



Appetizers, salads, boiled and grilled vegetables at the buffet



*Barley risotto jardinière style with tiny vegetables and fresh cheese
or*

*Potato dumplings stuffed with radicchio from Treviso on pistachio sauce
or*

*Beef stock with tiny semolina dumplings
or*

Penne with tomato sauce or ragout



*Baked brook-trout fillet (alpine char) on pumpkins sauce and dill-potatoes
or*

*Guinea fowl in wine sauce
with kohlrabi and dill flavoured potatoes
or*

Fried camembert cheese on salad and raspberry vinegar dressing



Selection of desserts and fresh fruits from the buffet

Suggested wines:

Red: Lagone, Aia Vecchia € 27,00

White: 448 Rosé, Girlan € 25,00

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