled with Raclette cheese and turkey ham</i>	34.00
Veal-Cordon bleu 180gr. <i>filled with Raclette cheese and dried meat</i>	42.00		

SAUCES & SIDES

Café de Paris (Herb butter)	0.00	Pepper sauce	3.50
Hollandaise sauce	3.50	Sauce Béarnaise	3.50
Garlic sauce	3.50	Morel sauce	4.50

French fries / Potatoe croquettes / Rösti croquettes / Country fries / Rosemary potatoes /
Boiled salted potatoes / Butter pasta / White wine risotto / Rice

Menu-Salad 5.50



HOT STONE



	Small Cut (180gr.)	Normal Cut (250gr.)	Master Cut (350gr.)
Beef filet	50.00	69.00	95.00
Beef entrecôte	44.00	61.00	85.00
Beef steak	40.00	56.00	78.00
Pork steak	32.00	44.00	61.00
Lamb entrecôte	40.00	56.00	78.00

SAUCES

Choose among 4 sauces for the «Hot Stone»

- Café de Paris
- Curry sauce
- Barbecue sauce
- Tartar sauce
- Sauce Béarnaise
- Morel sauce
- Pepper sauce
- Hollandaise sauce
- Garlic sauce

SIDES

With the "Hot Stone," we also serve seasonal vegetables and a side dish of your choice.

- French fries
- Rösti croquettes
- Salted potatoes
- Butter pasta
- Rice
- Potatoe croquettes
- Country fries
- Rosemary potatoes
- White wine risotto
- Menu-Salad (5.50)

FISH-CUISINE

Tuna Teriyaki

Pink seared tuna with sesame crust and fried rice

32.50

Tuna grilled, 180gr.

35.00

Grilled salmon filet 180gr.

34.00

Salmon Teriyaki

Seared salmon with sesame crust and fried rice

30.50

Choose the right supplement for you:

Dry rice / White wine risotto / Rosemary potatoes /

King Prawns

sautéed, 180gr.

29.00

Boiled salted potatoes or grilled vegetables

BOWL

Poke Bowl "Olympica"

28.00

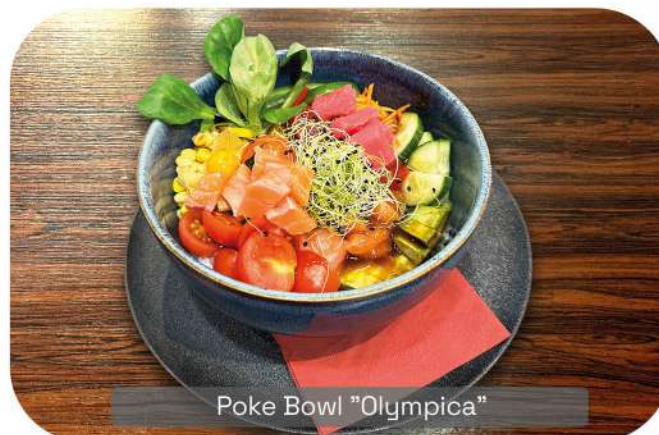
A carefully composed bowl featuring sushi rice, avocado, cucumber, carrots, cherry tomatoes, and teriyaki sauce as the base.

Enhance your bowl further with one of these 3 ingredients:

Salmon, Tuna or Chicken

Info:

We serve tofu in the vegetarian version.



Poke Bowl "Olympica"

BURGER

All burgers are served with Country fries or French fries. You can also order your burger with a sauce of your choice: Curry sauce / Tartar sauce / BBQ sauce / Garlic sauce / Vegetarian BBQ sauce.

Chicken Burger in a ciabatta bun (grilled or breaded) with iceberg lettuce, tomatoes, cheddar cheese, red onions and curry sauce	27.00	Double-Cheeseburger (2x Beef) in a homemade bun with cheese, vinegar cucumber and ketchup	32.50
Beef Burger in a homemade bun with iceberg lettuce, tomatoes, cheddar cheese, onions, bacon and BBQ sauce	29.50	Veggie-Burger in a homemade bun with iceberg lettuce, tomatoes, cheddar cheese, red onions and curry sauce	26.00
Cheeseburger in a homemade bun with cheese, vinegar cucumber and ketchup	29.50	! Note: Please specify when ordering whether you would like your burger patty cooked medium or well-done.	

VEGGIE-CUISINE

Grilled tofu with grilled vegetables	15.00
Veggie sausage side dish of your choice	27.00
Veggie steak side dish of your choice	27.00
Veggie-Burger in a homemade bun with iceberg lettuce, tomatoes, cheddar cheese, red onions and curry sauce	26.00

! Note: You can order all Asia dishes from page 4 without meat as well.



