

Example
of menu.
The proposal
changes daily.

DAILY MENU

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

Lasagna with stewed beef and
Crozzon cheese **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.

DOLOMIA RESTAURANT

STARTERS

Roasted scallops, pumpkin and puntarelle chicory **30**

Handmade Speck by „Macelleria Alter Keller“, rye bread,
herb butter and pickled vegetables **26**

Marinated salmon, cauliflower and dill oil **28**

Marinated organic beef carpaccio, bitter herbs
and Patascoss cheese **28**

FIRST COURSES

Risotto creamed with Prà Fiorito cheese
and mushroom ragù **28**

Strozzapreti pasta with spinach, venison ragù,
confit blueberries and thyme **28**

Tortelli filled with Casolet cheese, saffron cream,
caper powder and cocoa beans **26**

Durum wheat spaghetti with "busara" style prawns
and breadcrumbs **30**

FISH

Fillet of arctic char, Jerusalem artichoke,
mountain lardo and red wine sauce **36**

Slice of sea bass with artichokes in casserole **42**

Catch of the day stewed with mussels and olives **42**

MEAT

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

Braised veal shank, marrow au gratin
sautéed saffron rice **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

Linzer biscuit with almonds, zabaione, 70% chocolate
and redcurrant jam **16**

Paris-Brest with hazelnut, caramel and mandarin **16**

Caramelised apple puff pastry, vanilla sauce **16**

Ice cream and sorbet selection **14**

Fresh fruit selection **16**

LEFAY SPA

Vegetable, legume and cereal
minestrone with miso **24**

Sweet potato gnocchi, Jerusalem
artichoke chips **26**

Cabbage roll and braised
vegetables, pea hummus **32**

Vanilla ice cream, wild berries
and mint **16**

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.

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