

L'EK
bistrot
CONTEMPORANEO

CONTEMPORARY MENU WINTER & SPRING





Incipit... To Begin

APPETIZER (To Share, Minimum 2 People)
Five small tastings to start in the best way

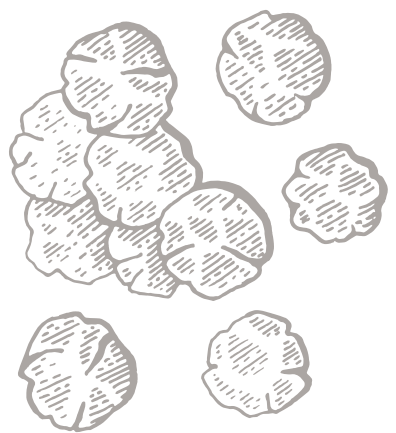
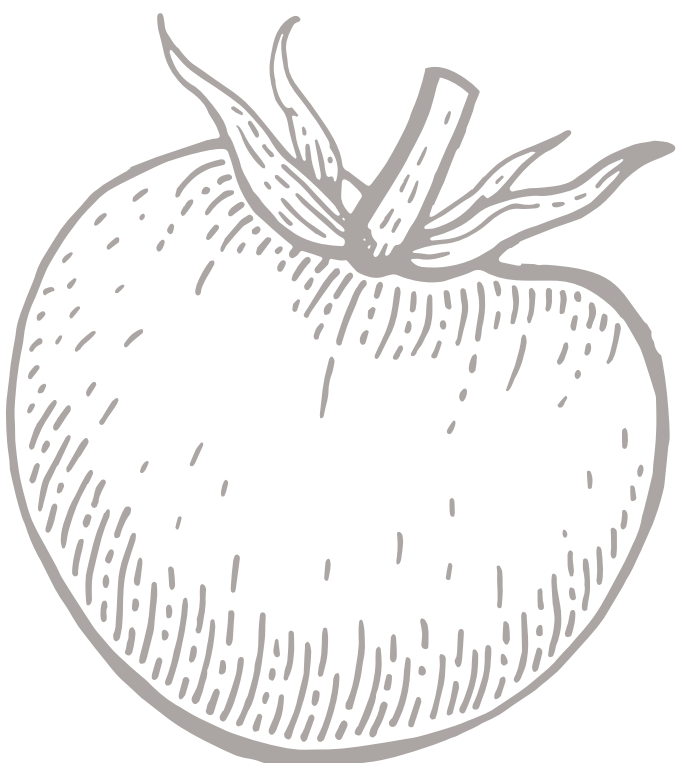
STEFANO BETTELLA'S CULACCIA, house-made brioche

ROYAL DAVID HERVÉ OYSTERS (6 pcs)

TIRAS SAN FILIPPO ANCHOVIES, with Normandy butter (4 pcs)

