



Appetizers, salads, boiled and grilled vegetables at the buffet



*Spaghetti sautéed with scampi Busera style and diced tomatoes
or*

*Puff-pastry pie stuffed with fresh artichokes on Taleggio cheese sauce
or*

*Velouté of zucchini (courgettes) and semolina
or*

Penne with tomato sauce or ragout



*Grilled sea-bass fish fillet with ginger sauce
or*

*In the oven glazed veal's shoulder
with caramelized spring onion sauce
or*

In foil baked potato from Pusteria with goat's butter and fresh herbs cheese

Side-dish: glazed carrots and mashed potatoes



Selection of desserts and fresh fruits from the buffet

Suggested wines:

Red: Lagrein Riserva, Obermoser € 39,00

White: Pinot Bianco, Alois Lageder € 21,00

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