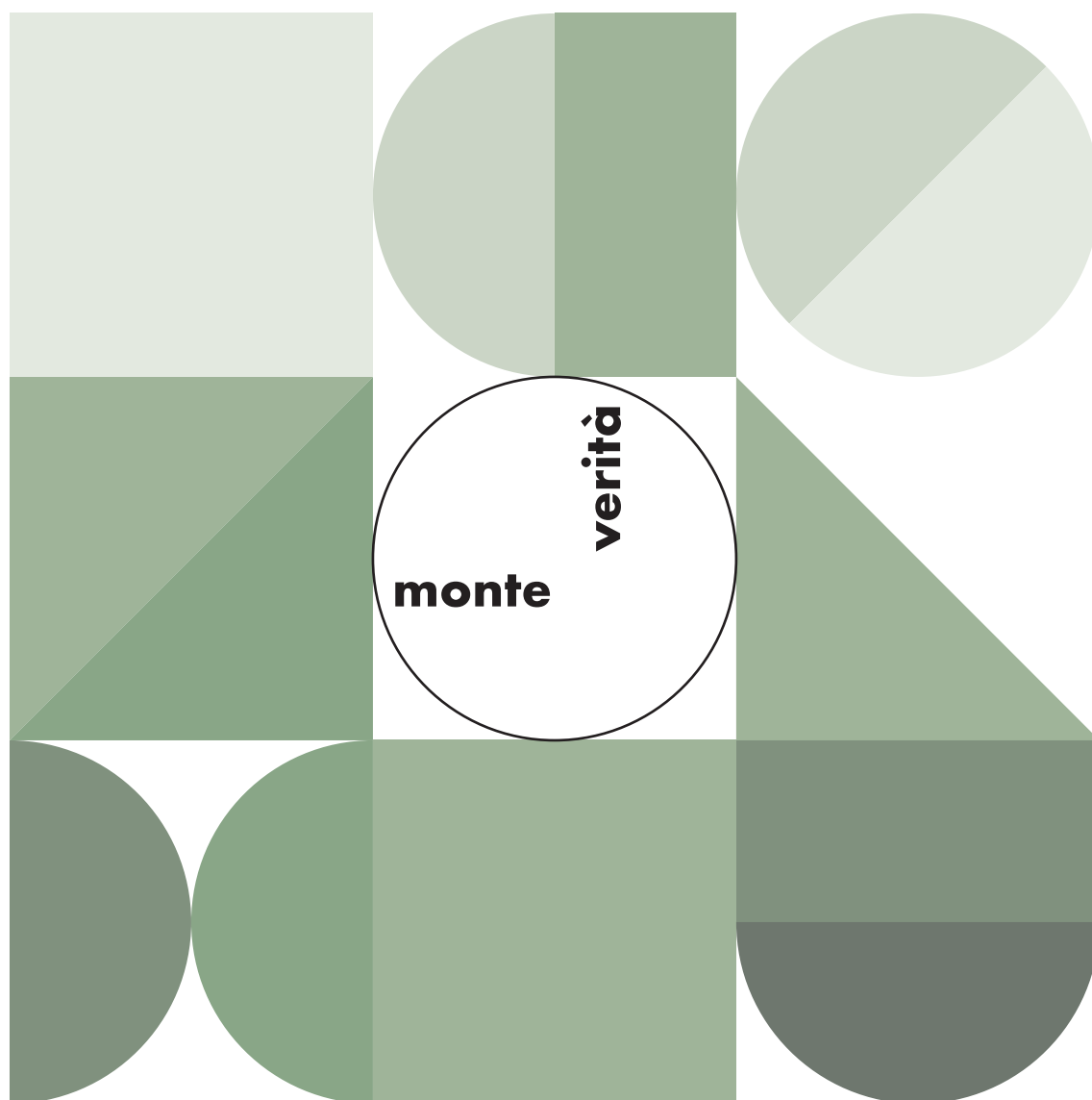




monte verità

ristorante

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Menu

Appetizers

CHF

	Vitello Tonnato (3a, 4a, 10a) Veal magatello cooked at a low temperature, with a pink tuna sauce and caper blossoms	26
	Branzino (4a, 9a) Sea bass carpaccio marinated in Monte Verità "ceviche", with a fennel cream, lime, salicornia and crispy Venere rice	25
	Tartare di manzo (1a, 3a, 4a, 5b, 6b, 7a, 8b, 9b, 10a) Hand-chopped beef tartare with accompaniments, a creamy green sauce and onion and Merlot bread crisps Small Portion Big Portion	28 38
	Estate (1a, 6b, 7a, 8b, 9a) Seasonal mixed salad with cardamom-marinated peaches, summer cherry tomatoes, crispy carasao bread, buffalo mozzarella, raspberry vinegar dressing and elderflower syrup	22

Salads

	Insalata Balabiott (7a, 9a) Rosemary-flavoured bean hummus, crispy turmeric-flavoured chickpea sticks, yoghurt and mint dip, cherry tomatoes and iceberg lettuce	21
	Melanzane (9a) Aubergine carpaccio in a beetroot infusion, with a creamy vegan feta with herbs, celery and crispy Venere rice crisps	22
	Green salad	9
	Mixed salad	12

Soups

	Pesche e fragole (1a, 5b, 7a, 8b, 9a, 12a) Chilled peach and strawberry soup, cow's milk cheese from the Magadino Plain, basil and a Merlot and red onion bread crumble	22
	Minestrone (9a) Minestrone from Ticino with basil oil	15

