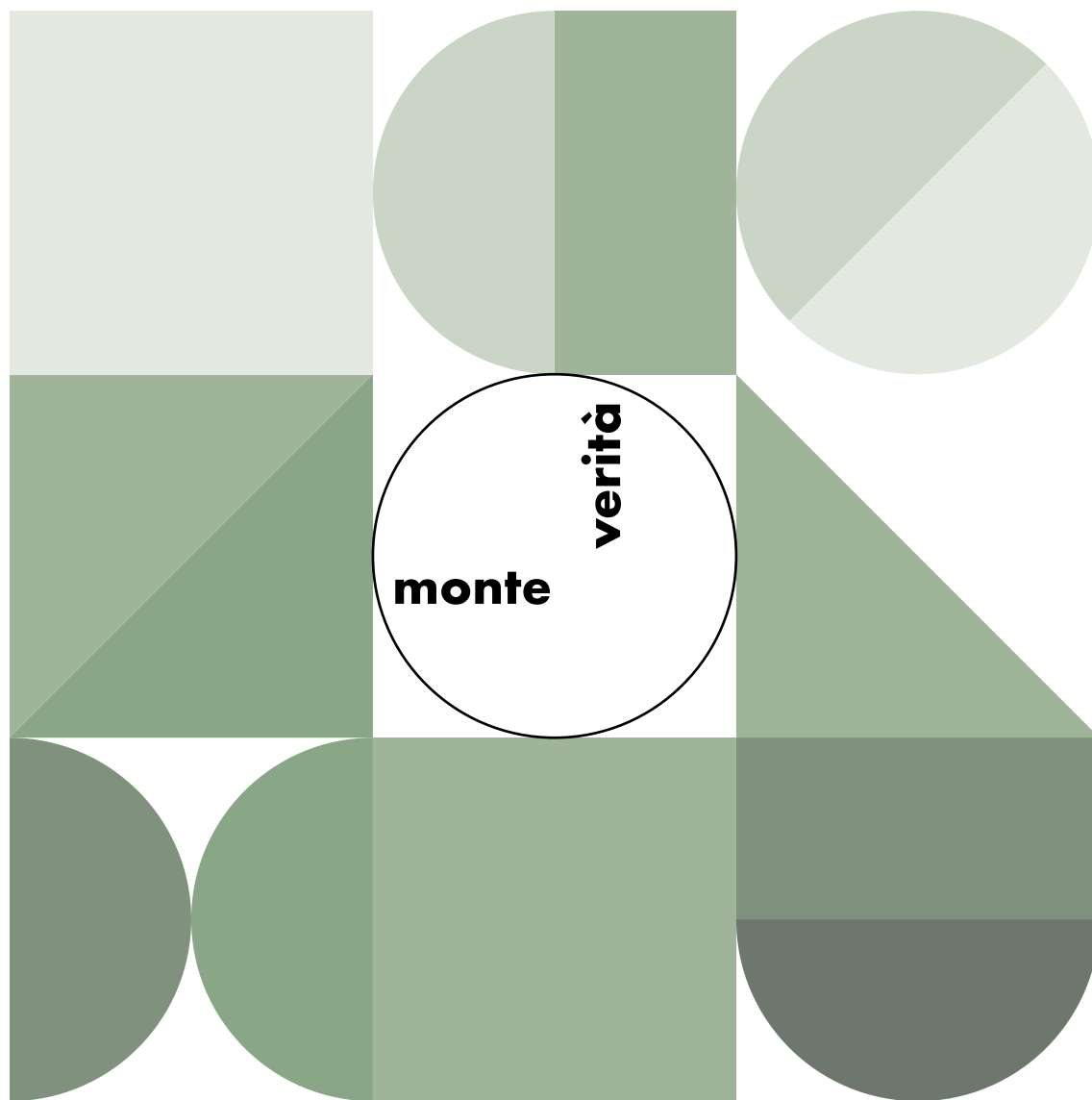




monte verità

ristorante

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our menu

our appetizers		CHF
	Green salad with toasted sunflower and pumpkin seeds	9.00
	Mixed salad with toasted sunflower and pumpkin seeds	12.00
	Autumn salad with lamb's lettuce salad, pumpkin, walnuts, figs, eggs, croutons, and blueberry dressing	16.00
	Variation of vegetables in sweet and sour sauce on black beans hummus	19.00
	Polenta with Porcini mushrooms	24.00
	Venison carpaccio served with arugula, shavings of Grana cheese, and chanterelle mushrooms	27.00
	Terrine of char and crayfish on pumpkin carpaccio with sesame dressing	26.00
our salads		
	"Balabiott" saladwith falafel and vegetable chutney	21.00
	Salad bowl with fresh goat cheese "Azienda La Ghiandaia" with Valle Maggia pepper	21.00
	Salad with grilled chicken breast and herbs, served with seasonal salad, red onion chutney and almond mayonnaise	23.00
our soups		
	Saffron-infused legume soup with butter-coated tagliolini	13.00
	Pumpkin cream with its oil and seeds	14.00
our pastas and risottos		
	Venison ravioli with butter and sage in tempura with cranberry brown sauce	23.00
	Tagliatelle with ragù sauce	22.00
	Chestnut gnocchi with "La Bisa" cheese	22.00
	Dimitri saffron risotto with blueberry coulis, celery pesto and puffed black rice	21.00
	Risotto with Porcini mushrooms	23.00
	We are happy to offer you the half portion as a starter	14.00

All prices are in CHF and include 8.1% VAT.

our signature dishes

CHF

	Homemade roasted tofu with sautéed porcini mushrooms with sweet potato purée and Brussels sprouts	31.00
	Teriyaki-glazed tempeh with almond homemade almond mayonnaise and seasonal side dishes	31.00
	Braised beef in Ticino merlot wine with red polenta from "Terreni alla Maggia" and seasonal side dishes	36.00
	Perch fillets stuffed with herbs and crispy sage leave on stewed black cabbage and mashed potatoes with extra virgin olive oil	37.00
	Venison fillet wrapped in prosciutto with blueberry sauce with seasonal side dishes	42.00
	Chicken supreme stuffed with porcini mushrooms with roasted early potatoes and Brussels sprouts	34.00

Saddle of venison with whisky sauce with seasonal side dishes

55.00

on reservation, min. 2 people (24 hours earlier)

Seasonal side dishes: spätzli, red cabbage, Brussels sprouts, and caramelized chestnuts

for our little guests

	Pasta with olive oil	12.00
	Pasta with Tomato sauce	14.00
	Pasta with Ragù sauce	15.00
	Homemade chicken nuggets with fries	18.00

our desserts

	Monte Verità chocolate cake with seasonal fruit	11.00
	Vegan chestnut cheesecake	12.00
	Chocolate pistachio tart served with a scoop of "Farina Bona" ice-cream	14.00
	Matchamisù: "Casa del Tè" Monte Verità Matcha green tea tiramisù	13.00
	Ratafià and walnut parfait	13.00
	Our ice creams and sorbets, 1 scoop	3.50

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	
Chicken supreme	FR	
Beef	CH	
Venison	CH	
Venison	CH	
Pesce / Fish	Zona di pesca / Fishing area	Attrezzi pesca / Gear category information **
Barsch	PL	3
Char	IS	4
Crayfish	DK	7
Bread	Origin	
Vallemaggia	CH - Panetteria Naretto Ascona	
Other products	IT - Frozen	

- **
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.