



# Ale Mordasini



Bocuse d'Or – a dream comes true

At a younger age I would never have imagined that I would be standing here today – competing in the 2021 finals at Bocuse d'Or, having watched every competition before with great reverence and awe.

Now years later after putting everything I had into improving my skills I am now on the same stage as my past idols.

For me, the Bocuse d'Or is a mix of many things you must possess to succeed; technical professionalism like a F1 team, or mental strength like a no. 1 tennis player and finally the calmness of a million-year-old alpine mountain.

**create emotions – make  
memories – write history**

**TEAM  
SWITZERLAND**

Alpine Cuisine

# Alpine Cuisine

From the foothills of the Alps through the deep valleys up to the stone pine forests, mountain rivers and glaciers, she brings to the table what nature, the rural alpine ingredients and the seasons offer.

It is the return to the real, the traditional and the good.

Enriched from the nature and tradition, supplemented and refined with the knowledge and possibilities of to day.

The culinary heritage of the alpes - passed from generation to generation.

**Always real & honest.**

# TAKE AWAY

# 00



**TEAM  
SWITZERLAND**  
Alpine Cuisine

# Starter

Tomato rose „Bocuse d'Or  
2021" soft and crispy

---

Mustard-Vinaigrette

---

Sweet baby tomato -  
celeriac - Salad

---

Celeriac Cream

---

Herbs and wild garlic  
capers from the forests  
in the swiss mountains



**TEAM  
SWITZERLAND**

Alpine Cuisine

# Main Course

Black Tiger Shrimp Royale  
with cherry tomatoes, tomato  
jelly and cream cheese from  
Hay milk produced in the Alps

---

Cucumber and tops from wild  
broccoli

---

Caviar of fermented garlic

---

Foamy shrimp bisque sauce  
with tomato



**TEAM  
SWITZERLAND**

Alpine Cuisine

# Dessert

Sweet baby tomato – Sorbet  
with lemon verbena

Swiss chocolate  
mousse and cake

Roasted hazelnuts and  
caramelized white „Lait du  
terroir“ - chocolate

Lemon verbena emulsion

Fine Tomato meringue

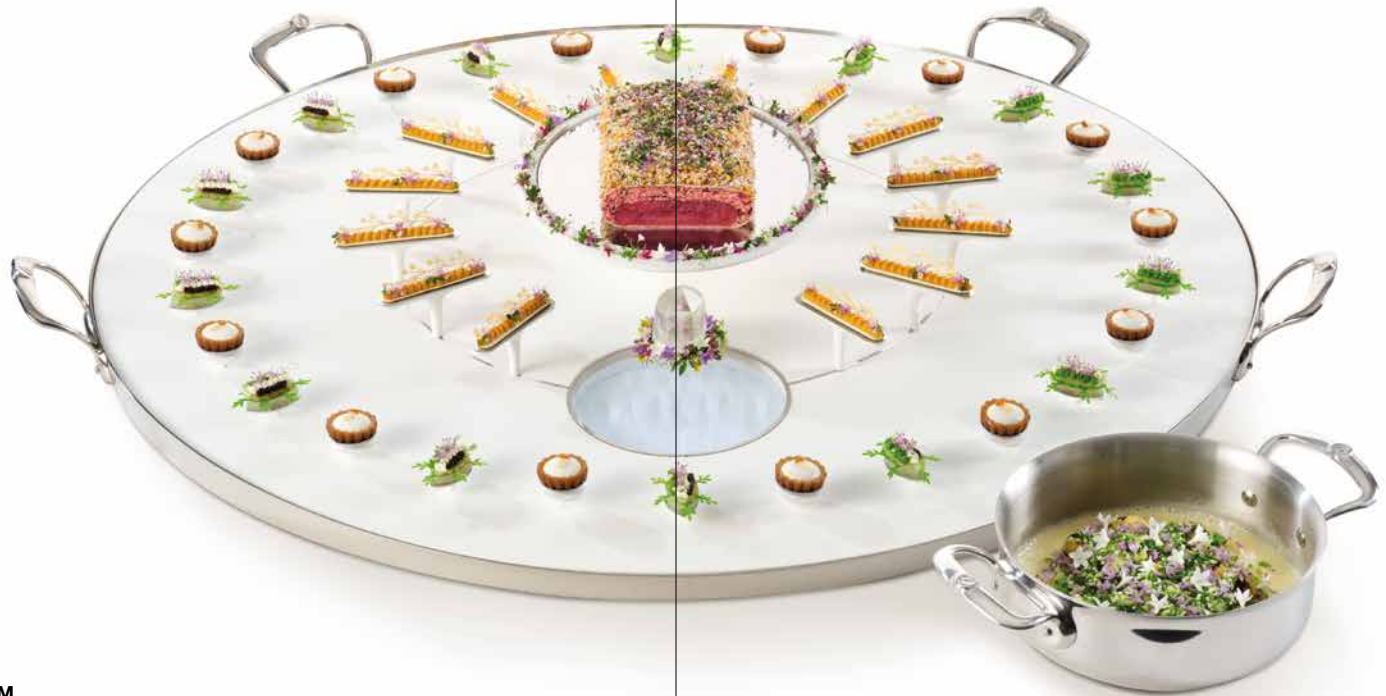


**TEAM  
SWITZERLAND**

Alpine Cuisine

# PLATTER

00



**TEAM  
SWITZERLAND**  
Alpine Cuisine





# Charolais Beef

Braised Charolais beef blade  
with caramelized shallots,

onion cream with Alpine  
juniper berry wood, smoked  
in frozen glacier water

Braising liquor with red wine,  
mustard and mountain thyme



**TEAM  
SWITZERLAND**

Alpine Cuisine

# Porcini Garnish

Porcini tartlet with wild garlic  
capers - Chive flowers - Salsa

---

Preserved lemon



**TEAM  
SWITZERLAND**

Alpine Cuisine

# Kohlrabi Garnish

Kohlrabi with chive cream

Caviar of fermented garlic

Homemade cream cheese  
from milk produced in the Alps



**TEAM  
SWITZERLAND**

Alpine Cuisine

# Ragout

Mountain potatoes - Gnocchi  
and pearls

---

Mountain cheese - Hollandaise

---

Flambéed morels



**TEAM  
SWITZERLAND**

Alpine Cuisine

