



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.

Vegetarian menu

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 appetizer

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 (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

"Riseria Taverne" risotto with asparagus 26

7a 8a

Main courses

Marinated tofu with soya, white rice and seasonal vegetables 27

6a 7a 9b

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

1a 7a

Red Ticino Polenta with vegetable ragout 23

9b

Planted chicken with three sauces, pommes frites, green asparagus and corn 32

7a

Cheese and Desserts

All our desserts are homemade

Trio of Ticino cheeses with honey and green tomato 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

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Schweizer Reisekasse (Reka) Genossenschaft

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