

 $W\!e$  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 7a	16
Beef carpaccio with ginger cream and passion fruit	16
Whitefish fillets on seasonal salad 1a 3a	19
Marinated salmon with octopus carpaccio 3a 4a 7a	20
Tuna tartare with citrus fruits and avocado sauce	17
Lukewarm prawn salad with mango and cinnamon 2a	17
San Daniele raw ham with "gnocco fritto" 1a	18
Roasted tuna with sesame and summer salad	21

Vegetarian and vegan Appetizers

Fried benedict eggs on potato cream and spinach	14
3a 7a	

Turnip cabbage carpaccio with radicchio and balsamic vinegar	14

16

Artichoke and fennel salad with chickpea fritters

1a 7a	
Beetroot falafel on spring salad and orange sauce	16
Lukewarm savoury puffs with broad beans and chickpeas mousse on a cream of vegetables and spring onions 1a 3a 7b	18
Red Ticino polenta with vegetable ragout	14
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Soup	
Cold melon or apricot soup	7
Sweet potato and coconut soup	9
<b>Topinambur - apple cream with frosted fennel</b> 7a	8
Asparagus cream soup with croutons (according to season) <sup>1a</sup>	11
Thai soup with coconut milk and vegetables	11
Parsnip cream with anise reduction	8
Pasta and Risotti	
Basil, ginger risotto with scallops	21
Red wine and radicchio risotto with smoked duck 7a	22
Lemon risotto with bass 4a 7a	20
Risotto with spring onion and luganighetta 7a	19
Taglierini with tomato sauce and prawns	19
Vegetarian and vegan Pasta and Risot	ti
Taleggio and pear risotto 7a	18
Spelt risotto with beetroot and sour cream 7a	16
Risotto with nettles and walnuts 7a	16
Crespelle rings with ricotta and spinach	17
Buckwheat ravioli filled with vegetables on a taleggio cheese fondue 1a 7a	19
Sweet potato gnocchi with spring onions and cherry tomatoes 1a 7a	17
Beetroot gnocchi with spinach cream, spring onions and cheese 1a 7a	17

Feta ravioli with pistachio peppers and garden rocket salad pesto 19 1a 7a 8a

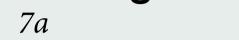
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Meat and Fish	
Monkfish with saffron and lemon sauce, topinambur puree and spinach 4a 7a	35
Steamed pike-perch back with cherry tomatoes, onions and mashed potatoes 4a 7a	37
Saint Pierre fish with pink pepper zabaglione, Camargue rice, glazed vegetables <sup>3a 4a</sup>	40
Whitefish fillets saffron shallots, Jasmin rice and vegetables 3a 7a	34
Monkfish medallions with Pernod on black cabbage and purple cauliflower puree <sup>3a 7a</sup>	32
Prawns cooked in red curry, basmati rice with coriander and Asian vegetables 2a 7a	38
Salmon trout, white wine sauce, Pilaf rice and spinach 7a 3a	32
Low-temperature cooked guinea fowl, red Ticino polenta cake, vegetables 7a	36
Whole beef fillet cooked at low temperature with potato pie and caponata 7a	46
Veal rack cooked at low temperature, citrus confit and red onions, new potatoes and vegetables 7a	48
Lamb rack with herbs and green pepper sauce, potato and leek gratin, broccoli and baby carrots 7a	46
Veal steck, morel sauce, taglierini and glazed vegetables	49
In red wine braised beef, red Ticino polenta, chard with sultanas	38
Beef Tagliata with rocket garden salad, dried tomatoes, pine nuts, pecorino cheese and sautéed potatoes with rosemary 7a 8a	38
Duo of medallions (beef and veal) with two sauces, gratinated potatoes and spinach 7a	48
Vegetarian and Vegan	
Planted chicken alla cacciatora, parsnip puree	28
Planted chicken curry with Camargue rice, vegetables, soya and ginger 9a	26
Marinated tofu with curry, Jasmin rice and vegetables	28

Aubergine millefeuille on tomato and basil coulis

24

12



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

Vegan Dessert Panna Cotta with marinated wild berries

Prices are per person in CHF - VAT included.

## Origin of meat and fish

7a

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

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