

# DINNER MENU

L'EK Bistrot is an unconditional passion  
for the finest ingredients.

Cuisine and artisanal baking  
in the heart of Lecco.



[www.lekbistrot.it](http://www.lekbistrot.it)



@lekbistrot



## TRAVELLING WITH LEK ...

Choice of two courses - 50€  
Choice of two courses and dessert - 60€

### **APERITIFS**

Franciacorta Ca Del Faro - 10€  
Champagne selezione Lek Bistrot - 15€

### **INCIPIT**

Pizza Gourmet Culatello and Straciatella cheese <sup>7-1</sup> - 25€  
Pizza Gourmet con pistacchio, red prawn <sup>7-1-8-2</sup> - 30€



Guests are kindly requested to inform us of any allergies or food intolerances.\* Not included in the tasting menu.



## STARTERS

GOOSE LIVER ESCALOPE <sup>7-10</sup>

Marsala wine sauce, apple compote, ginger

FROG'S LEGS, AROMATIC HERBS <sup>1-7-9</sup>

Parsley, sweet garlic broth

ARTICHOKE <sup>4-3-12</sup>

Hazelnut, bagna cauda, Missoltino fish lake

CULATELLO DI ZIBELLO dop "CROCE DELIZIA" <sup>1-3-7</sup>

Home made bread

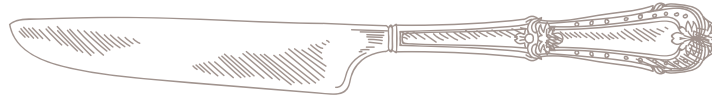
SHRIMPS SALAD <sup>7-4</sup>

Champagne vinegar sauce, lemon



Choice of two courses - 50€. Choice of two courses and dessert - 60€

Guests are kindly requested to inform us of any allergies or food intolerances.\* Not included in the tasting menu.



## FIRST COURSES

DUMPLINGS FILLED WITH COD <sup>1-2-4-13-14</sup>  
Marinara fish broth

IL RISOTTO (min 2 p) <sup>7-9</sup>  
Chestnut, wine reduction, prized black truffle

RAVIOLI GUINEA FOWL <sup>1-7-9</sup>  
Ragout with breast, porcini mushrooms

## MAIN COURSES

ROSSINI STYLE FILLET <sup>7-9</sup>  
Perigourdin sauce, truffle

ROE DEER SADDLE <sup>7-9</sup>  
Blueberries, chestnut, Marsala wine sauce

GRILLED GROUPER <sup>4-7</sup>  
Winter vegetables, saffron sauce

### DISH OF THE DAY

FASSONA BEEF RIBS <sup>7\*</sup>  
grilled, bernese sauce, rosemary



Choice of two courses - 50€. Choice of two courses and dessert - 60€

Guests are kindly requested to inform us of any allergies or food intolerances.\* Not included in the tasting menu.