

LUNCH



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



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CARTE BLANCHE MENU

Five courses according to the market
and the mood of Chef Dell'Orto

75



I CLASSICI DELLA CASA

Available all day

- ✦ **La Tradizionale**
Gourmet pizza with S. Marzano tomatoes | mozzarella cheese | basil oil 12
- ✦ **Crudo & straciatella**
Gourmet focaccia with straciatella cheese | Parma ham 20
- ✦ **La Cantabrica**
Gourmet pizza with S. Marzano tomatoes | mozzarella cheese | anchovies | olives from Taggia | escarole sautéed with chilli oil 16
- ✦ **Gambero rosso**
Gourmet focaccia with red shrimp | Bronte pistachio 28
- ✦ **Ostriche**
Gillardeau oyster 5 each
- ✦ **Burro & acciuga**
Bread | butter | Cantabrian anchovies 15
- ✦ **Culatello Spigaroli**
Culatello ham from Spigaroli (50gr / 90gr) 14 / 25
- ✦ **Formaggi**
Selection of French cheeses | vegetables 20



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Choose **one courses**
among the proposals on the side,
water included

16 euro

Choose **two courses**
water included

25 euro

Choose **two courses and a dessert**
water included

30 euro

Entree`

- ✎ Cold tomato soup | burrata | croutons of bread
- ✎ Sea bass cheviche with coconut milk | basil | lime
- ✎ Cesar Salad with chicken supreme and Parmesan flakes
- ✎ Terrine of chub and surroundings with missoltino oil
- ✎ Old-fashioned veal with tuna sauce
- ✎ Beef tartare | hazelnut oil | mustard maio
- ✎ Bresaola di Madesimo from the Ma workshop

Main dish

- ✎ Rice in cagnone with fish from our lake
- ✎ Spaghetti with clams
- ✎ “Cacio e pepe” pasta
- ✎ Paccheri with three tomatoes and basil
- ✎ Lean tortello with light pesto
- ✎ Chirashi veg - Rice, avocado, edamame, maio with nori seaweed
- ✎ Sliced beef flank
- ✎ Duck | chanterelles | rennet apples | Vermouth and orange sauce
- ✎ Galletto “alla diavola” cooked on brick (25 min cooking)
- ✎ Lake Fish & Chips | tartar sauce
- ✎ Lek Burger with Cheddar | sour onion | French fries

Dessert

- ✎ Burnt blueberry cream | meringues
- ✎ Tiramisu
- ✎ Fruit sorbet or ice cream of the day
- ✎ Yogurt foam with fresh and crunchy almond fruit