

## LA LIMONAIA RESTAURANT

### SALADS

Caesar Salad <i>Lettuce and iceberg salad, Grana Padano cheese, croutons, Caesar dressing</i>	Chicken	26
	Shrimps, ginger and pimento	28
	Avocado	24
Nicoise Salad <i>Mixed salad, tuna, hard boiled eggs, green beans, tomatoes, anchovies, black olives, radishes</i>		28
Lefay SPA salad <i>Valerian salad, kale, sprouts, goji berries, Pecan nuts, hemp seeds, cocoa bean dressing</i>	ℳ	24

### SANDWICHES

Classic toast <i>Ham, local cheese</i>		16
Club sandwich <i>Toasted bread, chicken, bacon, eggs, tomatoes, ham, local cheese, lettuce, mayonnaise</i>		28
Bruschetta gourmande <i>Durum wheat bread, cherry tomatoes, rocket salad, basil, raw Parma ham, burrata cheese</i>		24
Salmon bun <i>Bun, smoked salmon, dill creamy cheese, courgettes, hard boiled eggs</i>		26
Whole-wheat focaccia <i>Grilled courgettes and aubergines, Sicilian tomato pesto, baby spinach</i>	ℳ	22
Hamburger / Cheeseburger <i>Burger bun, 200 gr. beef hamburger, tomatoes, lettuce, bacon, Cheddar cheese</i>		30

All sandwiches are served with French fries / chips.  
The whole-wheat focaccia is served with a small salad.

### LEFAY SPA ℳ

Starter of the day	20
First Course of the day	22
Main Course of the day	36

### STARTERS

Selection of cold cuts and cheeses with homemade pickled vegetables and jam	28
Searred prawns, chickpea hummus, dried tomatoes	30
Roasted vegetables, grilled Tremosine toma cheese	22

### FIRST COURSES

The Chef's proposal	24
Paccheri fresh pasta with cherry tomato sauce and salted ricotta cheese	24
Linguine with clams and parsley	30

### MAIN COURSES

Catch of the day proposed by the Chef	42
Beef entrecôte with vegetables and Bearnaise sauce	38
Chicken breast with rustic potatoes and rubra sauce	32

### DESSERTS

Tiramisù	16
Cheesecake with wild berries	16
Vanilla crème brûlée	16
Dark chocolate and chufa seed vegan mousse with mango sorbet	ℳ 16
Ice cream selection	14
Selection of fruit sorbets	16

The Lefay SPA ℳ 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.

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.