			DOLOMIA RESTAURANT			
SALADS				SANDW	ICHES	
Caesar Salad Lettuce salad, Trentingrana cheese, croutons, Caesar dressing, with on your choice	Prawns	26 28 24	Club Sandwich Toasted bread, chicken, bacon, eggs, ham, local cheese, lettuce, tomatoes, mayonnaise	26	Cereal focaccia with marinated salmon, cream cheese, dill and cucumber	24
Lefay SPA Salad Apple chutney, baby spinach, fennel, cucumber, sprouts, ginger marinated tofu and walnuts	r <i>I</i>	24	Hamburger/Cheeseburger Burger bun, 200gr hamburger, tomatoes, lettuce, bacon, local cheese	28	Wholemeal ciabatta with seeds, grilled vegetables, tomatoes, soy mayonnaise	22
STARTERS -			FIRST COURSES		MAIN COURSES	
Caprese with cherry tomatoes, burrata cheese		24	Cheese canederli with butter and sage	26	Sliced veal rump, mashed potatoes with mustard	38
Carpaccio of smoked char, salmoriglio sauce, zucchini and trout roe		28	Vegetable soup, cereals and basil pesto	22	Chicken breast, wild red rice, vegetables and basil mayonnaise	34
Selection of cold cuts and cheese from Trentino-Alto Adige with homemade pickled vegetables		30	Homemade square spaghetti with three types of tomatoes	24	Catch of the day with seasonal vegetables	4 C
DESSERTS						
Strudel with vanilla sauce		16	Sacher cake	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	please en raw
Tiramisù		16	Fresh fruit selection	16	those from Western knowledge. Dishes are studied according to the seasonal Yin/Yang balance and offer a perfect proportion of carbohydrates,	ording to by 004.
Ice cream and sorbet selection		14			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	noleptic ets, our

affect blood sugar levels.