

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

28

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

30

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

26

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

L **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

L

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

L

42

DESSERTS

Strudel with vanilla sauce

16

Sacher cake

16

Tiramisù

16

Fresh fruit selection

L

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.