



## SNACKS

### Insalata mista con verdure, erbette e salsa al balsamico 16

Gemischter Blattsalat mit Gemüse, Kräutern und Balsamico-Dressing  
*Mixed leaf salad with vegetables, herbs and balsamic dressing*

### Quinoa Garden con pomodoro, cetriolo marinato, babaganoush, lime ed erbe selvatiche 24

Quinoa Garden mit Tomate, Gurke, Babaganoush, Limette und Wildkräutern  
*Quinoa Garden with tomato, cucumber, babaganoush, lime and wild herbs*

### Tartare di manzo alla piemontese "Lago Style" con pane Valle Maggia 80 g / 160 g 29 / 41

Rindstatar Piemonteser Art «Lago Style» mit Valle Maggia Brot  
*Beef tartare Piemontese way "Lago Style" with Valle Maggia bread.*

### Guacamole Lago – Avocado, scalogno, lime, coriandolo e olio extravergine d'oliva con chips di tortilla 18

Guacamole Lago – Avocado, Schalotten, Limette, Koriander und Olivenöl mit Tortillachips  
*Guacamole Lago – Avocado, Schalotten, Limette, Koriander and Olivenöl with Tortillachips*

### Burrata con pomodori del Piano di Magadino, grissino e basilico 22

Burrata mit Tomaten aus der Magadinoebene, Grissino und Basilikum  
*Burrata with tomatoes from Magadino area, grissino and basil*

### Bruschettone di pane Valle Maggia con salmone affumicato, purea di avocado e panna acida 18

Bruschettone vom Valle Maggia Brot mit geräuchertem Lachs, Avocado-creme und Sauerrahm  
*Bruschettone of Valle Maggia bread with smoked salmon, avocado cream and sour cream*

 **Piatto vegetariano**  
Vegetarisches Gericht  
*Vegetarian dish*

 **Piatto senza lattosio**  
Laktosefreies Gericht  
*Lactose free dish*

 **Piatto vegano**  
Veganes Gericht  
*Vegan dish*

 **Piatto senza glutine**  
Glutenfreies Gericht  
*Gluten free dish*

## PASTA

### Calamarata con salsa al pomodoro, spuma di burrata e basilico 24

Calamarata mit Tomatensauce, Burrata Espuma und Basilikum  
*Calamarata with tomato sauce, burrata espuma and basil*

### Tortiglione alla carbonara "Lago style" 26

Tortiglione an Carbonara Sauce «Lago Style»  
*Tortiglione Carbonara sauce "Lago style"*

## PINSA

### Pinsa Apéro – con sale, olio extravergine di oliva e rosmarino 14

Pinsa Apéro – mit Salz, Olivenöl und Rosmarin  
*Pinsa Apéro – with salt, olive oil and rosemary*

### Pinsa Bufalina – con salsa al pomodoro e mozzarella di bufala 19

Pinsa Bufalina – mit Tomatensauce und Büffelmozzarella  
*Pinsa Bufalina – with tomato sauce and buffalo mozzarella*

### Allergeni – per informazioni sugli allergeni contenuti nelle pietanze, si rivolga ai nostri collaboratori.

Allergene – Für Informationen zu Allergenen in den Gerichten, wenden Sie sich an unsere Mitarbeiter.

Allergens – For information on allergens in the dishes, please contact our staff.

### Carne e pesce – per informazioni sull'origine della carne e del pesce, si rivolga ai nostri collaboratori.

Fleisch und Fisch – Für Informationen zu Fleisch- und Fischherkunft, wenden Sie sich an unsere Mitarbeiter.

Meat and fish – For information on the origin of meat and fish, please contact our staff.

