



Hotel Menu of the Day

FRIDAY 6 MARCH



APPETIZERS

Selection of hot and cold appetizers

FIRST COURSE

- ✿ Spätzle fresh pasta with cream, saffron, walnut sauce ^{1,3,7,8,12}
- ✿ Fettuccini with venison (roe deer) and Teroldego wine sauce ^{1,3,9}
- Lasagna Bolognese with meat sauce ^{1,3,7,9}

SOUP

- ✿ Onion soup au gratin with Trentingrana cheese and croutons ^{1,7}

MAIN COURSE

- ✿ Polenta flan with sausage and sautéed mushrooms ^{7,9}
- Beef "tagliata" with balsamic vinegar and baked potatoes
- Beefburger with tomato, cheese and potato wedges ^{1,7}

FISH

Smoked swordfish carpaccio with limoncella sauce ⁴

DESSERT

- ✿ Served Dessert buffet ^{1,3,5,7,8}

WINE PROPOSALS - BY THE GLASS

Sparkling TrentoDOC Ferrari Blanc De Blancs € 10,00 per glass

Nosiola Casimiro Poli € 7,00 per glass

Teroldego Betta € 7,00 per glass

Marzemino Grigoletti € 7,00 per glass

Pinot nero Istituto Agrario € 10,00 per glass

San Martim Grigoletti € 7,00 per glass

KEY TO ALLERGENS 1. Gluten | 2. Shellfish and derivatives | 3. Eggs and derivatives | 4. Fish and derivatives | 5. Peanuts and derivatives | 6. Soy and derivatives | 7. Milk and derivatives | 8. Nuts and derivatives | 9. Celery and derivatives | 10. Mustard and derivatives | 11. Sesame seeds and derivatives | 12. Sulphur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/l expressed as SO₂ | 13. Lupine and derivatives | 14. Molluscs and derivatives.



Local speciality



Vegetarian



Gluten-free