



## 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.

## Salads and Soups

**Green salad** 11.50  
1a 3a 6a 7a 8a 10a 11a

**Mixed salad with seeds, grains, berries and nuts** 13.50  
1a 3a 6a 7a 8a 10a 11a

**Asparagus cream with buffalo mozzarella** 13  
7a

## Appetizers

**Cherry tomatoes with basil and burrata** 21  
7a

**Asparagus and prawn salad** 26  
2a

**Ticinese raw ham and beetroot carpaccio** 28

**Asparagus with low-temperature cooked egg and pecorino fondue** 26  
3a 7a

## Brenscino Appetizers

**Tuna tataki with wakame seaweed, mango sauce and guacamole** 30  
4a 6a

**Beef carpaccio with rocket pesto and parmesan fondue** 32  
7a 8a

## Pasta and Risotto

**Aubergine ravioli, confit cherry tomatoes, basil sauce and Parmesan foam** 29  
1a 3b 7a

**Farina Bona Gnocchi, cheese fondue and crispy raw ham** 26  
1a 3a 7a

**Crepes filled with radicchio and ricotta, confit cherry tomatoes and Jerusalem artichoke sauce** 25  
1a 3a 7a

**“Riseria Taverne” asparagus risotto with parmesan wafers** 26  
7a

**“Riseria Taverne” citrus risotto with perch** 32  
1b 4a 7a

**“Riseria Taverne” beetroot risotto with king prawns and fennel sauce** 38  
2a 7a

## Meat

### Signature Dish

**Spare ribs marinated in barbecue sauce and cooked at low temperature, grilled aubergine and zucchini with french fries** 49  
1b 6a 10a

**Supreme of guinea fowl cooked at low temperature with crispy bacon and red polenta from Valle Maggia** 41  
1a 7a

**Veal saltimbocca with saffron risotto** 44  
1a 7a

**Veal cordon bleu with ham and mountain cow cheese, french fries and seasonal vegetables** 47  
1a 3a 7a

**Lamb racks cooked at low temperature in a nut crust, port and herbs sauce, potato millefeuille and seasonal baby vegetables** 48  
6a 7a 8a 11a

## Fish

### Signature Dish

**Spelt spaghetti with clams, mussels and prawns** 39  
1a 3a 7a 14a

**Ombrine fillet on peas purée, mashed potatoes and seasonal vegetables** 40  
1a 4a 7a

**Sea bass fillet with saffron sauce and Tropea onions, cardamom rice** 42  
4a 7a

## Vegetarian

**Tempeh with lemon and maple syrup with seasonal vegetables** 29  
6a 7a

**Taglierini with tofu bolognese** 25  
1a 3a 6a 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 250 gram with two sauces and homemade herb butter, french fries, green asparagus and corn** 59  
1a 3a 7a 10a 9b

**King prawns skewer with two sauces and homemade herb butter, french fries, green asparagus and corn** 52  
1a 2a 3a 4a 7a 10a 9b

## 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

**Chocolate mousse** 10  
1b 3a 7a

**Panna cotta with wild berries** 10  
7a

**Orange cream with chocolate crumble** 10  
1a 7a

**White chocolate bavaois with raspberries** 10  
1a 7a

**Revisited chocolate and avocado cake** 10  
1a 9b

**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 - King Prawns VN - Sea bass FR - Ombrine GR - Tuna VN - Clams  
TU- Mussels SP - Perch CH - Veal CH - Beef CH - Guinea Fowl FR - Lamb  
NZ/AUS - Spare Ribs CH - Tempeh CH - Planted Produkte CH - Bread CH

**The perfect gift for your loved ones: time at Parkhotel Brenscino Brissago**  
**Order your GIFT VOUCHER now**

Prices in CHF - including VAT.

Schweizer Reisekasse (Reka) Genossenschaft  
**PARKHOTEL BRENSCINO BRISSAGO**

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