

DOLOMIA RESTAURANT

STARTERS

Caesar Salad on your choice (Lettuce salad, Trentingrana cheese, croutons, Caesar dressing) with

chicken
prawns
avocado

Lefay SPA Salad (Apple chutney, baby spinach, fennel, cucumber, soy sprouts, ginger marinated tofu and walnuts)



Caprese with cherry tomato, burrata cheese, focaccia with Extra Virgin Olive Oil Cuvée Lago

Smoked trout, toasted bread, goat cheese, radishes and blueberries

Selection of cold cuts from Trentino-Alto Adige with homemade pickled vegetables

Selection of cheeses from Trentino-Alto Adige, marmalades and mustards

FIRST COURSES

Fusilloni with seafood and Garda lemon

Homemade Gigli pasta with bacon, herbs and potatoes creamed with mountain cheese

Tagliatelle with Trentingrana cheese, Bolognese sauce and bay leaves

VEGETARIAN

Spaghetti Monograno Felicetti, chilli with kale, baked tomatoes, black bread cream and garlic

Vegetable soup, spelt and basil pesto



MAIN COURSES

Roasted pork coppa, polenta and braised savoy cabbage

Chicken breast, wild red rice, vegetables and basil mayonnaise

Catch of the day with seasonal vegetables



DESSERTS

Apple strudel with vanilla sauce


Classic Tiramisù

Cheese cake with red fruits

Ice cream and sorbet selection

Sacher cake

Seasonal fresh fruit salad selection 

The Lefay SPA  menu has been created in collaboration with the Lefay SPA Scientific Committee to reduce metabolic demands and cleanse the body. The menus offer tasty and easily digestible combinations of no dairy, gluten-free and mainly prebiotic ingredients that foster the natural wellbeing of the gut flora. The selected used sweeteners are very low in calories, do not affect blood sugar levels and are therefore well tolerated by the body.

Our meals may contain allergens. For further information please contact our Staff. The fish meant to be eaten raw is subjected to a blast chilling preventive treatment according to the rules prescribed by EC Regulation 854/2004. In order to assure the hygiene and food safety and the organoleptic properties of the product, our preparations can be subjected to blast chilling.