

monte verità

ristorante

Fondazione Monte Verità
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  [hotelristorantemonteverita](https://www.facebook.com/hotelristorantemonteverita)



our menu

our appetizers



CHF

	Green salad with toasted sunflower and pumpkin seed	9
	Mixed salad with toasted sunflower and pumpkin seeds	12
	Variation of vegetables in sweet and sour sauce on red lentil hummus and sesame	19
	Bruschetta trio – cherry tomatoes, burrata cheese and zucchini with mint	22
	Veal with tuna sauce and assorted garnishes	23
	Lostallo salmon tartar with citrus fruits mixed greens and horseradish vegan mayonnaise	26





our salads

	"Balabiott" salad with falafel and vegetable chutney	21
	Salad bowl with fresh cow cheese "Azienda La Ghiandaia" in a bed of petals	21
	Herb chicken breast served with seasonal salad, red onion chutney and almond mayonnaise	23

our soups

	Saffron-infused legume soup with butter-coated tagliolini	13
	Pea and mint velouté with pea crunch	14



our pastas and risottos

	Tagliatelle with ragù sauce	22
	Smoked salmon trout ravioli with butter and lemon	22
	Beet dumplings on saffron cashew fondue	23
	Buchweizen-Maltagliati mit Schwarze-Bohnen-Creme und mediterranem Caponata-Gemüse	22
	Dimitri saffron risotto with blueberry brunoise, celery pesto and puffed black rice	21
	Lemon and parsley risotto with perch fillet stuffed with butter and sage	23
	We are happy to offer you the half portion as a start	14

All prices are in CHF and include 8.1% VAT.

our signature dishes






CHF

	Homemade roasted tofu on herb sauce with mashed sweet potatoes	31
	Vegan schnitzel with homemade french fries with almond foam and vegetable brown sauce	33
	Zander of Lake Maggiore baked in foil served with pilaf rice	36
	Ossobuco of veal braised in white wine on Corvina polenta	36
	Slow-cooked chicken supreme stuffed with sun-dried tomatoes and basil and served with roasted novell potatoes	35
	All main courses are served with seasonal vegetables	

for our little guests

	Pasta with olive oil	12
	Pasta with tomato sauce	14
	Pasta with ragù sauce	15
	Homemade chicken nuggets with fries	18

our desserts

	Monte Verità chocolate cake with fresh fruit	11
	Berry parfait	12
	Chocolate cake served with scoop of vanilla ice cream	12
	Matchamisù: "Casa del Tè" Monte Verità Matcha green tea tiramisù	13
	Our ice creams and sorbets, 1 scoop	3.5
	Ask the service staff for our beautiful ice cream cups	

allergy

In case of food allergy, please inform the service staff before taking your order.
Cross-contamination cannot be ruled out in our kitchen.

menu legend

-  Vegetarian dish
-  Vegan dish
-  Gluten free dish

origin of meat, fish and bread today we serve:

Meat	Origin	
Chicken	CH / IT	
Beef	CH	
Veal	CH	
Fish	Fishing area	Gear category information **
Barsch	CH / EU	3
Zander	CH / EU	3
Salmon	CH / EU	3
Bread	Origin	
Vallemaggia	CH - Panetteria Naretto Ascona	
Other products	IT - Frozen	

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- 1. Seine nets
 - 2. Trawl nets
 - 3. Gill nets and similar nets
 - 4. Connecting nets and lifting
 - 5. Hooks and longlines
 - 6. Dredges
 - 7. Pots and trap
 - 8. Farmed



swiss
historic
hotels

Our restaurant combines local culinary traditions with Mediterranean influences and gastronomic innovation,also offering a wide selection of vegetarian dishes that pay tribute to the history of Monte Verità.