

Bistrot

Al Vas



12.30 - 22.00

All dishes of the menu

22.00 - 07.00

Only dishes with the sign 

Vegan 



*Few dishes available at any time,
trying to propose mainly
the Italian cuisine and our territory,
researching the best niche products
and cooking with the recipes of the past.*

summer SOUPS...

Gazpacho with fruit



€ 10,00

7-9

Fruit and vegetables to revisit the famous cold soup of Andalusia!

PS - in the recipe there are our mountain strawberries!

Carrot pureed soup with celery & green apple



€ 9,00

9

A real mine of vitamins, fibers and mineral salts

for our body and our digestion

Fennel pureed with tumeric & Pernod



€ 9,00

Digestive, purifying, anti-inflammatory, spicy ... alternative

FISH of lake & sea...

Trout en saor



€ 12,00

4

Trout fillets, Traditionally marinated, with onion, raisins and pine nuts, accompanied by vegetable caponata

Pike in souce



€ 11,00

4

Local fish boiled and rested in a historic Garda sauce laid on toasted polenta

Rich sea salad

€ 15,00

2-4-14

Misticanza salad, octopus, cuttlefish, musky octopus, shrimp tail, calamari & mussels, with celeriac purée and restricted Garda's citrus

BEEF and not only...

Carne salada

Typical carpaccio of salted beef from Varone (25 km) with fresh champignons, caramelized pears and honey and mustard sauce

 € 12,00

7-10

Vitello tonnato

with Pantelleria capers,
dried tomatoes and mint

€ 11,00

3-4

Braised Seitan

With pilaf rice and vegetable caponata

  € 18,00

1

CLASSICS but...

Special Caprese

Burrata POD from Apulia, San Marzano tomatoes, dried tomatoes, taggiasche olives, Garda sardine fillets *, homemade basil oil and smoked pepper.

* of the fisherman from Porto di Brenzone S / G

€ 12,00

4-7

Lasagne with Bolognese sauce

with Garronese Veneta ragu
(refined bovine race of our region)

 € 9,00

1-3-7-9

Cous cous with 5 vegetable

Traditional dish of the north Africa, very used in the italian isles.

We cook carrots, onions, zucchinis, chickpeas and potatoes, slightly spicy

  € 10,00

1

Selection of cheese

5 specialties of our region,
with mustards of our production

€ 15,00

7-8-10

SALADS...

Salad buffet



€ 6,00

Dish of your choice from our buffet

Fragoliamo?

€ 11,00

Mixed salad, rocket, dehydrated peppers mix, soy sprouts, fresh mountain strawberries of our production, peach, Feta, pumpkin and sunflower seeds, balsamic vinegar, smoked pepper, small croutons in oil and rosemary

1-7

Cantabrico

€ 15,00

30 g of Cantabrico anchovy fillets, fresh spinach, Campania DOP buffalo mozzarella, "Mammoth" olives, lemon and orange zest, croutons

4-7

Buddha Bowl



€ 11,00

Quinoa trio with sautéed vegetables and dried tomatoes, julienne of fresh zucchini, beans, Tofu, chickpeas with paprika, avocado, cashews, radishes and mint

6

SANDWICHES...

Maxi Toast

With cheese, ham, cocktail sauce on the side

 € 5,00
1-7

Vegetarian Sandwich

Salad, feta cheese, dried tomatoes, olive paté

€ 6,00
1-7

Fish & Fruit Sandwich

Smoked salmon, avocado, rocket, pink pepper, fennel, lemon drops

€ 6,00
1-4

SNACKS...

Pizza Margherita Slice

Tomato, mozzarella, oregano

 € 5,00
1-7

Pizza Diavola Slice

Tomato, mozzarella, peppers & salami

 € 6,00
1-7


Classic Bruschetta

With garlic, oil, fresh tomato concassé, fresh basil

  € 5,00
1

Chickpea Hummus

Accompanied by fresh vegetables, aromatic herbs and extra vergin olive oils from Brenzone sul Garda

 € 11,00
9-11

SWEET moments (homemade)...

Tiramisu'

The classic "italian style" tiramisù!



€ 6,00

3-7

Chocolate soufflé

with a soft heart, cinnamon ice cream,
almond and caramel praliné, fresh blueberries

€ 6,00

1-3-7-8

Panna cotta

Scented with vanilla,
with a warm homemade berry sauce



€ 6,00

7

Vegan Brownies

With chocolate mousse, dates,
almonds crumble and dried fruit



€ 6,00

1-8

Mountain strawberries

Of our production
with Recioto ice cream



€ 6,00

7

Pistachio truffle from the Mediterranean

Cocoa cream filling,
with chopped pistachios

€ 6,00

7-8

Selection of cheese

Dessert version: 3 specialties of our region,
with moustards of our production

€ 9,00

7-8-10

Kids...

Baby Caprese

POD buffalo mozzarella, tomatoes, fresh basil

€ 8,00
7

Ham

With POD buffalo mozzarella from Campania

€ 8,00
7

Lasagne with Bolognese sauce

with Garronese Veneta ragu

 € 9,00
1-3-7-9

Vitello tonnato

Easy version with veal & tuna sauce

€ 11,00
3-4

Maxi toast

With ham & cheese

 € 5,00
1-7

Classic Bruschetta

With garlic, oil, fresh tomato concassé, fresh basil

  € 5,00
1

Pizza Margherita Slice

Tomato, mozzarella, oregano

 € 5,00
1-7

Substances or products causing allergies or intolerances:

1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products.
2. Crustaceans and products thereof.
3. Eggs and products thereof;
4. Fish and products thereof.
5. Peanuts and products thereof;
6. Soybeans and products thereof, except.
7. Milk and products thereof (including lactose).
8. Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts and products thereof.
9. Celery and products thereof.
10. Mustard and products thereof.
11. Sesame seeds and products thereof.
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.
13. Lupin and products thereof.
14. Molluscs and products thereof.