GOURMET FOCACCIA, Sant'Ilario cured ham and stracciatella

GOURMET FOCACCIA, pistachio, and red prawn





Tasting Menu

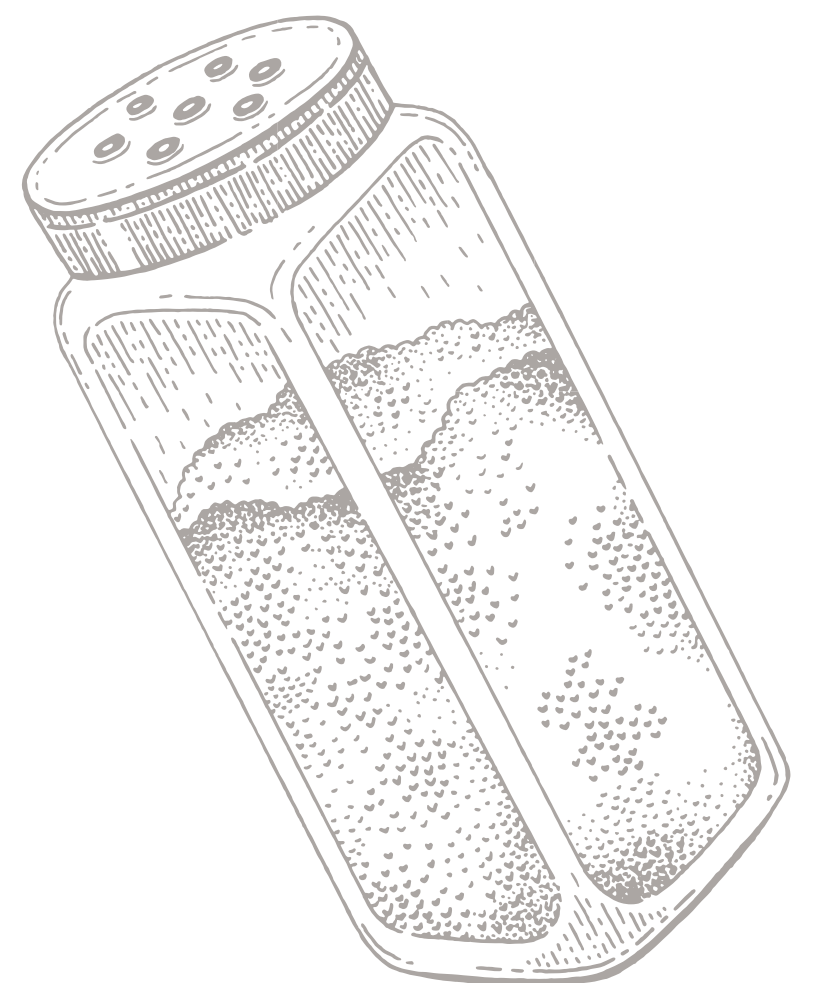
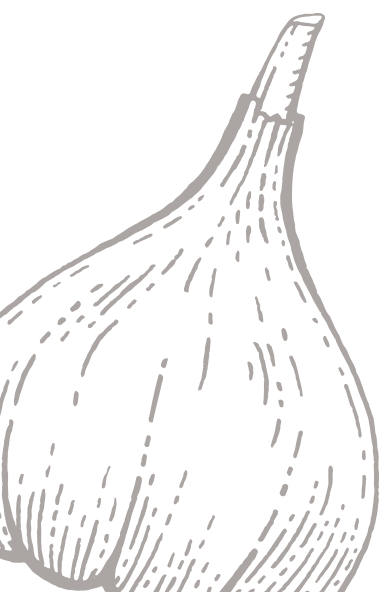
FROG LEGS, SWEET GARLIC CHANTILLY

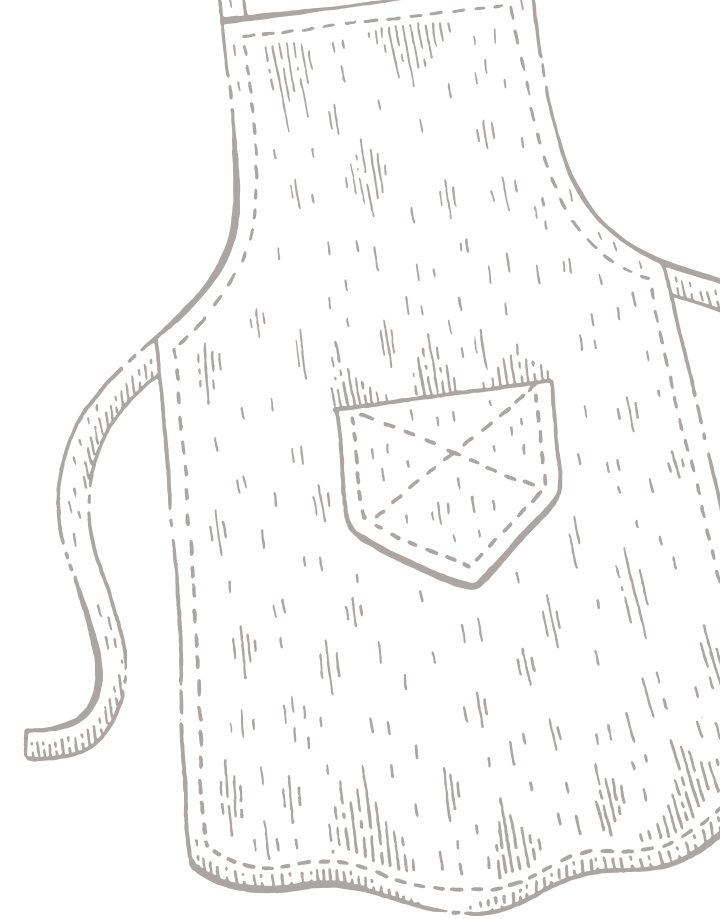
GRILLED ARTICHOKE, bay leaf-infused Béarnaise,
and bagna cauda with missoltino

