



SNACKS

Rock potatoes con salsa Lago piccante | 13

Rock Potatoes mit scharfe Lago-Sauce
Rock potatoes with spicy Lago sauce

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

Insalata mista con verdure, erbette e salsa al balsamico | 18

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

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

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

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

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

Pennone alla Bolognese | 26

Pennone an Bolognese Sauce
Pennone with Bolognese Sauce

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

*** Per informazioni sugli allergeni contenuti nelle pietanze, si rivolga ai nostri collaboratori.**

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

* 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.

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 Panna cotta | 8

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 Caffé | 8

Espresso mit Vanilleeis
Espresso with vanilla ice cream

Pallina di gelato | 4 cioccolato, vaniglia, caffè, nocciola, yogurt o cassis

Kugel Eis – Schokolade, Vanille, Kaffee, Haselnuss, Joghurt oder Cassis
Scoop of ice cream – chocolate, vanilla, coffee, hazelnut, yoghurt or cassis

Pallina di sorbetto | 4 limone, lampono, fragola o mango-frutto della passione

Kugel Sorbet – Zitrone, Himbeer, Erdbeer oder Mango-Passionsfrucht
Scoop of sorbet – lemon, raspberry, strawberry or mango-passion fruit

SOFTDRINK

Valser Classic / Silence	5 dl	6
Valser Classic / Silence	7.5 dl	9
Giardino Ice tea	3 dl	6
Coca Cola / Zero	3.3 dl	5.80
Fanta	3.3 dl	5.80
Gazzosa Fizzy al limone / mandarino	3.5 dl	5.80
Apfelschorle	3.3 dl	5.80
Fever Tree Tonics	2 dl	5.80
Rivella Rossa / Blu	3.3 dl	5.80
Red Bull	2.5 dl	6
Sanbitter Rosso / Bianco	1 dl	6
Crodino	1.75 dl	7

BIRRE

San Martino La Helles (alla spina), CH, TI	5%	3 dl	5
San Martino La Helles (alla spina), CH, TI	5%	5 dl	8.5
Schützengarten 0 (senza alcool), CH	0%	3.3 dl	6.00
Calanda Radler (Panaché), CH	2%	3.3 dl	6.50
Schützengarten Weissbier, CH	5.3%	5 dl	8.5
San Martino L'Ambrata, CH, TI	5.2%	3.3 dl	8
San Martino La Rossa, CH, TI	6.5%	3.3 dl	8
Moretti Sale di Mare, IT	4.8%	3.3 dl	7
Sol, MEX	4.5%	3.3 dl	7

APERITIVI

VERMOUTH	4 CL
Matter-Luginbühl Bianco	18% 8
Matter-Luginbühl Rosso	18% 8
Matter-Luginbühl Dry	18% 8
PORTO	5 CL
Graham's Fine Port White	19% 8
Taylor's 20 years	20% 14
SHERRY	5 CL
Tio Pepe Fino Muy Seco	15% 8
Lustau Sherry Rare Cream Pedro Ximenez	20% 12
ANICE	4 CL
Pernod	40% 9
AMARI	4 CL
Aperol	11% 7
Campari	23% 8
Cynar	16% 8
Gran Classico Matter	28% 9

MOCKTAIL

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

GIN TONIC

GIN	4 CL
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
Mirabeau, Pink Gin, FR	43% 14
Malfi Pompelmo, Mediterranean Gin, IT	41% 16
AGGIUNTA FEVER TREE	2 DL
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.

COCKTAIL

GIARDINO SPECIALS	
Cocktail della settimana	14
Spring Peach by Giardino Lago	14
Tequila, White Peach, pompelmo, lime	
Giardino Spritz by Giardino Ascona	15
Vermouth Matter Bianco,	
Gran Classico, prosecco, soda	
Mountain Spritz by Giardino Mountain	15
Crème de Cassis, Cynar, timo,	
prosecco, soda	
I CLASSICI	
Aperol Spritz, Campari Spritz, Hugo	12
Caipirinha, Mojito	16

DIGESTIVI

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

WHISKY

SINGLE MALT SCOTCH WHISKY	4 CL
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
BLENDED SCOTCH WHISKY	4 CL
Ballantine's	40% 9
Johnny Walker Red Label	40% 9
Johnny Walker Black Label 12 years	40% 11
Chivas Regal 12 years	40% 11

WHISKIES FROM AROUND THE WORLD 4 CL

Tullamore Dew, IE	40% 9
Canadian Club, CA	40% 9
Jack Daniel's Old No. 7 Tennessee, US	40% 13

SUPER ALCOLIC

VODKA	4 CL
Absolut Elyx, SE	40% 10
Grey Goose, FR	40% 15
Cîroc, FR	40% 14
Belvedere, PL	40% 15
RUM	4 CL
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
TEQUILA	4 CL
Josè Cuevo Blanco	38% 10
Josè Cuevo Reposado	38% 12
BRANDY	2 CL
Vecchia Romagna	38% 7
Carlos I	38% 8
CALVADOS	2 CL
Coeur de Lion Hors D'age	42% 8
ARMAGNAC	2 CL
Bas Armagnac Découvertes 15 ans Darroze	43% 19
COGNAC	2 CL
Hennessy Very Special	40% 10
Hennessy Fine de Cognac	40% 12
Remy Martin VSOP	40% 11
Martell Cordon Bleu	40% 20