



Dear Guest

Thank you for dining with us today. **“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 – Appetizers

Green salad	11.50
Mixed salad with seeds, grains, berries and nuts	13.50
Caesar salad	17
Caesar salad with chicken	22
Caesar salad with tofu escalope	22
Vitello tonnato	29
Gazpacho (cold soup)	13

Pasta and Risotto

Ravioli stuffed with ricotta and lemon, confit of cherry tomatoes mint and Taggiasca olives	27
Risotto “Riso Acquerello” with blueberries and taleggio and with Farina Bona crispy wafers	29

Meat – Fish – Vegetarian

Beef tagliata with grana shavings, garden rocket, sautéed potatoes	40
Steamed monkfish with bell pepper sauce and purple potato purée	42
Sautéed tempeh with sesame seeds, seasonal vegetables sweet and sour sauce	29

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

Monkfish F27 (North Sea) - Cold cuts CH/IT - Veal CH - Beef CH - Chicken CH
- Tofu CH - Tempeh CH - Bread CH

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