WATERCRESS RISOTTO, river snails, and buttermilk

CRISPY BEEF, rosemary Béarnaise foam, and potato mille-feuille

CRÊPES SUZETTE à la Minute





Food List

SALT COD FRITTER, lemon gel, parsley cream,
and raw puntarelle

GRILLED ARTICHOKE, bay leaf-infused Béarnaise,
and bagna cauda with missoltino

FROG LEGS, sweet garlic chantilly

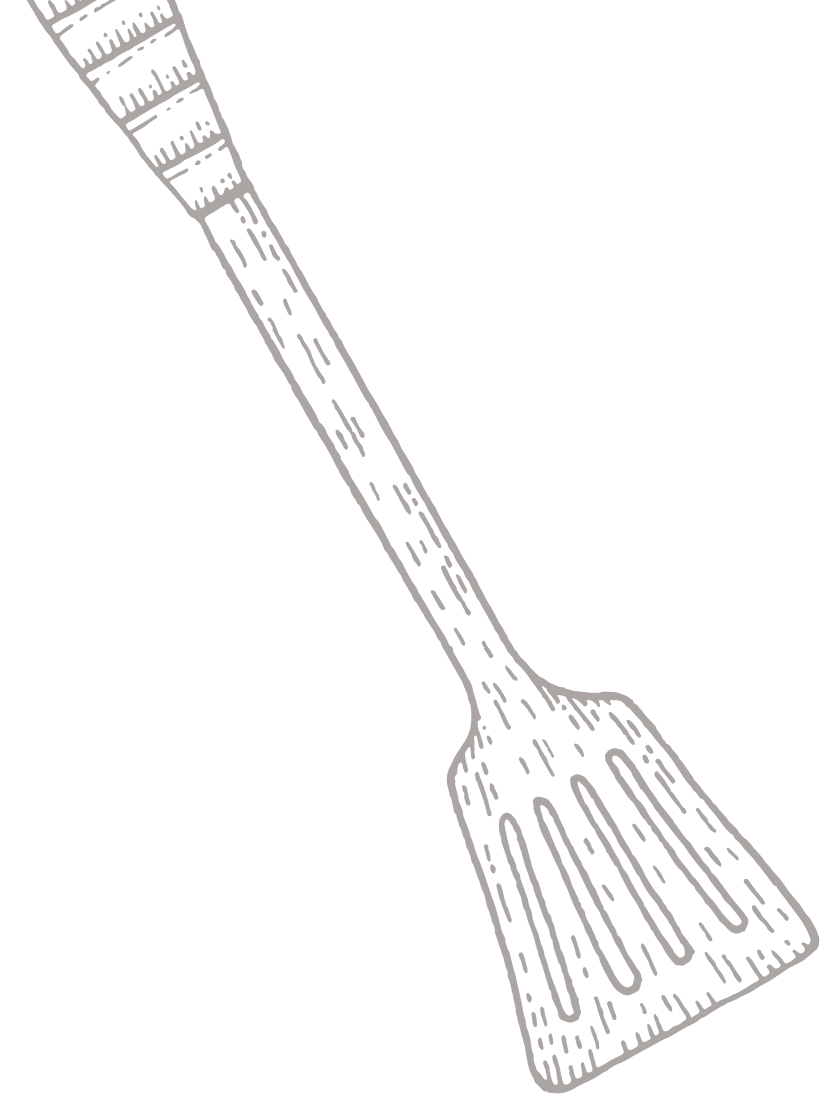
PRAWN, burrata, cream, and smoked herring
pearls

TORTELLI, Colli escarole, and Lake sardine butter

WINTER RISOTTO, quince, cauliflower, and fine
black truffle (minimum 2 people)

