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DAILY MENU

DOLOMIA RESTAURANT

LEFAY SPA 

STARTERS

Roasted scallops, courgette flower stuffed with ricotta, courgette cream with mint **30**

Aubergine, buffalo mozzarella and basil **26**

“Pappa al pomodoro”, pink prawns, burrata cheese and olive powder **28**

Beef tartare, beurre blanc, black truffle **28**

FIRST COURSES

Risotto Carnaroli creamed with Trentingrana cheese and porcini mushrooms **28**

Semolino gnocchi au gratin, veal ragout and marjoram **28**

Ravioli filled with burrata, tomato coulis and basil oil **26**

Spaghetti with tuna ragout and confit cherry tomatoes **30**

FISH

Arctic char fillet with asparagus, potatoes and Béarnaise sauce with parsley **36**

Turbot fillet with sautéed vegetables and basil oil **42**

Catch of the day stewed with confit tomatoes, capers and olives **42**

MEAT

Boneless and roasted local chicken, sweet and sour lemon sauce, browned potatoes (for 2 people) **66**

Lamb chops, thyme sauce, early potatoes **36**

Grilled beef rib-eye steak (for 2 people) **95**

Beef fillet with vegetables and pepper sauce **44**

CHEESES

Selection of Italian cheeses, jams and mustards **28**

DESSERTS

Chocolate, caramel and hazelnut ingot **16**

Raspberry and yogurt meringue **16**

Strawberry and pistachio millefeuille **16**

Ice cream and sorbet selection **14**

Fresh fruit selection **16**

Salted beef carpaccio, bean vinaigrette, celery oil, onion with mountain honey **28**

Fusilloni pasta with sea bass tartare, courgettes and olive **30**

Deer entrecôte, Jerusalem artichokes and currants **38**


Roasted asparagus, marinated egg yolk **24**

White corn fusilloni Bontasana, green beans, pesto and potatoes **26**

Aubergine filled with dried tomatoes and basil **32**

Vanilla ice cream, strawberry and mint salad **16**

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.