



DINNER AT L'EK

ENTREE

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| FASSONA “Fassona” veal with hazelnuts | 18 |
| LOBSTER Lobster salad, green apple and coriander, garden vegetables | 28 |
| “CULATELLO” HAM Culatello ham from “Oro dello Spigaroli” premium selection | 25 |
| TERRINA Terrine of eggplant and camone tomato, lemon compote | 15 |
| FISH “Agone” (Como lake typical fish), parsley sauce, smoked provola | 15 |
| PLATEAU ROYAL 10 Oysters Gillardeau, 6 prawns, 4 scampi, 10 sea truffles, Natural scallops, raw fish from the market | 160 |

FIRST DISH

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| TORTELLO Tortello stuffed with rabbit, endive infusion, missoltino butter | 18 |
| SPAGHETTO Cold spaghetti, tomato, shrimp, lime | 20 |
| LASAGNETTA Lasagna with trumpet courgettes, burrata, lake bottarga oil | 18 |
| RISO Rice in cagnone and perch fish | 20 |

MAIN DISH

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| FISH & COZZE Hake from the Ligurian Sea, mussels and saffron | 24 |
| ROMBO Sautéed turbot, beans and bouillabaisse sauce | 28 |
| MIROGLIO DUCK Roasted Miroglio duck breast with apple and ginger compote with orange sauce | 24 |
| FILETTO & FOIE GRASS Rossini-style veal fillet with foie grass escalope | 32 |
| FORMAGGI Selection of French cheeses with mustards and jams | 18 |

DESSERT

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| ROYAL CAFFÈ Royal with coffee, almonds, mountain milk foam | 8 |
| SOUFFLÉ AL CIOCCOLATO Soufflé al cioccolato , gelato alla vaniglia del Madagascar | 12 |
| CREMA BRUCIATA Chocolate soufflé, Madagascar vanilla ice cream | 8 |
| FRUTTINI Fruttini fruit ice cream | 10 |

GOURMET PIZZAS

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| pizza gourmet with S. Marzano tomato, Conte mozzarella, basil oil | 12 |
| pizza gourmet with S. Marzano tomato, Conte mozzarella, anchovies, Taggia olives and capers | 16 |
| pizza gourmet with red shrimp and bronte pistachio | 26 |