

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>	✎	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
Avocado toast with salmon <i>Toasted bread, marinated salmon, avocado, eggs, salad</i>		28
Veggie Pulled Burger <i>Vegan burger bun, plant based strips, coleslaw dressed with vegan mayonnaise, tomatoes, lettuce</i>	✎	26
Cheeseburger <i>Burger bun, 200 gr. beef burger, tomatoes, lettuce, bacon, Cheddar cheese</i>		30

LEFAY SPA



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

STARTERS

Beef tartare with classic sides	28
Seafood carpaccio, local citrus dressing and confit tomatoes	30
Lettuce, Valerian salad, dried blueberries, cashews and warm goat cheese	22

FIRST COURSES

The Chef's proposal	24
Paccheri fresh pasta with arrabiata sauce and stracciatella cheese	26
Tagliatelle with Bolognese sauce	26

MAIN COURSES

Catch of the day proposed by the Chef	42
Grilled prawns seasoned with Lake Garda lemon, extra virgin olive oil, capers and chards	40
Chicken breast with rustic potatoes and rubra sauce	32

DESSERTS

Tiramisù	16
Lemon cheesecake	16
Vanilla crème brûlée	16
Vegan chocolate cake, vanilla sauce, mango sorbet	✎ 16
Ice cream selection	14
Selection of fruit sorbets	16

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 well-being 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.