



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
Mixed salad with seeds, grains, berries and nuts	13.50
Gazpacho (cold soup)	13

Appetizers

Cherry tomatoes with basil and burrata	21
Low-temperature cooked egg with spinach and parmesan fondue	25
Ticinese raw ham served with a duo of cold soups and melon pearls	29

Brenscino Appetizers

Tuna Tataki with black sesame seeds, wakame seaweed tagliatelle made from cucumber, yogurt sauce and blueberries	30
Beef carpaccio with rocket, grana, citronette and mustard sauce	32

Pasta and Risotto

Ravioli stuffed with ricotta and lemon, confit of cherry tomatoes mint and Taggiasca olives	27
Taglierini with peppers, cherry tomatoes, spring onions, and sautéed beef	29
Crepes filled with artichokes, ricotta and tomatoes served on a parmesan sauce	26
Risotto “Riso Acquerello” with blueberries and taleggio and with Farina Bona crispy wafers	29
Risotto “Riso Acquerello” with tomato and peppers and grilled langoustines	38
Risotto “Riso Acquerello” with beetroot and apricots and smoked duck	32

Meat

Signature Dish

Spare ribs marinated in barbecue sauce and cooked at low temperature, grilled aubergine and zucchini with french fries	49
Supreme of guinea fowl cooked at low temperature served with herb sauce, apricots, radicchio and parsnip purée	42
Veal saltimbocca with saffron risotto	44
Veal cordon bleu with ham and mountain cow cheese french fries and seasonal vegetables	47
Lamb fillet in a pistachio crust with sautéed potatoes and seasonal vegetables	48

Fish

Signature Dish

Spelt spaghetti with clams, mussels and prawns	39
Beetroot-marinated Ombrine, broccoli purée and balsamic vinegar caviar	40
Steamed monkfish with bell pepper sauce and purple potato purée	42

Vegetarian

Sautéed tempeh with sesame seeds, seasonal vegetables sweet and sour sauce	29
Taglierini with beetroot cream and tofu Bolognese	26

Hot Stone

Beef fillet, lady’s cut 180 gram with two sauces and homemade herb butter french fries, seasonal vegetables and corn	49
Beef fillet, gentleman’s cut 250 gram with two sauces and homemade herb butter french fries, seasonal vegetables and corn	59
King prawns skewer with two sauces and homemade herb butter french fries, seasonal vegetables and corn	52

Dishes to share in tavolata style

Price per person starting from 2

FISH	
Fritto misto with sautéed potatoes and garlic sauce	39
MEAT	
Veal Ossobuco with saffron risotto	45
VEGETARIAN	
Vallemaggia corvina polenta with vegetable stroganoff	27

We will apply a CHF 4 surcharge for the single portion

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**. During the period between 17 July and 14 August 2025, the pizzeria is closed only on **Wednesdays**.

Cheese and Desserts

All our desserts are homemade

Trio of Ticino cheeses with honey and figs jam	12
Tiramisù	10
Two-coloured Toblerone Mousse	10
Panna cotta with strawberry sauce	10
Coffee cremoso	10
Walnut parfait	10
Revisited chocolate and avocado cake	10
¼ Ananas	10
Affogato al caffè Giolito	9.50
Giolito ice cream 120 ml	5.50
Chocolate - Barista coffee - Fior di latte - Lemon - Hazelnut - Stracciatella	
Vanilla - Strawberry - Mango - Wild berries Yoghurt - Caramel	

Allergies

Dear customer, our staff will be happy to help you choose the best dish related to any specific food allergy or intolerance issue. It will be our pleasure to guide you in choosing the perfect dish.

Origin of meat, fish and bread

Prawns VN/IN - King Prawns VN - Monkfish F27 (North Sea) - Fritto misto IT/CH/VN/EC - Ombrine HR - Tuna VN - Clams TU- Mussels SP - Langoustines F27 (North Sea) - Veal CH - Beef CH - Guinea Fowl FR - Lamb NZ/AUS - Duck FR - Spare Ribs CH - Scallops JP - Tofu CH - Tempeh CH - Planted Produkte CH - Bread CH

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