



★★★S  
*Diana*  
DOLOMITES

## Menue Examples

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Carpaccio of seafood salad with mustard-dill dressing

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Double consommé of young steers with mixed vegetables and aged port wine

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Crispy zucchini strudel with buffalo mozzarella on tomato sauce with herbs- olive oil

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Yoghurt and lemon sorbet with raspberries

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Pink roasted lamb chops with basil crust and Pinot Noir Sauce  
Chosen small enclosures

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Delicate chocolate mousse with strawberries and pistachio crumbs

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Marinated smoked meat with small warm potato salad

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Terlan white wine soup

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"Cajinci" with ricotta cheese and spinach in brown butter and chives

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Ladin beef steak with mountain flowers crust in Lagrein sauce with glazed root vegetables

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The traditional Tyrolean Apple donut with cinnamon sugar, vanilla sauce and hazelnut ice cream