

Example of menu.  
The proposal changes daily."

DAILY MENU

Catch of the day tartare, dill mayonnaise, fennel and oranges

28

Fusilloni pasta with octopus ragout

28

Veal saltimbocca, buffalo mozzarella, sautéed herbs and mountain speck

36

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

Striped prawns and vegetables tempura, sweet and sour sauce

32

Aubergine, buffalo mozzarella and basil

26

“Pappa al pomodoro”, tuna tartare, burrata cheese and olive powder

28

Handmade speck by „Macelleria Alter Keller“, rye bread, herb butter and pickled vegetables

26

FIRST COURSES

Risotto Carnaroli creamed with goat cheese, asparagus and peas

28

Strozzapreti pasta with herbs, walnut sauce, venison ragù

28

Ravioli filled with burrata cheese, baked tomatoes and basil oil

26

Spaghetti with tuna ragout and confit cherry tomatoes

30

FISH

Arctic char fillet, mountain bacon crust, vegetable and lettuce vignarola

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

Pork ribs, sweet potatoes and lime

36

Grilled beef rib-eye steak (for 2 people)

95

Beef fillet with vegetables and pepper sauce

44

CHEESE

Selection of Italian cheeses, jams and mustards

28

DESSERTS

Banana, caramel and peanut ingot

16

Creamy hazelnut, chocolate and cherry

16

Peach, mango and almond tart

16

Ice cream and sorbet selection

14

Fresh fruit selection

16

LEFAY SPA

Onion and rosemary soup

24

Square spaghetti, broccoli, olives and aromatic bread

26

Soy strips, curry sauce

32

Tartlet, lemon cream, coconut sorbet

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.