



monte verità

ristorante

Fondazione Monte Verità
Strada Collina 84
6612 Ascona

T +41 91 785 40 40

info@monteverita.org

www.monteverita.org

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

our menu

our appetizers

CHF

-  **Veal carpaccio** (3a, 9a)
Veal carpaccio with asparagus and celery salad, pecorino egg cream, truffle oil and farina bóna chips 29
-  **Salmon** (3a, 4a)
House-marinated Swiss Lachs salmon with herbs, saffron mayonnaise, pea cream and candied lemon zest 27
- Beef tartare** (1a, 3a, 4a, 5b, 6b, 7a, 8b, 9b, 10a)
 Hand-chopped beef tartare with its traditional garnishes, green “bagnetto” cream and onion–Merlot bread chipst
Small portion 32
Large portion 40
-  **Eggplant** (3a, 7a, 8b, 9b)
Eggplant puff pastry with Ticino goat’s büscion, Taggiasca olives, semi-dried cherry tomatoes and seasonal baby salads 24
- Spring** (1a, 6b, 8b, 9b)
Seasonal mixed salad with asparagus, fava beans and strawberries, carasau bread, apple-cider vinaigrette and elderflower syrup 23

our salads

-  **Balabiott salad** (7a, 9a)
Rosemary bean hummus, crispy turmeric chickpea sticks, yogurt–mint sauce, cherry tomatoes and iceberg lettuce 21
Green salad 10
Mixed salad 14

our soups

-  **Green asparagus** (7a, 8b, 9a)
Green asparagus cream soup with Ascona red-polenta crumble and ginger sour-cream 18
-  **Minestrone** (9a)
Spring Ticino minestrone with basil oil 16

our pastas and risottos

-  **Spaghetti alla chitarra** (1a, 3a, 6a, 7a, 8a, 9a, 12a)
“Chitarra” spaghetti with garlic, olive oil and chili, katsuobushi flakes and parsley cream 25
- Raviolini del plin** (1a, 3a, 6a, 7a, 8a, 9a, 12a)
“Raviolini del plin” with butter and sage, light Vallemaggia cheese fondue and hazelnut air 28
-  **Gnocchi wild garlic** (1a, 3a, 7a, 9a, 13a)
Potato gnocchetti with wild garlic, fava beans, guanciale and semi-dried cherry tomatoes 26
-  **Risotto “Cacio e Pepe” and luganighetta sausage** (3a, 6b, 7a, 9a, 10a, 12b)
Creamy pecorino risotto with “Vallemaggia” pepper, luganighetta sausage and savory herb powder 27
- Risotto asparagus, burrata and trout** (2a 3a 7a 9a 12b)
Creamy green asparagus risotto with burrata cream, house-marinated trout and candied lemon zest 30

our signature dishes

CHF

-  **Veal duo** (7a, 9a, 12a)
Ticino veal loin wrapped in Pioradoro ham, butter-and-sage sweetbreads, morel sauce, asparagus and potato mousseline 48
-  **Lamb** (9a, 10a, 12a)
Lamb cutlets gratinated with whole-grain mustard and herbs, red Port jus, agretti and crispy Ascona red-polenta 46
-  **Prawn tail** (2a, 9a, 10a)
Argentinian prawn tails with lemon-thyme, curry sauce, seasonal vegetables and chervil quinoa timbale 42
-  **Char** (3a, 4a, 7a, 8a, 9a, 12a)
"Brügli" char fillet gratinated with almonds and savory, white Merlot sauce and wild-garlic chlorophyll, wild asparagus and lemon potato flan 48

our vegetarian and vegan dishes

-  **Asparagus** (3a, 4a, 7a, 9a, 12a)
Market asparagus with Gottardo butter, Béarnaise sauce and parsley potatoes 24
-  **Cous cous** (1a, 9a, 13a)
Warm turmeric scented couscous salad with fava beans, peas, wild garlic oil, vegan chive creamy and dehydrated zucchini flowers 28
-  **Polenta rossa** (3a, 5b, 6b, 7a, 8b, 9a)
Crispy Ascona red polenta with mixed mushrooms, "Onze" egg from Golino, smoked salt, wild asparagus, peas, seasonal vegetables and Vallemaggia cheese fondue 38