Pasta and risotto

	Spaghetti alla chitarra (1a, 3a, 5a, 6b, 7b, 8b, 9a, 10b, 11b, 12b) Spaghetti alla chitarra, garlic, olive oil and chilli, flakes of katsuobushi, creamy parsley sauce	25
	Tortelloni pistacchio e agrumi (1a, 3a, 6b, 7a, 8a, 9a) Tortelloni stuffed with ricotta and pistachios, with a hint of citrus, served with a courgette cream and caramelised red onion	26
	Orecchiette (1a, 3a, 5b, 6b, 7a, 8a, 9a) Orecchiette made from burnt wheat, served with basil pesto, buffalo stracciatella, pine nuts and sun-dried tomato cream	24
	Risotto "Cacio e Pepe" e luganighetta (3a, 6b, 7a, 9a, 10a, 12a) Risotto creamed with pecorino, "Vallemaggia" pepper, luganighetta and savory powder	27
	Risotto zucchini, burrata e trota (3a, 4a, 7a, 9a, 12a) Risotto with yellow courgette cream, creamy burrata, home-marinated trout and candied lemon zest	28

All prices are in CHF and include 8.1% VAT.

Meat and fish

CHF

	Manzo (7a, 9a, 12a) Sliced beef entrecôte, “Monte Verità” chimichurri sauce, rocket and country-style chips	48
	Duo di Maialino (1a, 7a, 9a, 12a) Slow-cooked suckling pig fillet and pancetta with a “RudBir Verzaschina” beer jus, seasonal vegetables and melt-in-the-mouth potatoes	44
	Polpo (4a, 9a, 12a) Octopus in a tomato and caper sauce, saffron potatoes and red onion crumble	42
	Lucioperca (1a, 4a, 7a, 8a, 9a, 12a) A slice of zander, seared with rosemary, served with a Vallemaggia bread sauce and a reimagined panzanella	44

Vegetarian and vegan dishes

	Tofu (5b, 6a, 9a, 10a) Ticinese Bio-Tofu-Block, mariniert in Sojasauce, Ingwer und Kräutern, Kokosmilchcreme mit gelbem Curry, Sommergemüse mit nativem Olivenöl extra und Quinoa-Auflauf	36
	Polenta rossa (3a, 6b, 7a, 9a) Crispy red polenta from Ascona, mixed mushrooms, an “Onze” egg, peas, summer vegetables and Vallemaggia cheese fondue	38

For our little guests

	Pasta with olive oil (1a, 3a)	12
	Pasta with tomato sauce (1a, 3a)	14
	Pasta with ragù sauce (1a, 3a, 7a, 9a, 12a)	15
	Homemade chicken nuggets with fries (1a, 3a)	18

Dessert

	Pesca ed amaretto (1a, 3a, 5b, 6b, 7a, 8a, 9b, 10b 11b, 12b) Yellow peach mousse, Saturnine peaches marinated in cardamom and mint, amaretto cream and vanilla ice cream	14
	Tiramisù (1a, 3a, 6b, 7a, 8b, 10a) Classic coffee tiramisu with Caramelia ice cream	14
	Miso e Matcha (5b, 6a, 7b, 8a, 9b, 10b, 11b, 12a) Vegan miso crème brûlée, matcha ice cream, strawberries and Bona flour crumble	12
	Pistacchio (3a, 5b, 6b, 7a, 8a, 9b, 10b, 11b, 12b) Pistachio and white chocolate namelaka, with raspberry gel and sorbet	15

Cheeses

	A selection of cow’s and goat’s milk cheeses with their accompaniments (1a, 3a, 5a, 7a, 8a)	22
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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
Fédération restaurant allergien Ticino

RÉSERVE
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, Cereals, Gluten	1b  Cereali, Glutine, Céréales, Gluten Glutenhaltiges Getreide, Cereals, Gluten
2a  Crostacei, Crustacés, Krebstiere, Crustacea	2b  Crostacei, Crustacés, Krebstiere, Crustacea
3a  Uova, Oeufs, Eier, Eggs	3b  Uova, Oeufs, Eier, Eggs
4a  Pesce, Poissons, Fische, Fish	4b  Pesce, 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 Hartschalenobst, Nüsse, Tree Nuts, Nuts	8b  Frutta a guscio, Noci, Fruits à coque dure, Noix Hartschalenobst, Nüsse, Tree Nuts, Nuts
9a  Sedano, Céleri, Sellerie, Celery	9b  Sedano, Céleri, Sellerie, Celery
10a  Senape, Moutarde, Seri, Mustard	10b  Senape, Moutarde, Seri, Mustard
11a  Sesamo, Sésame, Sesamensamen, Sesame seeds	11b  Sesamo, Sésame, Sesamensamen, Sesame seeds
12a  Anidride solforosa, solfiti ¹ Anhydride sulfurique, sulfites ¹ Schwefeldioxid, Sulfite ¹ Sulfur dioxide, Sulfites ¹	12b  Anidride solforosa, solfiti ¹ Anhydride sulfurique, sulfites ¹ Schwefeldioxid, Sulfite ¹ Sulfur dioxide, Sulfites ¹
13a  Lupini, Lupins, Lupinen, Lupines	13b  Lupini, Lupins, Lupinen, Lupines
14a  Molluschi, Mollusques Weichtiere, Mollusks	14b  Molluschi, Mollusques Weichtiere, Mollusks

Menu legend

-  Vegetarian dish
-  Vegan dish
-  Gluten free dish
-  Lactose-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.



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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.