



Ristorante Monte Verità

Menu

STARTERS

Salmon Trout (1a, 4a, 9a) Homemade marinated salmon trout carpaccio, pineapple, thin slices of celery, Carasau bread and pink pepper	24
Aubergine puff pastry (1a, 7a, 8a) Aubergine puff pastry with Ticino-style goat's cheese 'büscion', Taggiasca olives, semi-dried cherry tomatoes and a seasonal salad	18
Beef tartare (1a, 3a, 4a, 5b, 6b, 7a, 8b, 9b, 10a) Hand-chopped beef tartare with accompaniments, creamy 'bagnetto verde' sauce and bread crisps with onions and Merlot	25
Selvaggina (1a) Mixed platter of game charcuterie Wild boar salami, venison ham, truffle-flavoured wild boar mortadella, hare terrine, pheasant terrine	30

SALADS

Autumnal (6a, 10a, 8b, 12b) Mixed salad of red and green Lollo lettuce, wild berry dressing, mixed wild mushrooms and smoked goose speck	20
Balabiott (7a, 9a) Rosemary-flavoured bean hummus, crispy turmeric-coated chickpea sticks, yoghurt and mint sauce, cherry tomatoes and iceberg lettuce	21
Green salad	8
Mixed salad	11

SOUPS

Minestrone (9a) Ticino-style minestrone with basil oil	13
Cream of pumpkin soup (1a, 7a, 8b, 11b) Butter pumpkin soup, crumble made from red Ascona polenta, a creamy sauce of sour cream and pumpkin seeds	18

PASTA AND RISOTTO

Spaghetti with clams (1a, 3a, 14a, 4b, 9b) Spaghetti alla chitarra with clams, garlic, extra virgin olive oil and parsley	28
Raviolini del plin (1a, 3a, 7a, 5b, 6b) Raviolini del plin with butter, a light Vallemaggia cheese fondue and a crumble of copper-coloured onion	25
Tortelli (1a, 3a, 7a, 8a, 5b, 6b) Tortelloni from the Maistà pasta factory filled with stracchino and mixed mushrooms, a cream of leeks and artichokes, and slivers of toasted almonds	25
Risotto with truffles and porcini mushrooms (1a, 7a, 8a) Carnaroli rice creamed with Parmigiano Reggiano and clarified butter, Vallemaggia pepper, and a creamy porcini and truffle sauce	27

VEGETARIAN DISHES

Red Polenta (1a, 3a, 7a, 9a, 6b, 8b) Crispy red polenta from Ascona, mixed mushrooms, 'Onze' egg, smoked salt, baby vegetables and Vallemaggia cheese fondue	24
Falafel and yoghurt (1a, 6a, 7a, 11a, 8b) Homemade falafel, mint yoghurt, seasonal vegetables and sweet potato flatbread	18
Fregola and saffron (1a, 6a, 9a, 5b, 8b) Hot durum wheat fregola with sautéed mushrooms, Brussels sprouts, saffron and basil	19

All prices are in CHF and include 8.1% VAT

MEAT AND FISH

Venison entrecôte (1a, 7a, 9a, 11a, 12a, 13a, 6b, 8b) Sliced venison entrecôte, juniper jus, pear in red wine and spätzli with flavoured butter	36
Roe deer saddle (1a, 3a, 6a, 7a, 9a, 8a,12a, 8b, 10b) - minimum of 2 people Roe deer saddle ‘Villette’, served with its accompaniments: Brussels sprouts, spätzli, red cabbage, pear in red wine, apple with cinnamon and their respective jams, with caramelised chestnuts and mushroom sauce	47 per person
Char (1a, 4a, 5a, 6a, 8a, 9a, 11b) Steamed char fillet, seasoned with herbs, served with Swiss chard stuffed with Taggiasca olives and Vallemaggia bread, and a Merlot sauce	36
Bluefin tuna tataki (4a, 6a, 8a, 11a, 6b, 8b, 12b) Yellowfin tuna tataki, seared with black sesame seeds on a bed of edamame purée and teriyaki sauce	30

FOR KIDS

Spaghetti bolognese	13
Maccheroncini with tomato sauce	11
Pasta with white sauce	9
Chicken nuggets with chips	16

DESSERT

Tiramisu (1a, 3a, 6b, 7a, 8b,10a) Classic coffee tiramisu with Caramelia ice cream	10
Miso and Matcha (5b, 6a, 7b, 8a, 9b, 10b, 11b, 12a) Vegan miso crème brûlée, matcha ice cream, strawberries and ‘farina bóna’ crumble	12
Chestnut mousse (7a, 3a, 6a, 8a,12 b) Rich chestnut and cream mousse, with red berries and dark chocolate ice cream	12

CHEESES

A selection of cow’s and goat’s milk cheeses with their accompaniments (1a, 3a, 5a, 7a, 8a)	18
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Allergies
If you have any food allergies, please ask our staff for advice before ordering. Cross-contamination cannot be ruled out in our kitchen.

Declaration of origin for meat, fish and bread
A table detailing the origins of the foodstuffs, as well as fishing and production methods, is available on request.



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