



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

Menu for more than 13 people
Put together your own menu with the selection given: the prices of the individual dishes are indicated. 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.

Additional service
A second service with side dish and vegetables is served in the main course on request. The meat portions are generously calculated. We can also offer a meat after-service by prior arrangement. The surcharge for meat additional service is 20% of the main course price.

Menu suggestions
We are happy to offer customised menu suggestions on request.

Appetizers

Beef carpaccio with horseradish cream, garden rocket salad and parmesan	16
7a	
Beef carpaccio with ginger cream and passion fruit	16
Whitefish fillets on seasonal salad	19
1a 3a	
Marinated salmon with octopus carpaccio	20
3a 4a 7a	
Tuna tartare with citrus fruits and avocado sauce	17
Lukewarm prawn salad with mango and cinnamon	17
2a	
San Daniele raw ham with "gnocco fritto"	18
1a	
Roasted tuna with sesame and summer salad	21
6a 10a 11a	

Vegetarian and vegan Appetizers

Fried benedict eggs on potato cream and spinach	14
3a 7a	
Turnip cabbage carpaccio with radicchio and balsamic vinegar	14
Artichoke and fennel salad with chickpea fritters	16
1a 7a	
Beetroot falafel on spring salad and orange sauce	16
1b	
Lukewarm savoury puffs with broad beans and chickpeas mousse on a cream of vegetables and spring onions	18
1a 3a 7b	
Red Ticino polenta with vegetable ragout	14

Soup

Cold melon or apricot soup	7
Sweet potato and coconut soup	9
Topinambur - apple cream with frosted fennel	8
7a	
Asparagus cream soup with croutons (according to season)	11
1a	
Thai soup with coconut milk and vegetables	11
11b	
Parsnip cream with anise reduction	8
11b	

Pasta and Risotti

Basil, ginger risotto with scallops	21
3a 7a	
Red wine and radicchio risotto with smoked duck	22
7a	
Lemon risotto with bass	20
4a 7a	
Risotto with spring onion and luganighetta	19
7a	
Taglierini with tomato sauce and prawns	19
1a 2a 7a	

Vegetarian and vegan Pasta and Risotti

Taleggio and pear risotto	18
7a	
Spelt risotto with beetroot and sour cream	16
7a	
Risotto with nettles and walnuts	16
7a	
Crespelle rings with ricotta and spinach	17
1a 7a	
Buckwheat ravioli filled with vegetables on a taleggio cheese fondue	19
1a 7a	
Sweet potato gnocchi with spring onions and cherry tomatoes	17
1a 7a	
Beetroot gnocchi with spinach cream, spring onions and cheese	17
1a 7a	
Feta ravioli with pistachio peppers and garden rocket salad pesto	19
1a 7a 8a	

Meat and Fish

Monkfish with saffron and lemon sauce, topinambur puree and spinach	35
4a 7a	
Steamed pike-perch back with cherry tomatoes, onions and mashed potatoes	37
4a 7a	
Saint Pierre fish with pink pepper zabaglione, Camargue rice, glazed vegetables	40
3a 4a	
Whitefish fillets saffron shallots, Jasmin rice and vegetables	34
3a 7a	
Monkfish medallions with Pernod on black cabbage and purple cauliflower puree	32
3a 7a	
Prawns cooked in red curry, basmati rice with coriander and Asian vegetables	38
2a 7a	
Salmon trout, white wine sauce, Pilaf rice and spinach	32
7a 3a	
Low-temperature cooked guinea fowl, red Ticino polenta cake, vegetables	36
7a	
Whole beef fillet cooked at low temperature with potato pie and caponata	46
7a	
Veal rack cooked at low temperature, citrus confit and red onions, new potatoes and vegetables	48
7a	
Lamb rack with herbs and green pepper sauce, potato and leek gratin, broccoli and baby carrots	46
7a	
Veal steck, morel sauce, taglierini and glazed vegetables	49
1a 7a	
In red wine braised beef, red Ticino polenta, chard with sultanas	38
1a 9a	
Beef Tagliata with rocket garden salad, dried tomatoes, pine nuts, pecorino cheese and sautéed potatoes with rosemary	38
7a 8a	
Duo of medallions (beef and veal) with two sauces, gratinated potatoes and spinach	48
7a	

Vegetarian and Vegan

Planted chicken alla cacciatora, parsnip puree	28
9a	
Planted chicken curry with Camargue rice, vegetables, soya and ginger	26
9a	
Marinated tofu with curry, Jasmin rice and vegetables	28
6a	
Aubergine millefeuille on tomato and basil coulis	24
7a	

Dessert and Cheese

Apple cake with vanilla ice cream	12
1a 3a 7a	
White chocolate and pistachio cake	12
1a 3a 7a	
Pear and chocolate tart with chantilly cream	12
1a 3a 7a	
Tarte tatin with fior di latte ice cream	12
1a 3a 7a	
Homemade Tiramisù	12
1a 3a 7a	
Toblerone mousse with passion fruit sponge	12
7a 8a	
Crème brûlée	12
3a 7a	
Orange and coffee cream with amaretti crumble	12
3a 7a 8a	
Chocolate and Amaretti bonet from Piemonte	12
3a 7a 8a	
Cheesecake	12
1a 7a	
Ticino beer and chia panna cotta with maple syrup	12
Semi frozen with Farina Bona, chocolate sauce	12
7a	
Ricotta and coffee mousse with chocolate chips	12
7a	
Clear coffee mousse	12
7a	
Trio of Ticino cheeses with honey and fig mustard	15
7a	

Vegan Dessert

Panna Cotta with marinated wild berries	12
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Prices are per person in CHF - VAT included.

Origin of meat and fish
Octopus IT - Whitefish CH - Tuna ES - Prawn VN -Bass CH - Salmon CH/ NO - Cold cuts CH/IT - Veal CH - Beef CH - Chicken CH - Lamb NZ/AUS - Luganighetta CH - Planted products CH - Scallops NO - Duck FR - Monkfish FR/IS - Saint Pierre FR - Salmon trout IT - Guinea fowl FR

