

 $W\!e$  are very pleased that you have chosen the Parkhotel Brenscino Brissago for your event.

We want to ensure that you and your guests are completely satisfied, so please note the following information about the menu:

# Menu up to 12 people

Up to a maximum of 12 people you can order à la carte.

# Menu for more than 13 people

Put together your own menu with the selection given: the prices of the individual dishes are indicated. The menus are designed so that even large parties can be served quickly and efficiently. For children, vegetarians, vegans and for people with allergies, we have adapted dishes available by prior consultation.

# Additional service

A second service with side dish and vegetables is served in the main course on request. The meat portions are generously calculated. We can also offer a meat after-service by prior arrangement. The surcharge for meat additional service is 20% of the main course price.

### Menu suggestions

We are happy to offer customised menu suggestions on request.

Appetizers

| Beef carpaccio with horseradish cream, garden rocket salad<br>and parmesan<br>7a | 16 |
|--|----|
| Beef carpaccio with ginger cream and passion fruit                               | 16 |
| Whitefish fillets on seasonal salad  | 19 |
| Marinated salmon with octopus carpaccio<br>3a 4a 7a                              | 20 |
| Tuna tartare with citrus fruits and avocado sauce                                | 17 |
| Lukewarm prawn salad with mango and cinnamon 2a                                  | 17 |
| San Daniele raw ham with "gnocco fritto"<br>1a                                   | 18 |
| Roasted tuna with sesame and summer salad  | 21 |

Vegetarian and vegan Appetizers

| Fried poached egg with potato cream and spinach | 14 |
|---|----|
| 3a 7a   |    |

Turnip cabbage carpaccio with radicchio and balsamic vinegar 14 16 Artichoke and fennel salad with chickpea fritters

| Artichoke and fennel salad with chickpea fritters  | 16 |
|--|----|
| Beetroot falafel on spring salad and orange sauce  | 16 |
| Lukewarm savoury puffs with broad beans and chickpeas mousse<br>on a cream of vegetables and spring onions<br>1a 3a 7b | 18 |
| Red Ticino polenta with vegetable ragout   | 14 |
| Goup   |    |
| Sweet potato and coconut soup  | 10 |
| <b>Topinambur - apple cream with frosted fennel</b><br>7a  | 9  |
| Asparagus cream soup with croutons (according to season)   | 12 |
| Parsnip cream with anise reduction   | 9  |
| Pasta and Risotti  |    |
| Basil, ginger risotto with scallops  | 22 |
| Red wine and radicchio risotto with smoked duck 7a   | 23 |
| Risotto with spring onion and luganighetta<br>7a   | 20 |
| Taglierini with tomato sauce and prawns  | 20 |
| Vegetarian and vegan Pasta and Risot   | ti |
| Taleggio and pear risotto<br>7a  | 19 |
| Spelt risotto with beetroot and sour cream 7a  | 17 |
| Risotto with nettles and walnuts 7a  | 17 |
| Crespelle rings with ricotta and spinach   | 18 |
| Buckwheat ravioli filled with vegetables<br>on a taleggio cheese fondue<br>1a 7a                                       | 20 |
| Sweet potato gnocchi with spring onions and cherry tomatoes  | 18 |
| Beetroot gnocchi with spinach cream, spring onions and cheese  | 18 |
| Feta ravioli with peppers, pistachio and garden rocket salad pesto<br>1a 7a 8a   | 20 |
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Meat and Fish

| Steamed pike-perch back with cherry tomatoes, onions<br>and mashed potatoes<br>4a 7a  | 38 |
|---|----|
| Saint Pierre fish with pink pepper zabaglione,<br>Camargue rice, glazed vegetables<br><sup>3a 4a</sup>                            | 41 |
| Whitefish fillets saffron shallots, Jasmin rice<br>and vegetables<br><sup>3a 7a</sup>   | 35 |
| Monkfish medallions with Pernod on black cabbage<br>and purple cauliflower puree<br><sup>3a 7a</sup>                              | 33 |
| Prawns cooked in red curry, basmati rice with coriander<br>and asian vegetables<br>2a 7a  | 39 |
| Salmon trout, white wine sauce, Pilaf rice and spinach 7a 3a  | 33 |
| Low-temperature cooked guinea fowl,<br>red Ticino polenta cake, vegetables<br>7a  | 37 |
| Whole beef fillet cooked at low temperature with potato pie and caponata 7a   | 46 |
| Veal rack cooked at low temperature, citrus confit and red onions, new potatoes and vegetables 7a                                 | 48 |
| Lamb rack with herbs and green pepper sauce, potato<br>and leek gratin, broccoli and baby carrots<br>7a                           | 46 |
| Veal steak, morel sauce, taglierini and glazed vegetables   | 49 |
| In red wine braised beef, red Ticino polenta, chard with sultanas   | 39 |
| Beef Tagliata with rocket garden salad, dried tomatoes,<br>pine nuts, pecorino cheese and sautéed potatoes with rosemary<br>7a 8a | 39 |
| Duo of medallions (beef and veal) with two sauces, gratinated potatoes and spinach 7a   | 48 |
| Vegetarian and Vegan  |    |
| Planted chicken alla cacciatora, parsnip puree  | 29 |
| Planted chicken curry with Camargue rice,<br>vegetables, soya and ginger<br>9a  | 27 |
| Marinated tofu with curry, Jasmin rice and vegetables   | 29 |
| Aubergine millefeuille on tomato and basil coulis   | 25 |
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Dessert and Cheese

Apple cake with vanilla ice cream 1a 3a 7a

| White chocolate and pistachio cake                        | 13 |
|---|----|
| Pear and chocolate tart with chantilly cream              | 13 |
| Tarte tatin with fior di latte ice cream                  | 13 |
| Homemade Tiramisù<br>1a 3a 7a                             | 13 |
| Toblerone mousse with passion fruit sponge<br>7a 8a       | 13 |
| <b>Crème brûlée</b><br>3a 7a                              | 13 |
| Orange and coffee cream with amaretti crumble<br>3a 7a 8a | 13 |
| Chocolate and Amaretti bonet from Piemonte<br>3a 7a 8a    | 13 |
| Cheesecake<br>1a 7a                                       | 13 |
| Panna cotta with Ticino beer and chia, maple syrup        | 13 |
| Farina Bona parfait, chocolate sauce                      | 13 |
| Ricotta and coffee mousse with chocolate chips 7a         | 13 |
| Clear coffee mousse<br>7a                                 | 13 |
| Trio of Ticino cheeses with honey and fig mustard 7a      | 15 |
| $1/2$ $D_{1/2}$   |    |

Vegan Vessert Panna Cotta with marinated wild berries

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Prices are per person in CHF - VAT included.

# Origin of meat and fish

Octopus IT - Whitefish CH - Tuna ES - Prawn VN -Bass CH - Salmon CH/ NO - Cold cuts CH/IT - Veal CH - Beef CH - Chicken CH - Lamb NZ/AUS -Luganighetta CH - Planted products CH - Scallops NO - Duck FR - Monkfish FR/IS - Saint Pierre FR - Salmon trout IT - Guinea fowl FR

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