

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	<i>L</i>	24

SANDWICHES

Club Sandwich Toasted bread, chicken, bacon, eggs, ham, local cheese, lettuce, tomatoes, mayonnaise	28	Cereal focaccia with marinated salmon, cream cheese, dill and cucumber	26
Hamburger/Cheeseburger Burger bun, 200gr beef burger, tomatoes, lettuce, bacon, local cheese	30	Wholemeal ciabatta with seeds, grilled vegetables, tomatoes, soy mayonnaise	<i>L</i> 22

STARTERS

Caprese with cherry tomatoes, burrata cheese	24
Tuna carpaccio, raspberries and hazelnuts	28
Selection of cold cuts and cheeses from Trentino-Alto Adige with homemade pickled vegetables	30

FIRST COURSES

Cheese canederli with butter and sage	26
Vegetable soup, cereals and basil pesto	<i>L</i> 22
Linguine pasta with clams and courgettes	28

MAIN COURSES

Beef entrecôte, baked potatoes and tarragon béarnaise sauce	38
Chicken breast, wild red rice, vegetables and basil mayonnaise	34
Catch of the day with seasonal vegetables	<i>L</i> 42

DESSERTS

Strudel with vanilla sauce	16	Sacher cake	16
Tiramisù	16	Fresh fruit selection	<i>L</i> 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.