Chicken-Burger

OMELET

Omelet nature	14.00	Omelet with ham, herbs and mushrooms	18.50
Omelet "Walliser Art" with raclette cheese and tomatoes	20.00	Farmer's Omelet with potatoes, onions and bacon	20.00

OLYMPICA KEBAB

Build your own kebab!

Our incomparable pizza bread, accompanied by delicious strips of chicken, salmon, or kebab, as well as countless exquisite salads from our fresh salad buffet.

Chicken	28.00
Salmon	30.00
Kebab meat	30.00
French fries surcharge	6.00
Sauces	included



Olympica-Kebab

VALAIS AND SWISS SPECIALTIES

Cheese-Fondue <i>nature</i>	per person 28.00	Valais Plate 	32.00
Cheese-Fondue <i>with tomato sauce</i>	per person 30.00	Dried Meat Plate <i>with dried meat, rye bread and gherkins</i>	34.00
Cheese-Fondue "Olympica" <i>with bacon, onions and fresh herbs</i>	per person 33.00	Sliced Cheese Plate <i>with sliced cheese, rye bread and gherkins</i>	28.00
Käseschnitte <i>nature</i>	20.50	Butter Rösti "Walliser Art" <i>gratinated with cheese, tomatoes and fried egg</i>	22.50
Käseschnitte "Tradition" <i>with ham, onions and fried egg</i>	24.00	Berner Rösti <i>with bacon and fried egg</i>	24.50
Omelet "Walliser Art" <i>with raclette cheese and tomatoes</i>	20.00	Alpin Maccaroni & Apple Sauce <i>with penne, potatoes, bacon, onions and cheese sauce</i>	24.50



Berner Rösti



Alpin Maccaroni

MEAT-FONDUES (FROM 2 PEOPLE) - Price per person

Fondue Chinoise (Bouillon)	52.00	<i>With all meat fondues, we serve beef, chicken, pork, and/or veal, a mixed salad, homemade sauces, and a colorful, varied fruit platter. We serve this with the traditional accompaniments of rice and French fries. Naturally, everything is "all-you-can-eat".</i>
Fondue Bourguignonne (Oil)	52.00	
Fondue Bacchus (Wine)	53.00	
Fondue Anniviarde (marinated meat)	58.00	

⚠ Please order all fondues at least 3 days in advance!

RACLETTE

Raclette (all you can eat) per person 34.00

⚠ Please order the raclette at least 2 days in advance!
Minimum of 2 people.

Our staff will be happy to provide further information regarding allergens and intolerances.

COUNTRIES OF ORIGIN FOR MEAT

Beef: Australia* / **Veal:** Switzerland
Lamb: New Zealand / **Pork:** Switzerland
Chicken: Switzerland / **Duck:** France
Salmon: Norway / **Shellfish:** Vietnam

*may have been produced with non-hormonal performance enhancers such as antibiotics.

SPECIAL PIZZAS

Mini 21.00 Normal 25.00 Large 28.00



Pizza Bolognese

with cheese and Bolognese sauce



Pizza Poulet / Poulet Curry

*with cheese, tomato sauce, and chicken
The "Chicken Curry" pizza also has
curry powder on top.*



Pizza Capello di Napoleone

*with tomato sauce, buffalo mozzarella, mozzarella,
cooked ham, egg, arugula, and cherry tomatoes*



Flammkuchen

with sour cream, onions, and diced bacon



Pizza Vegetariana / Vegana

*Vegetariana: Cheese, egg, mushrooms, corn, spinach, olives,
pineapple, bell peppers, arugula, cherry tomatoes
Vegana: like the Vegetariana, but without cheese and egg*



Pizza Kebab

*with cheese, tomato sauce, kebab meat, and yogurt/
garlic sauce (also available spicy upon request)*



Pizza Regenbogen

*with Nutella and seasonal fruit
(strawberries, bananas, etc.)*



Pizza Raclette

*with mozzarella, potatoes, pearl onions,
cornichons, and raclette cheese*

PIZZAS

Pizza Margherita <i>mozzarella, tomato sauce</i>	Mini 16.00	Normal 19.00	Large 22.00
--	------------	--------------	-------------

Standard Pizza Category A	Mini 19.00	Normal 21.00	Large 25.00
----------------------------------	------------	--------------	-------------

