

Example of menu.

The proposal  
changes daily.

## LA LIMONAIA RESTAURANT

### STARTERS

Stuffed aubergine, buffalo mozzarella, basil sauce and red bell pepper fondue	24
Nicoise tuna tartare	30
Lukewarm octopus salad, panzanella and black olive powder	26
Beef tartare with black summer truffle, egg emulsion and chive infused olive oil	28

### FIRST COURSES

Ravioli filled with burrata, rocket salad, almond milk	26
Risotto Riserva San Massimo creamed with Robiola tre latti cheese, lemon and rosemary	26
Luinguine with clams and parsley	30
Gnocchi, basil pesto and prawns	30

### FISH MAIN COURSES

Catch of the day	Fish fillet cooked by the grill served with vegetables and salmoriglio sauce	42
	Fish fillet Ligure style served in potato sauce, cherry tomatoes and Taggiasca olives	42
	Fish fillet crusted with salt and seaweed served with stewed vegetables	42
Squid stuffed with bread and local olives		38

### MEAT MAIN COURSES

Beef fillet, green pepper sauce	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)	66

### CHEESE


Selection of Italian cheeses with homemade jam and organic honey	28
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### DAILY MENU

Tomato "pappa", raw prawns, burrata cheese and black olive powder	30
Risotto with cuttlefish ink	28
Mixed fried fish	36
Chocolate profiteroles	16

### LEFAY SPA

Vegetable soup with miso and herb pesto	22
Sweet potato gnocchi, asparagus and vegan cheese	24
Seitan, tuna sauce	26
Strawberries with vanilla and soya ice cream	14

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, gluten-free 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

Millefeuille, mascarpone cream and strawberries	16
Caramel tartlet, peanut, apricot and mango praline	16
Molten chocolate cake with cherry soup and vanilla ice cream	16
Local lemon mousse, white chocolate and Tassoni citron liqueur	16
Ice cream selection	14
Sorbet selection	16

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