



Dear Guest

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.

Lunch menu

Salads - Snacks - Appetizers

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|--|----|
| Green salad <i>1a 3a 6a 7a 8a 10a 11a</i> | 11 |
| Mixed salad with seeds, grains, berries and nuts <i>1a 3a 6a 7a 8a 10a 11a</i> | 13 |
| Caesar salad with chicken <i>1a 3a 7a</i> | 20 |
| Caesar salad with planted chicken <i>1a 3a 7a</i> | 20 |
| Asparagus cream with mascarpone <i>7a</i> | 12 |
| Trio of Ticino cheeses with honey and figs jam <i>7a</i> | 18 |
| Ticino cold meat cuts with pickles | 22 |

Pasta and Risotto

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|---|----|
| Spelt spaghetti or spelt maccheroni with a homemade sauce of your choice (bolognese - tomato - pesto) <i>1a 3a 7a 8a 9a</i> | 21 |
| “Riseria Taverne” saffron risotto with luganighetta from Ticino <i>7a</i> | 28 |

Meat and Fish

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|---|----|
| Veal paillard with parmesan risotto and green asparagus <i>7a</i> | 40 |
| Ombrine fillet with capers, Taggiasca olives, cherry tomatoes, red onions with tarragon, white rice and seasonal vegetables <i>1a 4a 7a</i> | 39 |

Desserts

All our desserts are homemade

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|---|------|
| Tiramisù <i>1a 3a 7a</i> | 10 |
| Farina Bona parfait and nut croquant <i>1a 3a 7a 8a</i> | 10 |
| Two coloured Toblerone mousse <i>3a 7a</i> | 10 |
| Limoncello Panna Cotta with maple syrup and marinated strawberries | 10 |
| Cheesecake with strawberries <i>1a 3a 7a</i> | 10 |
| ¼ Ananas | 10 |
| Affogato al caffè Giolito <i>7a</i> | 9.50 |
| Giolito ice cream 120 ml <i>3a 6a 7a 8a</i> | 5.50 |

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

Origin of meat, fish and bread

Ombrine IT - Cold cuts CH/IT - Veal CH - Beef CH - Chicken CH - Luganighetta CH - Bread CH

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