SOUP "IN CUFFIA", Pereto bean soup with mussels
in puff pastry

Food List



BERGAMASCA QUAIL, stuffed with figs, raisins, and celery root purée

CAULIFLOWER STEAK, charcoal-grilled and served with green peppercorn sauce

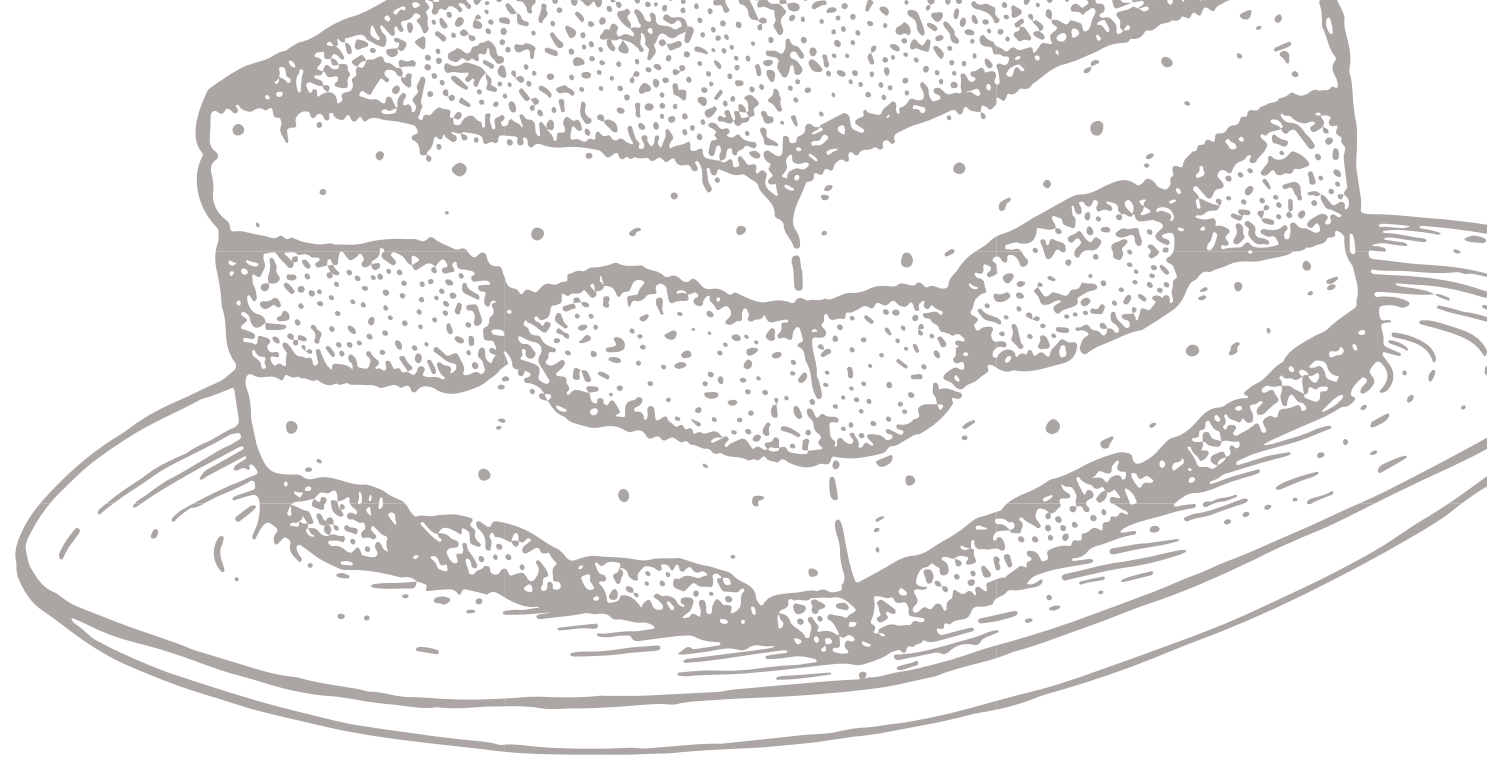
THE BEST CATCH OF THE DAY, served with seasonal vegetables

FILET ROSSINI, with Périgourdine sauce

DISH OF THE DAY, based on market availability or the chef's mood

GREPPI FICATUM ROAST CHICKEN, served with mushrooms and champagne sauce
(recommended for 2-3 people)

SELECTION OF OROBIC CHEESES, a tasting clock with 2 cow's milk, 2 goat's milk, and 2 sheep's milk cheeses, served with a sweet compote



Dessert

BONÈT CLASSICO

CRÈME BRÛLÉE, wine-poached pear, cinnamon crumble

BLACK FOREST

DARK CHOCOLATE MOUSSE, sacher, salted cocoa crunch and amarena cherries

AFFOGATO, classic custard gelato served with whipped cream and salted caramel

TIRAMISU

CRÊPES SUZETTE with Grand Marnier sauce and gelato