

DINNER



AT L'EK
Chef Luca Dell'Orto

L'EK
bistrot
CONTEMPORANEO

BUON APPETITO!

The bistro is an informal place by nature, where not to be in a hurry and let time take back its own dimension.

Our journey will be between the rediscovery of authentic tastes and flavors and a contemporary kitchen, without filters.

We are dedicated to sharing our work with you.

ONLINE MENU



Scan me!

#CasualWithFlavour



www.lekbistrot.it



@lekbistrot

MENU DEGUSTAZIONE

TRAVELLING WITH L'EK

Roasted pumpkin | taleggio from Valsassina | chestnuts and krosnis

Rabbit "tortello alla cacciatora" | escarole | lake butter

Barley dumega with cress | vineyard snails | lattice

Lamb crepes | verza | coffee royal sauce

"Bavarese" | almonds | mountain milk mousse














60 (whole table)



APERITIVO








- ✦ **Ombra 30 lune**
Nicola Gatta | Chardonnay, Pinot Nero 8
- ✦ **Brut Réserve**
Charles Heidsieck | Chardonnay, Pinot Noir, Pinot Meunier 15
- ✦ **Alcohol Free Sparkling Wine**
Dr. Fischer Hofstätter | Riesling 10

INCIPIT

- ✦ **Culatello**
Culatello di Zibello di Spigaroli ham, pan brioches maison 30  
- Ostriche**
Royal David Hervè oysters | 6 pcs 45 
- ✦ **Sashimi**
Smoked Salmon Sashimi Upstream 90 gr 29 
- ✦ **Acciughe**
Anchovies Tiras San Filippo with Normandy butter 4 pcs 20  
- ✦ **Caviale**
Giavieri caviar: Siberian 10 gr (a,c,d,g) 32 Beluga 10 gr 54 
- ✦ **Focaccia**
Focaccia crudo ham and stracciatella 20  
- Lievitato Gourmet**
Gourmet leavened with pistachio and red shrimp 30    















L'EK MENU

- ✦ **Cervo**
Deer steak | Waldorf salad with green apple and walnuts 20  
- ✦ **Capesante**
Raw scallops | Jerusalem artichoke | lemon 25 
- ✦ **Lumache**
Petit gris snails | parsley cream | buttermilk 18  
- ✦ **Foie gras**
Torcione of foie gras with Vertemate passito wine | apple | ginger 20    
- ✦ **Zucca**
Roasted pumpkin | Taleggio from Valsassina | chestnuts | krosnis 18 
- ✦ **Cappelletto**
“Cappelletto” with frogs | sweet garlic soup | chervil 20   
- ✦ **Linguine**
Linguine “veraci” | Royal Siberian caviar 25     
- ✦ **Risotto**
Risotto with chestnut mousse | smoked pork belly | Valcaleppio (min 2 people) 20   












L'EK MENU

- ✦ **Luccio**
Zander fish | saffron sauce | Jerusalem artichokes 25   
- ✦ **Salmerino**
“Mugnaia” char 25    
- ✦ **Fassona**
Fassona breast with balsamic vinegar | morel | black cabbage 25  
- ✦ **Filetto**
Fillet Rossini style | fondant potato | truffle 35  
- ✦ **Da condividere**
Sharing dish (recommended for 3/4 people) 65
Chicken “label Rouget” cooked whole in a crust of salt and seaweed
Served with its champagne vinegar and truffle sauce
- ✦ **Formaggi**
Selection of cheeses with mustards and jams 18 



DESSERTS

- Royal**
Coffee Royal | praline hazelnuts | mountain milk foam 8  
- Bavarese**
Bavarian with hay | corn ice cream | crumble cake 8  
- Terrina**
Terrine with three chocolates | almond “frangipane” | banana ice-cream 8   
- Crema bruciata**
Blueberry burnt cream | meringue and reduced marsala 10  
- Sorbetto**
Sorbet of the day 6

