

🌀 Hotel Marmolada 🌀

Fresh salads and assorted boiled vegetables at the buffet



Cous cous with tiny vegetables and shrimps



*Courgettes velouté with semolina
or*

*Lemon flavoured home-made tagliolini sautéed in
squid-sauce and tomato-concassé
or*

Risotto to mountain pine flavour with wild duck's breast



*Grilled sirloin of veal with Bernaise sauce
or*

*Swordfish au gratin with parsley
or*

Italian omelette with green asparagus tips and raw ham

Side dish: aubergines Sicilian art and duchess potatoes



Selection of desserts and fresh fruits from the buffet

Suggested wines:

Red: Reserve del Conte, Manincor € 21,00

White: Terlaner Klassich Cuvée, Terlan € 15,00

Family Costamoling and Marmolada Team wish you "buon appetito".