DAILY MENU

28

28

36

Catch of the day tartare, dill

Fusilloni pasta with octopus

Veal saltimbocca, buffalo mozzarella, sautéed herbs

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.

and mountain speck

ragout

mayonnaise, fennel and oranges

DOLOMIA RESTAURANT

STARTERS

Aubergine, almond cream and yellow tomato coulis Coffee marinated venison carpaccio with blueberries and buffalo mozzarella	
	2
monatena	2
Handmade speck by "Macelleria Alter Keller", rye bread, herb butter and pickled vegetables	2

FIRST COURSES

disotto Carnaroli creamed with Gran Pan cheese and corcini mushrooms	28
trangolapreti pasta with spinach, butter and sage, enison ragù	28
Buckwheat ravioli filled with Prà Fiorito cheese and hard	26
paghetti with courgettes, anchovy sauce and aromatic read	30

FISH

turgeon, sautéed vegetables with citrus, chive sauce	36
stewed squid, potato ragout with cuttlefish ink	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)	6
Pork ribs, sweet potatoes and lime	3
Grilled beef rib-eye steak (for 2 people)	9
Sliced heifer beef, mashed potatoes and red fruit BBQ sauce	4
CHEESE	

DESSERTS

28

Selection of Italian cheeses, jams and mustards

anana, caramel and peanut ingot	1
Creamy hazelnut, chocolate and cherry	1
emon, almond and vanilla tart	1
ce cream and sorbet selection	1
resh fruit selection	1

Square spaghetti, broccoli, olives and aromatic bread	26
Soy strips, curry sauce	32

24

Onion and rosemary soup

coconut sorbet

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.