Allergens

 gluten

 shellfish

 egg

 fish

 peanut

 nut

 celery

 mustard

 sesame

 SO2

 soy

 milk

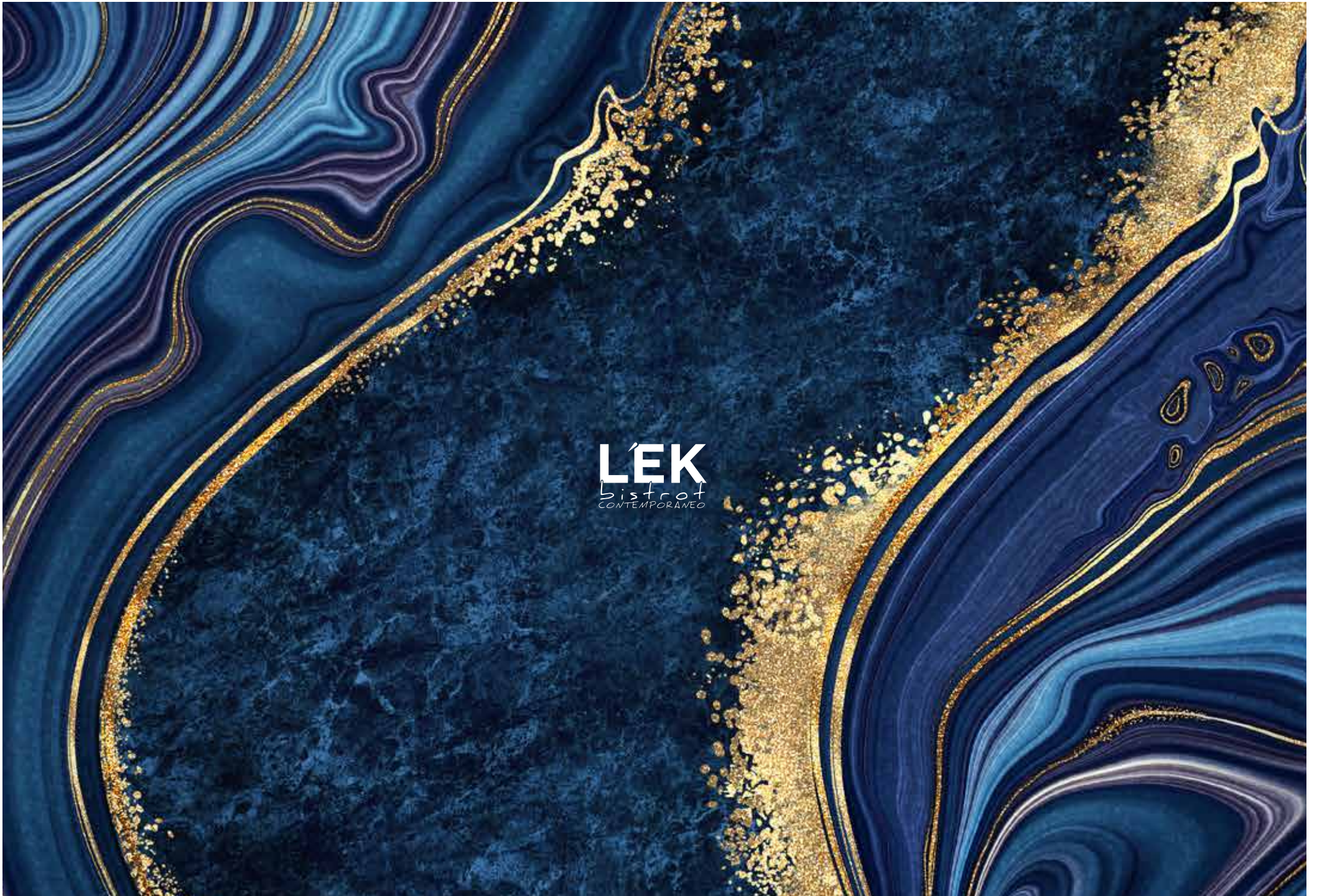
 mushroom

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Customers are requested to communicate any allergies or intolerances.

Some products are treated with rapid temperature reduction (pursuant to Reg. CE n 852/04).





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