

STARTERS

Egg cooked at low temperature, Jerusalem artichoke cream, Colfiorito lentils and black truffle		24
Shrimp carpaccio, marinated artichokes and mullet roe		30
Calamari, confit chicory and asparagus chicory		26
Beef tartare, green pepper emulsion and crispy vegetable chips		28
	FIRST COURSES —	
Ravioli filled with burrata, rocket salad pesto sauce, almond milk		26
Risotto Carnaroli Riserva San Massimo with saffron, local capers, candied lemon and cocoa beans		26
Linguine Benedetto Cavalieri with seafood		30
Orecchiette with wild broccoli, Adriatic anchovies, riviera olives, fried bread		24
FI	SH MAIN COURSES ———————————————————————————————————	
Catch of the day	Fish fillet cooked by the grill served with vegetables	40
	Fish fillet Ligure style served in potato sauce, cherry tomatoes and Taggiasca olives	40
	Fish fillet crusted with salt and seaweed served with stewed vegetables	40
Fish soup with toasted bread		36
ME	EAT MAIN COURSES —	
Beef fillet, potato terrine, young o and pepper sauce	corn with salted butter	44
Breaded veal chop Milanese-style with potato purée		38
Roasted free range chicken "Alpe del Garda" selection, sweet and sour sauce with lemons from Gargnano, roasted potatoes and vegetables (28 oz. for two persons)		64
	— CHEESE —	

Selection of Italian cheeses with homemade jam and organic honey

28

DAILY MENU

Veal carpaccio cooked at low temperature, tuna sauce and capers from Gargnano

24

Spaghetti Felicetti Senatore Cappelli carbonara style

Braised veal shank Milanese style

34

LEFAY SPA

Vegetable soup with miso and herb pesto

22

Sweet potato gnocchi, Jerusalem artichokes and hazelnuts

24

Vegan curry with parsnip, okra, leeks and red lentils

26

Wild berries with vanilla and soya ice cream

The Lefay SPA menu has been created in collaboration with the Lefay SPA Scientific Committee to reduce metabolic demands and cleanse the body. The menus offer tasty and easily digestible combinations of no dairy, glutenfree and mainly prebiotic ingredients that foster the natural wellbeing of the gut flora. The selected used sweeteners are very low in calories, do not affect blood sugar levels and are therefore well tolerated by the body.

DESSERTS

Rose cake with eggnog

Chocolate ingot, pistachio and raspberry

16

Meringue, caramelised apples, vanilla ice cream and star anise

Local lemon mousse, white chocolate and Tassoni citron liqueur

16

Ice cream selection

14

Sorbet selection

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 854/2004. In order to ensure the hygiene and food safety and the organoleptic properties of the product, our preparations can be subjected to blast chilling.