



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
1a 3a 6a 7a 8a 10a 11a	
Mixed salad with seeds, grains, berries and nuts	13.50
1a 3a 6a 7a 8a 10a 11a	
Caesar salad	17
1a 3a 7a	
Caesar salad with chicken	22
1a 3a 7a	
Caesar salad with tofu escalope	22
1a 3a 7a	
Beef tartare	100gr 29 140gr 39
1a 3a 7a	

Pasta and Risotto

Aubergine ravioli with spring onions, peppers and cherry tomatoes	29
1a 3b 7a	
“Riseria Taverne” asparagus risotto with parmesan wafers	26
7a	

Meat - Fish - Vegetarian

Veal paillard with parmesan risotto and seasonal vegetables	40
7a	
Sea bass fillet with saffron sauce and Tropea onions, cardamom rice	42
4a 7a	
Cauliflower marinated with soy sauce and sweet chili, cooked at low temperature	29
6a	

Cheese and Desserts

All our desserts are homemade

Trio of Ticino cheeses with honey and figs jam	12
7a	
Tiramisù	10
1a 3a 7a	
Chocolate mousse	10
1b 3a 7a	
Panna cotta with wild berries	10
7a	
Orange cream with chocolate crumble	10
1a 7a	
White chocolate bavaois with raspberries	10
1a 7a	
Revisited chocolate and avocado cake	10
1a 9b	
¼ Ananas	10
Affogato al caffè Giolito	9.50
7a	
Giolito ice cream 120 ml	5.50
3a 6a 7a 8a	
Chocolate - Barista coffee - Fior di latte - Lemon - Hazelnut - Stracciatella Vanilla - Strawberry - Mango - Yoghurt - Wild berries - Caramel	

Origin of meat, fish and bread

Sea bass FR - Cold cuts CH/IT - Veal CH - Beef CH - Chicken CH - Tofu CH - Bread CH

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Prices in CHF - including VAT.

Schweizer Reisekasse (Reka) Genossenschaft
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