


# DOLOMIA RESTAURANT



## STARTERS

Caesar Salad on your choice (Lettuce salad, Trentingrana cheese, croutons, Caesar dressing) with	chicken	24	Caprese with cherry tomato, burrata cheese, focaccia with Extra Virgin Olive Oil Cuvée Lago	24	Selection of cold cuts and cheeses from Trentino-Alto-Adige, with homemade pickled vegetables	30
	prawns	26				
	avocado	24				
Lefay SPA Salad (Apple chutney, baby spinach, fennel, cucumber, soy sprouts, ginger marinated tofu and walnuts)		24	Smoked trout, toasted bread, goat cheese, radishes and blueberries	28		


## FIRST COURSES


## VEGETARIAN

## MAIN COURSES

Fusilloni with clams and artichokes	30	Homemade square spaghetti with tomato sauce	24	Beef entrecote, rustic potatoes, béarnaise sauce with tarragon	38
Canederli with speck, Trentingrana sauce	26	Vegetable soup, spelt and basil pesto	 22	Chicken breast, wild red rice, vegetables and basil mayonnaise	34
Tagliatelle with white guinea fowl ragout and sage pesto	28			Catch of the day with seasonal vegetables	 40

## DESSERTS

Apple strudel with vanilla sauce	16	Ice cream and sorbet selection	14
Classic Tiramisu	16	Sacher cake	16
Cheesecake with red fruits	16	Seasonal fresh fruit salad selection 	16

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 ensure hygiene, food safety and the organoleptic properties of the product, our preparations can be subjected to blast chilling.