

DOLOMIA RESTAURANT

SALADS

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

Chicken **26**
Prawns **28**
Avocado **24**

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

L **24**

SANDWICHES

Club Sandwich
Toasted bread, chicken, bacon, eggs, ham, local cheese, lettuce, tomatoes, mayonnaise

26

Hamburger/Cheeseburger
Burger bun, 200gr beef burger, tomatoes, lettuce, bacon, local cheese

28

Cereal focaccia with marinated salmon, cream cheese, dill and cucumber

24

Wholemeal ciabatta with seeds, grilled vegetables, tomatoes, soy mayonnaise

L **22**

STARTERS

Caprese with cherry tomatoes, burrata cheese

24

Salmon trout with horseradish sauce, sour red turnips and black bread

28

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

30

FIRST COURSES

Fusilloni pasta with clams and artichokes

28

Homemade tagliatelle with veal ragù and vegetables

26

Durum wheat spaghetti with fresh tomato and basil

L **24**

MAIN COURSES

Beef entrecôte with béarnaise sauce

38

Chicken breast, wild red rice, vegetables and basil mayonnaise

34

Catch of the day with potatoes creamed in extra virgin olive oil

L **40**

DESSERTS

Strudel with vanilla sauce

16

Sacher cake

16

Tiramisù

16

Fresh fruit selection

16

Ice cream and sorbet selection

14

The Lefay SPA *L* 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 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.