**Prezzi in CHF, IVA inclusa**  
Preise in CHF inklusive MWST  
*Prices in CHF including VAT*

## DOLCI

### Giardino Dream – Spuma allo yogurt con granola, chips di cioccolato bianco caramellato e gelato al cassis 15

Giardino Dream – Joghurt Espuma mit Granola, karamellisierten Chips von der weissen Schokolade und Cassis Eis  
*Giardino Dream – Yogurt foam with granola, caramelized white chocolate chips and cassis ice cream*

### Mini Tiramisù 8

Mini Tiramisù  
*Mini Tiramisù*

### Mini Panna cotta 8

Mini Panna cotta  
*Mini Panna cotta*

### Torta del giorno 8

Kuchen des Tages  
*Cake of the day*

## GELATI

### Coupe Danemark – gelato alla vaniglia con panna montata e salsa al cioccolato 13

Coupe Dänemark – Vanilleeis mit geschlagenem Rahm und Schokoladensauce  
*Coupe Denmark – Vanilla ice cream with whipped cream and chocolate sauce*

### Affogato al Caffè 8

Espresso mit Vanilleeis  
*Espresso with vanilla ice cream*

### Gelati – cioccolato, vaniglia, caffè, nocciola, yogurt, cassis a pallina 4 pro Kugel per scoop

Eis – Schokolade, Vanille, Kaffee, Haselnuss, Joghurt, Cassis  
*Ice cream – chocolate, vanilla, coffee, hazelnut, yoghurt, cassis*

### Sorbetti – limone, lampone, fragola, mango-frutto della passione a pallina 4 pro Kugel per scoop

Sorbet – Zitrone, Himbeer, Erdbeer, Mango-Passionsfrucht  
*Sorbet – lemon, raspberry, strawberry, mango-passion fruit*

# SOFTDRINK

Valser Classic / Silence	5 dl	6
Valser Classic / Silence	7.5 dl	8.50
Giardino Ice tea	3 dl	6
Coca Cola / Zero	3.3 dl	5.50
Fanta	3.3 dl	5.50
Gazzosa Fizzy al limone / mandarino	3.5 dl	5.50
Apfelschorle	3.3 dl	5.50
Fever Tree Tonics	2 dl	5.50
Rivella Rossa / Blu	3.3 dl	5.50
Red Bull	2.5 dl	6
Sanbitter Rosso / Bianco	1 dl	6
Crodino	1.75 dl	7

# IRRE

Chopfab Draft (alla spina), CH	5%	3 dl	4.80
Chopfab Draft (alla spina), CH	5%	5 dl	8
Calanda (senza alcool), CH	0.0%	3.3 dl	6.00
Calanda Radler (Panaché), CH	2.0%	3.3 dl	6.50
Calanda Glatsch, CH	4.8%	3.3 dl	7
Ittinger Amber, CH	5.6%	3.3 dl	8
Eichhof Kloster, CH	5.7%	3.3 dl	7
Erdinger Weissbier, DE	5.3%	5 dl	8
Sol, MEX	4.5%	3.3 dl	7

# APERITIVI

<b>Vermouth</b>	<b>4 cl</b>
Matter-Luginbühl Bianco	18% 8
Matter-Luginbühl Rosso	18% 8
Matter-Luginbühl Dry	18% 8
<b>Porto</b>	<b>5 cl</b>
Graham's Fine Port White	19% 8
Taylor's 10 years	20% 13
Graham's Tawny Port 20 years	20% 14
<b>Sherry</b>	<b>5 cl</b>
Tio Pepe Fino Muy Seco	15% 8
Lustau Sherry Rare Cream Pedro Ximenez	20% 12
<b>Anice</b>	<b>4 cl</b>
Pernod	40% 9
<b>Amari</b>	<b>4 cl</b>
Aperol	11% 7
Campari	23% 8
Cynar	16% 8
Gran Classico Matter	28% 9

# COCKTAIL

<b>Giardino Specials</b>	
<b>Cocktail della settimana</b>	14
<b>Spring Peach by Giardino Lago</b>	14
Tequila, White Peach, pompelmo, lime	
<b>Giardino Spritz by Giardino Ascona</b>	15
Vermouth Matter Bianco,	
Gran Classico, prosecco, soda	
<b>Mountain Spritz by Giardino Mountain</b>	15
Crème de Cassis, Cynar, timo,	
prosecco, soda	
<b>I Classici</b>	
<b>Aperol Spritz, Campari Spritz, Hugo</b>	11
<b>Caipirinha, Mojito</b>	13

