



Dear Guest

Thank you for dining with us today. This year we have revised a little our menus for you. "Eat consciously", is the main focus. We want you to eat a healthy and balanced meal with us. However, you should not go on a diet, because after all you are on holiday and have left the scales safely at home.

You are welcome to eat a three-course menu and choose tiramisù. You just have to do this consciously and know that this choice might not be the best one. We have written the balanced, somewhat healthier and more sustainable dishes in the menu in green. Maybe choose one of these dishes "in green" and combine it with another. Then you will have eaten "consciously". It's that simple!

Be open to something new, get to know regional products and come with us on an interesting culinary journey.

Signature Dish

Spelt spaghetti with clams, mussels and shrimps 31

1a 3a 7a 14a

Salad

Green salad 11

1a 3a 6a 7a 8a 10a 11a

Mixed salad with seeds, grains, berries and nuts 13

1a 3a 6a 7a 8a 10a 11a

Cherry tomatoes with buffalo mozzarella 20

7a

Cold appetizers

San Daniele ham on fennel salad with oranges 28

Prawn salad with mango, sesame and olives 31

2a 11a

Beef carpaccio with black Vallemaggia pepper, ginger and passion fruit 30

Green asparagus with fried egg 20

3a 7a

Soup

Asparagus cream with mascarpone 12

7a

Pasta

Spelt spaghetti or spelt maccheroni with a homemade sauce of your choice (bolognese - tomato - pesto) 21

1a 3a 7a 8a 9a

Asparagus ravioli with pepperoni, parmesan shavings 25

1a 3a 7a

Valle Onsernone-Farina Bona gnocchi with asparagus cream and salted ricotta cheese 28

1a 7a

Crespelle filled with artichokes and ricotta cheese on a topinambur puree 24

1a 7a

Risotti

Risotto "Riseria Taverne" with lemon scallops 35

1a 7a

"Riseria Taverne" risotto with asparagus 26

7a 8a

"Riseria Taverne" saffron risotto with luganighetta from Ticino 28

7a

Meat

Veal paillard with parmesan risotto and green asparagus 40

7a

Venetian style calf's liver with white rice 37

7a

Rack of lamb cooked at low temperature with a red Ticino polenta cake, seasonal vegetables and Teriyaki sauce 48

6a 7a 11a

Veal cordon bleu with ham and montain cow cheese, sweet potato frites and green asparagus 46

1a 7a

Fish

Pike perch with lime, rosemary, spinach and mashed potatoes 40

4a 7a

Ombrine fillet with capers, Taggiasca olives, cherry tomatoes, red onions with tarragon, rice and seasonal vegetables 39

1a 4a 7a

Fritto misto with garlic sauce 35

1a 2a 3a 4a 10a

Vegetarian

Marinated tofu with soya, white rice and seasonal vegetables 27

6a 7a 9b

Red Ticino Polenta with vegetable ragout 23

9b

Burger

Black bun beef burger (red onions chutney, dried tomatoes, lettuce, cheddar cheese) sweet potato fries and small green salad 29

1a 3a 7a 9a

Red Bun vegetarian (red onion chutney, dried tomatoes, lettuce, vegan cheese, curry sauce) sweet potato fries and small green salad 29

1a 7a

Hot Stone

Beef fillet, lady's cut 180 gram with two sauces and homemade herb butter, french fries, green asparagus and corn 49

1a 3a 7a 10a 9b

Beef fillet, gentleman's cut 280 gram with two sauces and homemade herb butter, french fries, green asparagus and corn 59

1a 3a 7a 10a 9b

Planted chicken with three sauces, french fries, green asparagus and corn 32

7a

Prawn skewer with two sauces and homemade herb butter, french fries, green asparagus and corn 52

3a 4a 7a 10a

Le nostre pizze

To see the menu of our pizzas click [this link](#). Please note that the pizzeria is closed at lunch and on **Wednesdays and Thursdays**.

Cheese and Desserts

All our desserts are homemade

Trio of Ticino cheeses with honey and figs jam 12

7a

Tiramisù 10

1a 3a 7a

Farina Bona parfait and nut croquant 10

1a 3a 7a 8a

Two coloured Toblerone mousse 10

3a 7a

Limoncello Panna Cotta with maple syrup and marinated strawberries 10

Cheesecake with strawberries 10

1a 3a 7a

¼ Ananas 10

Affogato al caffè Giolito 9.50

7a

Giolito ice cream 120 ml 5.50

3a 6a 7a 8a

Chocolate - Barista coffee - Fior di latte - Lemon - Hazelnut - Stracciatella
Vanilla - Strawberry - Mango - Yoghurt - Wild berries - Caramel

Origin of meat, fish and bread

Prawns VN - Shrimps VN - Fritto misto IT - Ombrine IT - Cold cuts CH/IT -
Scallops Mediterranean Sea - Veal CH - Beef CH - Chicken CH - Lamb NZ/
AUS - Luganighetta CH - Liver CH - Planted Produkte CH - Bread CH

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Schweizer Reisekasse (Reka) Genossenschaft

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