



Welcome to our greenhouse.

Thai recipes with local products is again the focus of the second year of the Greenhouse, regional - exotic. We process local products and transform them into culinary holiday feelings. Our own garden will be even more involved and vegetables and herbs that sprout in the greenhouse over the winter are harvested in the summer season. We have kept the successful sharing concept from the first year and developed it further, so that you can continue to enjoy the Thai flavours in our exotic ambience. The concept was developed in a collaboration with the Parkhotel Brenscino Brissago and star chef Adrian Bühler, who brought his passion for Thai cuisine with him from his guest chef appearances on the island of “Yao Noi”.

SUMMER MENU

Crunchy leaf salad with radicchio, carrots, celery, cashew, sesame, ginger, soya sauce, pomelo and chilli (1a, 2a, 3a, 6a, 8a, 9a, 11a, 14a)

Cucumber and kohlrabi with lime, peanuts, dried prawns and chilli (2a, 4a, 5a)

Ticino beef salad with chilli and mint and coriander from our own garden (2a, 4a)



Mussels with lemon grass, lime, ginger and lemon basil (4a, 14a)

Marinated and char-grilled Ticino pork skewers with coconut and curcuma (1a, 6a, 14a)

Green curry with ticino courgette, kaffir lime and broccoli (2a, 4a)

Cauliflower with sweet and sour sauce (4a)

Jasmine rice



Lime Coconut Cake with Kiwi and Violets (1a, 3a, 7a)



Green tea

CHF 83 per person

We use animal products such as fish sauce in the preparation to preserve the traditional flavour profiles of Thai cuisine.

KIDS' MENU

Tomato salad with Thai basil and coconut dressing

Chicken skewers with vegetable rice and sweet and sour sauce

Strawberry-coconut shake

CHF 35

Until 14 years

No changes or adjustments can be made to the dishes

Origin of the meat

Beef CH - Chicken CH

Prices in CHF – VAT included