

🌀 Hotel Marmolada 🌀

Fresh salads and assorted boiled vegetables at the buffet



Warm tuna in sesame coat on avocado-tartar



*Potato and leek cream soup
or*

*Risotto of basil with scampi and cherry tomatoes
or*

*Home-made parsley "tagliatelle" sautéed with
artichokes and truffle-sauce*



*Veal noisettes from the oven with Weißburgunder sauce
or*

*Fillet of turbot in olives crust
or*

Omelette with radicchio and taleggio-cheese

Garnish: *mangetout peas and rosemary potatoes*



Selection of desserts and fresh fruits at the buffet

Suggested wines:

Red: Rot, Baron Widmann € 29,00

Bianco: Chardonnay Gaun, Tenute Lageder € 24,00

Costamoling Family and Marmolada Team wish you "buon appetito"