# GIN TONIC

<b>Gin</b>	<b>4 cl</b>
Beefeater 24, London Dry Gin, GB	40% 10
Bombay Sapphire, London Dry Gin, GB	40% 12
Tanqueray No.10, Dry Gin, GB	47% 13
Brockman's Premium, New Western Dry Gin	40% 14
Bisbino, Ticino Dry Gin, CH	40% 15
Hendrick's, Dry Gin, SC	41% 14
Gin Mare, Mediterranean Gin, ES	40% 16
Monkey 47, Schwarzwald Dry Gin, DE	47% 16
Malfi Originale, Mediterranean Gin, IT	41% 16
Malfi Pompelmo, Mediterranean Gin, IT	41% 16

<b>Aggiunta Fever Tree</b>	<b>2 dl</b>
Indian Tonic Water, Mediterranean,	+4
Bitter Lemon, Ginger Beer, Ginger Ale	

**Completiamo volentieri il vostro gin tonic con guarnizioni selezionate.**

Gerne ergänzen wir Ihren Gin Tonic mit ausgewählten Garnituren.

# DIESTIVI

<b>Amari</b>	<b>4 cl</b>
Appenzeller Alpenbitter	29% 8
Averna	32% 8
Braulio Amaro Riserva	21% 10
Fernet Branca / Menta	40% 8
Montenegro	32% 8
Ramazzotti	30% 8
Jägermeister	35% 8
<b>Liquori</b>	<b>4 cl</b>
Amaretto Disaronno	28% 7
Baileys Irish Cream	17% 7
Grand Marnier	40% 8
Limoncello	30% 7
Nocino	25% 7
Sambuca	40% 10

# MCKTAIL

<b>Senza alcool</b>	
<b>Tropical Coconut</b>	12
Ananas, arancia, cocco, lime	
<b>Rose Flower</b>	12
Cranberry, lime, sciroppo di sambuco, menta	
<b>Banana Colada</b>	12
Banana, cocco, ananas, sciroppo di vaniglia	

# WHISKY

<b>Single Malt Scotch Whisky</b>	<b>4 cl</b>
The Macallan Fine Oak 12 years, Highland	40% 17
Oban 14 years, Highland	43% 15
Glenlivet 18 years, Highland	43% 19
Glenkinchie 12 years, Lowland	43% 13
Laphroaig 10 years, Islay	40% 13
Lagavulin 16 years, Islay	43% 17
Talisker 10 years, Skye	46% 13
Auchentoshan Three Wood, Lowland	43% 18

<b>Blended Scotch Whisky</b>	<b>4 cl</b>
Ballantine's	40% 9
Johnny Walker Red Label	40% 9
Johnny Walker Black Label 12 years	40% 11
Chivas Regal 12 years	40% 11

<b>Whiskies From Around The World</b>	<b>4 cl</b>
Tullamore Dew, IE	40% 9
Canadian Club, CA	40% 9
Jack Daniel's Old No. 7 Tennessee, US	40% 13

# SUPER ALCOLIC

<b>Vodka</b>	<b>4 cl</b>
Absolut Elyx, SE	40% 10
Grey Goose, FR	40% 15
Cîroc, FR	40% 14
Belvedere, PL	40% 15

<b>Rum</b>	<b>4 cl</b>
Havana Club Añejo 3 años, Cuba	40% 11
Havana Club Añejo 7 años, Cuba	40% 13
Bacardi 8 años, Puerto Rico	40% 14
Diplomático Reserva Exclusiva, Venezuela	40% 15
Ron Zacapa 23 años, Guatemala	40% 16
Plantation XO, Barbados	40% 16

<b>Tequila</b>	<b>4 cl</b>
Olmecca Blanco	38% 10
Olmecca Reposado	38% 12

<b>Brandy</b>	<b>2 cl</b>
Vecchia Romagna	38% 7
Carlos I	38% 8

<b>Calvados</b>	<b>2 cl</b>
Coeur de Lion Hors D'age	42% 8

<b>Armagnac</b>	<b>2 cl</b>
Bas Armagnac Découvertes 15 ans Darroze	43% 19

<b>Cognac</b>	<b>2 cl</b>
Hennessy Very Special	40% 10
Hennessy Fine de Cognac	40% 12
Remy Martin VSOP	40% 11
Martell Cordon Bleu	40% 20

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