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DAILY MENU

DOLOMIA RESTAURANT

LEFAY SPA 

STARTERS

Roasted scallops, pumpkin and puntarelle chicory	<b>30</b>
Soft egg, Granpan foam, mushroom ragout	<b>26</b>
Marinated salmon, cauliflower and dill oil	<b>28</b>
Beef tartare, pear and mustard chutney, sunflower seed crackers	<b>28</b>

FIRST COURSES

Risotto creamed with Montanaro cheese, pumpkin and cardoncelli mushrooms	<b>28</b>
Strozzapreti pasta with spinach, venison ragout, confit blueberries and thyme	<b>28</b>
Tortelli filled with Casolet cheese, saffron cream, caper powder and cocoa beans	<b>26</b>
Durum wheat spaghetti with "busara" style prawns and breadcrumbs	<b>30</b>

FISH

Fillet of arctic char meunière style, turnip tops and olives	<b>36</b>
Slice of sea bass with artichokes in casserole	<b>42</b>
Catch of the day stewed with mussels and olives	<b>40</b>

MEAT

Boneless and roasted local chicken, sweet and sour lemon sauce, browned potatoes (for 2 people)	<b>64</b>
Baked pork shank, sautéed potatoes and herbs	<b>36</b>
Grilled beef rib-eye steak (for 2 people)	<b>95</b>
Beef fillet with vegetables and béarnaise sauce	<b>44</b>

CHEESES

Selection of Italian cheeses, jams and mustards	<b>28</b>
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DESSERTS

Lemon tartlet, mango and coconut ice cream	<b>16</b>
Chestnuts meringue, persimmons and vanilla	<b>16</b>
Apple puff pastry with Chantilly cream	<b>16</b>
Ice cream and sorbet selection	<b>14</b>
Fresh fruit selection	<b>16</b>


Vegetable, legume and cereal minestrone with miso	<b>24</b>
White corn fusilloni pasta, "Bolognese" vegetable ragout	<b>26</b>
Cabbage roll and braised vegetables, pea hummus	<b>32</b>
Vanilla ice cream, wild berries and mint	<b>16</b>

Gilt-head bream ceviche, marinated Tropea onions, lemon gel and smoked sweet potato **28**

Roasted guinea fowl "button" ravioli, its stock, celeriac and bay leaves **26**

Pork belly, marinated red cabbage, apple puree and star anise sauce **38**

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 853/2004. In order to assure the hygiene and food safety and the organoleptic properties of the products, our preparations can be subjected to blast chilling.

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.