DAILY MENU

28

26

38

Salted beef carpaccio, bean vinaigrette, celery oil,

onion with mountain honey

Deer entrecôte, Jerusalem

artichokes and currants

Mezze maniche pasta amatriciana style

DOLOMIA RESTAURANT

STARTERS

Roasted scallops, zucchini flower stuffed with ricotta, zucchini cream with mint Eggplant, buffalo mozzarella and basil Pappa al pomodoro", pink prawns, burrata cheese and olive powder Beef tartare, marinated egg yolk, black truffle 28

FIRST COURSES

Risotto Carnaroli creamed with Trentingrana cheese and porcini mushrooms	28
Semolino gnocchi au gratin, duck ragout, marjoram and blueberries	28
Fortelli filled with Casolet cheese, saffron cream, caper powder and cocoa beans	26
Spaghetti Monograno Felicetti, pistachios, cuttlefish and lemon	30

FISH

Fillet of arctic char with asparagus, potatoes and Béarnaise sauce with parsley	36
Black ruff with sautéed vegetables and basil oil	42
Catch of the day stewed with confit tomatoes, capers and olives	40

MEAT

Boneless and roasted local chicken, sweet and sour lemon sauce, browned potatoes (for 2 people)	64
Glazed veal ribs, corn cream and chicory	36
Grilled beef rib-eye steak (for 2 people)	95
Beef fillet with vegetables and Béarnaise sauce	44
CHEESES	
Selection of Italian cheeses, jams and mustards	28
DESSERTS	
Chocolate, caramel and hazelnut ingot	16
Raspberry and yogurt meringue	16
Limoncello babà, white chocolate cream, strawberries and lemon sorbet	16

14

16

Ice cream and sorbet selection

Fresh fruit selection

Legume salad, goat cheese and cucumber sauce	24
White corn fusilloni Bontasana, green beans, pesto and potatoes	26
Vegetable ratatouille, local ricotta sauce with fennel	32
Vanilla ice cream, strawberry and mint salad	16

The Lefay SPA — menu has been created in collaboration with the Lefay SPA Scientific Committee and combines the nutritional principles of Classical Chinese Medicine with those from Western knowledge.

Dishes are studied according to the seasonal Yin/Yang balance and offer a perfect proportion of carbohydrates, fats and proteins. In addition to this, importance is also given to fibres and prebiotic ingredients, which help the natural wellbeing of gut flora. The sweeteners used have a limited caloric intake and do not affect blood sugar levels.

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 products, our preparations can be subjected to blast chilling.