



*We are very pleased that you have chosen the Parkhotel Brenscino Brissago for your event.*

*We want to ensure that you and your guests are completely satisfied, so please note the following information about the menu:*

#### Menu up to 12 persons

Up to a maximum of 12 people you can order à la carte.

#### Menu for more than 13 persons

The menus are designed so that even large parties can be served quickly and efficiently. For children, vegetarians, vegans and for people with allergies, we have adapted dishes available by prior consultation.

#### Menu suggestions

We are happy to offer customised menu suggestions on request.

## 4-course menu

### CLASSIC

Egg cooked at low temperature on a spinach cream and parmesan fondue

\*\*\*\*

Sweet potato gnocchi with spring onions and cherry tomatoes

\*\*\*\*

Monkfish medallions with Pernod on black cabbage and purple cauliflower puree

\*\*\*\*

Orange cream with almond sponge and amaretti crumble

68

### ROYAL

Beef carpaccio with horseradish cream, rocket and parmesan shavings

\*\*\*\*

Red cabbage risotto with cheese fondue and pecans

\*\*\*\*

Rack of lamb with herbs cooked at low temperature with green pepper sauce, potato millefeuille and seasonal vegetables

\*\*\*\*

Wild berries cheesecake

73

### LUXURY

Marinated salmon with sesame tuna tataki avocado and mango sauce

\*\*\*\*

Tagliolini cacio e pepe with basil

\*\*\*\*

Whole beef fillet cooked at low temperature with potato pie and seasonal vegetables

\*\*\*\*

Two-tone chocolate mousse with passion fruit sponge

78

### VEGETARIAN

Tofu meatballs with almonds and sesame on a mixed green salad

\*\*\*\*

Spelt risotto with beetroot puree

\*\*\*\*

Planted chicken cacciatora style with parsnip puree

\*\*\*\*

Chocolate cake with avocado mousse

58

### VEGAN

Kohlrabi and beetroot carpaccio with citrus fruits and balsamic vinegar

\*\*\*\*

Aubergine millefeuille on tomato and basil coulis

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Tempeh with almonds and coconut milk, cardamom rice

\*\*\*\*

Vegan Tiramisu

61

## 3-course menu

### AL FRESCO

Lamb's lettuce mimosa

\*\*\*\*

Supreme of guinea fowl cooked at low temperature, red berry sauce, crispy bacon, sautéed potatoes and spinach

\*\*\*\*

Crème brûlée

62

### BRENSCINO

Beetroot gnocchi, gorgonzola fondue and pecan nuts

\*\*\*\*

Beef entrecôte with chimichurri sauce, potato millefeuille and seasonal vegetables

\*\*\*\*

Tarte tatin

65

### OF THE CHEF

Red wine risotto with radicchio and smoked duck

\*\*\*\*

Veal steak with morel sauce, roast potatoes and glazed vegetables

\*\*\*\*

Homemade Tiramisù

70

### VEGAN FRESHNESS

Citrus fennel salad

\*\*\*\*

Beetroot Wellington

\*\*\*\*

Vegan wild berries cheesecake

55

#### 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 and fish

Tuna VN - Salmon CH/NO - Cold cuts CH/IT - Veal CH - Beef CH - Lamb NZ/AUS - Tofu CH - Planted products CH - Tempeh CH - Duck FR - Monkfish FR/IS - Guinea fowl FR - Bread CH

Prices are per person in CHF - VAT included.

Schweizer Reisekasse (Reka) Genossenschaft

PARKHOTEL BRENSCINO BRISSAGO

Via Sacro Monte 21 | CH-6614 Brissago | [events@brenscino.ch](mailto:events@brenscino.ch) | [brenscino.ch](http://brenscino.ch)

