

À la Carte

Starters

Lake Maggiore Wels Carpaccio 29.–

Hibiscus · Salt-cured Lemon · Buttermilk

Roasted Colourful Carrots 28.–

Ricotta Cream · Vadouvan Curry · Nasturtium

Roasted Fennel Tatin 28.–

Parmigiano Sablé · Orange · Botanical Garden Flowers

First Courses

Carnaroli Risotto 31.–

Red Cabbage · Almonds · Sea Fennel

Beetroot Cannellone 31.–

Caramelised Walnuts · "New Roots" Crème Fraîche · Flowers

Main Courses

Roasted Savoy Cabbage 43.–

Onion Textures · Green Apple · Buckwheat · Miso

Pike-Perch 56.–

Monk's Beard · Caper Leaves · Sardinian Fregola · Verjus

Veal Cheek "24H" 58.–

Colourful Peppers · Potato Mousseline · Oxalis

Beef Ribeye 62.–

Carrots in Various Textures · Ancient Grains · Borage

Dessert

Felchlin Chocolate 68% 17.–

Hay Ice Cream · Candied Citron · Lemon Balm

Chamomile and Honey Cremoso 17.–

Medlars · Magnolia Flowers · Sorghum

Celeriac · Rhubarb 17.–

Bay Leaf Ice Cream · Lemon Tagetes

Tasting Menu

Botanical Memories

129.–

Seven surprise courses inspired by the history and nature of the Brissago Islands,
a journey through eras, visions and botanical landscapes.

Villa Emden Menu

119.–

Five exclusive courses telling the culinary story of Hotel Villa Emden.

Lake Maggiore Wels Carpaccio · Hibiscus · Salt-cured Lemon · Buttermilk

Carnaroli Risotto · Red Cabbage · Almonds · Sea Fennel

Roasted Savoy Cabbage · Onion Textures · Green Apple · Buckwheat · Miso

Beef Ribeye · Carrots in Various Textures · Ancient Grains · Borage

Chamomile and Honey Cremoso · Medlars · Magnolia Flowers · Sorghum

Wine Pairing

A carefully chosen wine to accompany each course.

Small pairing · 3 glasses

+ 35.–

Full pairing · 5 glasses

+ 55.–



LA CENA DELLA BARONESSA