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

-  **Strawberry and rhubarb** (3a, 6a, 7a, 8a, 12a)
Strawberry and rhubarb variation with balsamic and chocolate ice cream 15
- Tiramisù** (1a, 3a, 6b, 7a, 8b, 10a)
Classic coffee tiramisù with Caramelia ice cream 14
-  **Miso and Matcha** (6a, 8a, 12a)
Vegan miso crème brûlée with Matcha ice cream, strawberries and farina bóna crumble 12
-  **Chocolate and raspberry** (3a, 6a, 7a, 8a)
Dark chocolate mousse with almond crunch, brownies, raspberry gel and sorbet 15

our cheeses

- Selection of cow's and goat's cheeses with their accompaniments (1a, 3a, 5a, 7a, 8a) 22

allergy

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

GASTROTICINO
Federazione esercenti albergo-turismo Ticino

RÉSERVÉ
la rivista

bioethica
food safety engineering

Sostanze che potrebbero provocare allergie o altre reazioni indesiderate
Ingrédients pouvant provoquer des allergies ou d'autres réactions indésirables
Zutaten, die Allergien oder andere unerwünschte Reaktionen auslösen können
Substances that may cause allergies or other undesirable reactions

Contiene Contient Enthält Contains		Può Contenere Tracce Peut Contenir des Traces Kann Spuren enthalten May Contain Traces	
1a	Cereali, Glutine, Céréales, Gluten Glutenhaltiges Getreide, Céréales, Gluten	1b	Cereali, Glutine, Céréales, Gluten Glutenhaltiges Getreide, Céréales, Gluten
2a	Crostacei, Crustacés, Krebstiere, Crustacea	2b	Crostacei, Crustacés, Krebstiere, Crustacea
3a	Uova, Oeufs, Eier, Eggs	3b	Uova, Oeufs, Eier, Eggs
4a	Pesci, Poissons, Fische, Fish	4b	Pesci, Poissons, Fische, Fish
5a	Arachidi, Arachides, Erdnüsse, Peanuts	5b	Arachidi, Arachides, Erdnüsse, Peanuts
6a	Soia, Soja, Sojabohnen, Soy	6b	Soia, Soja, Sojabohnen, Soy
7a	Latte, lattosio Lait, lactose Milch, Laktose Milk, Lactose	7b	Latte, lattosio Lait, lactose Milch, Laktose Milk, Lactose
8a	Frutta a guscio, Noci, Fruits à coque dure, Noix Härschalnüsse, Nüsse, Tree Nuts, Nuts	8b	Frutta a guscio, Noci, Fruits à coque dure, Noix Härschalnüsse, Nüsse, Tree Nuts, Nuts
9a	Sedano, Céleri, Sellerie, Celery	9b	Sedano, Céleri, Sellerie, Celery
10a	Senape, Moutarde, Sent, Mustard	10b	Senape, Moutarde, Sent, Mustard
11a	Sesamo, Sésame, Sesamensamen, Sesame seeds	11b	Sesamo, Sésame, Sesamensamen, Sesame seeds
12a	Anidride solforosa, solfiti ¹ Anhydride sulfuroux, sulfites ¹ Schwefeldioxid, Sulfite ¹ Sulfur dioxide, Sulphites ¹	12b	Anidride solforosa, solfiti ¹ Anhydride sulfuroux, sulfites ¹ Schwefeldioxid, Sulfite ¹ Sulfur dioxide, Sulphites ¹
13a	Lupini, Lupins, Lupinen, Lupines	13b	Lupini, Lupins, Lupinen, Lupines
14a	Molluschi, Mollusques, Weichtiere, Mollusks	14b	Molluschi, Mollusques, Weichtiere, Mollusks

¹ >10 mg/kg >10 mg/l SO₂

¹ >10 mg/kg >10 mg/l SO₂

menu legend

- Vegetarian dish
- Vegan dish
- Gluten free dish
- Product from Ticino

origin of meat, fish and bread

For detailed information about the origin of the food, fishing methods, and production processes, a table is available upon request.



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.