Pizza Napoli *anchovies*

Pizza Prosciutto *ham*

Pizza Hawaii *pineapple, ham*

Pizza Gorgonzola *gorgonzola*

Pizza Calabrese *olives, spicy salami*

Pizza Tonno *tuna*

Pizza Amore Mio *onions, garlic*

Pizza Wurstel *cervelat*

Standard Pizza Category B	Mini 20.00	Normal 23.00	Large 26.00
----------------------------------	------------	--------------	-------------

Pizza Capricciosa *ham, mushrooms, anchovies, olives*

Pizza Quattro Stagioni *ham, mushrooms, artichokes, olives*

Pizza «OLYMPICA» *gorgonzola, onions, raw ham*

Pizza Katastroph *bacon, capers, gorgonzola, peperoncini*

Pizza Salmone *salmon*

Pizza Bismarck *egg, ham*

Pizza Vesuvio *egg, bacon, onions*

Pizza Tre Mare *prawns, tuna, mussels*

Pizza Quattro Formaggi *4 different cheeses*

Pizza Calzone (folded) *ham, mushrooms, egg*

Pizza Prosciutto e Funghi *ham, mushrooms*

Pizza Garibaldi *without tomato sauce, with peperoncini and spicy salami*

Pizza Primavera *with arugula, cherry tomatoes, parmesan (without tomato sauce)*

Request-Pizza «Desirée»	Mini 21.00	Normal 25.00	Large 28.00
--------------------------------	------------	--------------	-------------

Please ask for our pizza order form.

There are over 30 ingredients to choose from. Basic ingredients: tomato sauce and mozzarella

Our selection options:

eggs, bacon, mushrooms, tonno, corn, capers, salmon, spinach, olives, salami, pineapple, ham, onions, mussels, shrimps, garlic, gorgonzola, anchovies, bell pepper, raw ham, artichokes, asparagus tips, porcini mushrooms, peperoncini, spicy salami, spicy coppa, cherry tomatoes, sausage, mascarpone, parmesan, arugula, pesto, raclette cheese, potatoes, herb butter, french fries

Optional ingredient for an extra charge

dried meat (5.00)

HOMEMADE DESSERTS



Caramelköpfl

9.50



Schoko-Brownie
(with vanilla ice cream)

11.50



Lotus-Cheesecake
(with lotus cream)

11.50



Classic Tiramisu

9.50



Panna Cotta
(in chocolate sauce, vanilla sauce or season fruits)

9.50

BOTTLES FROM THE FRIDGE

Softdrinks Take-Away (PET-Bottle)

Water nature or carbonated	0.5l	5.00
Coke / Fanta	0.5l	5.00
Rivella red	0.5l	5.00

Non-alcoholic in the bottle

Eve Litchi 0.0%	0.275l	4.50
Heineken 0.0%	0.33l	4.50

Alcoholic in the bottle

Birra Moretti	0.33l	4.50
Eve Strawberry Mojito	0.275l	5.00
Desperados	0.33l	5.00
Smirnoff / Smirnoff Tropical	0.275l	6.00



WARM DRINKS

Coffee

Caffee crème /nature	Cup	4.50
Milk Coffee	Cup	4.50
Espresso	Cup	4.20
Double Espresso	Cup	5.80
Ristretto	Cup	4.20
Cappuccino (with milk foam)	Cup	4.50
Latte Macchiato	Cup	4.50

Coffee with alcohol

Caffee fertig	Cup	7.50
Caffee Amaretto	Cup	7.00
Coretto Grappa	Cup	7.00
Café Baileys	Cup	8.50
Irish Coffee	Cup	9.00

Tea

Black Tea	Cup	4.20
Rosehips	Cup	4.20
Peppermint	Cup	4.20
Linden Flowers	Cup	4.20
Chamomile	Cup	4.20
Fruit-Mix	Cup	4.20
Verbena	Cup	4.20
Forest Fruit	Cup	4.20
Herbs	Cup	4.20
Green Tea	Cup	4.20
Rooibos Vanilla	Cup	4.20
Tee-Rum (Alcoholic)	Cup	5.50
Apple punch (Non-alcoholic)	Cup	4.50
Apple punch (Alcoholic)	Cup	5.50

Cacao-Drinks (cold/warm)

Ovo/Schoggi	2dl	3dl	5dl
	4.00	5.00	6.00

SPIRITS

Apéritif

White Martini	4cl 8.50
Red Martini	7.00
Campari	7.00
Cynar	7.00
Pastis	7.00
Fernet	7.00
Appenzeller	7.00
Sanbitter (Non-alcoholic)	7.00
Crodino (Non-alcoholic)	7.00
Aperol Spritz	11.00
Aperol Nature	7.00
Hugo	11.00
Ramazzotti	7.00
Averna	7.00
Limoncello	7.50
Sambuca Molinari	7.00

Liqueur

Amaretto Di Saronno Originale	2cl 7.50
Grand Marnier	8.00
Baileys	4cl 7.50

Schnapps

Chrüter/Zwetschgen/Pomme/Pflümli/Kirsch	2cl 7.00
Abricotine du Valais (Morand)	8.00
Williams (Morand)	8.00
Calvados Morin Père et fils	8.00
Vieille Prune Morin Père et fils	8.50
Grappa Piu Barricata Riserva	8.50
Grappa Piu Selezione Trentina	7.50
Grappa Delicato	7.00

Gin Gordons	4cl 8.00
Gin Tonic	12.50
Bacardi with Coke	10.50
Bacardi without Coke	9.50
Rum Punch	6.50
Malibu Coconut White Rum	9.50
Vodka red / white / green	9.50
Vodka Red-Bull	10.50

Cognac

Rémy Martin	2cl 9.00
-------------	----------

Whisky

Ballantines	4cl 9.50
Canadian Club	9.50
Four Roses	9.50
Jack Daniels	9.50

PROTECTING YOUNG PEOPLE IS IMPORTANT TO US



Under age of 16?

The dispensing and sale of beer, wine, and other alcoholic beverages are prohibited.



Under age of 18?

The dispensing and sale of spirits, aperitifs, and alcopops are prohibited.

The staff may request identification.



Cocktails & Softdrinks

Non-alcoholic in the bottle

Eve Litchi 0.00%	4.50
------------------	------

Alcoholic in the bottle

Eve Strawberry Mojito	5.00
Desperados	5.00
Smirnoff	6.00
Smirnoff Tropical	6.00



Softdrinks Take-Away

Water still	4.00
Water sparkling	4.00
Coke	4.00
Rivella red	4.00
Fanta	4.00

Alcoholic-Mix

Hugo / Aperol Spritz	11.00
Limoncello Spritz	11.00
Gin Tonic	12.50



Non-alcoholic Cocktails

Hugo Light	7.00
Pink Drink	7.00
Ipanema	7.00
Virgin Sunrise	7.00
Nojito	7.00
Raspberry Punch	7.00

House Special

Olympica-Drink*	2dl	3.30
Olympica-Drink*	3dl	4.00
Olympica-Drink*	5dl	5.50

*) Henniez, Grenadine-Sirup, Lemon juice, Ice

Our «Hot-Shots»

Jägermeister	6.00
Süüri Zunga	6.00
Mr Irish	6.00
Limoncello	6.00
Berliner Luft	6.00
Tequila Slammer	6.00
Baby Jack	6.00

Cocktails

Vodcello	10.00
Mojito	11.00
Caipirinha	11.00
Caipiroska Strawberry	11.00
Tequila Sunrise	14.00



All prices inclusive VAT in CHF.

APÉRO-POSSIBILITIES

on request (at least 1 day in advance)



APÉRO

Apéro with chips, nuts, salted sticks

3.50 per person

Apéro with chips, nuts, salted sticks, mini pizza

12.00 per person

Apéro with chips, nuts, salted sticks, mini pizza, canapée

18.00 per person

Mini skewers, various sandwiches, spring rolls, fruits

by arrangement

Mini skewers, various sandwiches, dimsum

(appetizers, mostly steamed or fried),

filled dumplings with various fillings,

ham croissants, chipolata, spring rolls, bundles of asparagus

by arrangement

Aperitif on request: Ask at reception for our aperitif options. We have defined a special menu with offers and prices for you.

by arrangement

APÉRO-SAMPLE



Walliser Plate



Puff Pastry Plate



Pizzetti-Plate



Canapée-Plate

WHERE CAN YOU GO FOR...

...a birthday party?
...an anniversary?
...an office party?
...a Christmas party?
...a baptism party?
...a communion party?
...a confirmation party?
...a seminar?
...other things?



HERE AT OLYMPICA, OF COURSE!

WHY?

Here some good reasons:

- we offer a large selection of refined multi-course menus, available at the reception
- our kitchen team will be glad to cook for you a menu according to your wishes
- we have different halls for your event (20 - 100 people)
- our staff are friendly and competent in their service
- open 365 days a year

INFORMATION AND ADVICE AT THE RECEPTION

Family Fux & Team Olympica are looking forward to spoiling you by fulfilling all of your culinary wishes!

Thanks,
for visiting us! 🤝



Industriestrasse 94
3902 Brig-Glis

Telefon: +41 27 924 35 50
Fax: +41 27 924 30 67

Internet: www.olympica.ch
E-Mail: info@olympica.ch

