

# RISTORANTE LÈCRU

*Lècru, the restaurant in the most ancient room of Castello di Casiglio.*

*Our Chef Michele Pedrazzini, our Maître Sergio Miccoli and their teams welcome you in our restaurant*

## *Our tasting Menu*

To create an experience that go beyond the simple lunch or simple dinner.  
An unforgettable experience thanks to the atmosphere, flavours and tastes.  
That experience will live forever in our memory.

## *Wine*

Our Maître Sergio Miccoli will be glad to complete your experience pairing your dishes with the perfect wine.

*5 courses "How fascinating winter is..." pairing € 30,00*

*7 courses "Creativity" pairing € 40,00*

*Time limit tasting menu:  
by 1.30 p.m. for lunch  
by 9.00 p.m. for dinner*

# RISTORANTE LÈCRU

## *How fascinating winter is...*

Our 5 courses menu to let you taste the best niche products of our Como Lake

CHAR TARTARE\* 4 - 7

marinated with red turnip, natural yogurt,  
crispy artichokes and Patanegra fat

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THE TORTELLI\* 1 - 7 - 9

chicken broth, its tortelli, head salami, dumplings\* and Bitto 2020

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"CAMPO DELL'OSTE" RISOTTO

ISOS selection with "Collina d'Oro" saffron, marrow gratinated in the Bone\*

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GRILLED LAMB 1 - 7 - 9

Caslino Valley goat cheese, herbs and crusty bread

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PUFF PASTRY BASKET 1 - 3 - 7

panna cotta, roasted pineapple and orange sauce

*Euro 70,00*

*wines and drinks not included*

## *Creativity*

Let yourself be driven in our 7 courses menu, to surprise you  
by the creativity of our Chef Michele Pedrazzini

*Euro 85,00*

*wines and drinks not included*

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## Starters

THE VENISON\* 7 - 9 - 12



Venison tartare with hints of forest, marinated turnips and blueberries  
∞ 20

AUTUMN VEGETABLES, ROOTS AND TUBERS 9  
in various textures and cooking

∞ 16

L'ARAGOSTA\*\* 2



Lobster tail, guanciale, soft millet, pomegranate  
and crispy daikon  
∞ 28

THE EGG\* 3 - 7

Crispy egg, cream of polenta, black truffle  
and parmesan meringue  
∞ 22

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## JAMON IBÉRICO



*served with anchovies from the Cantabrian Sea, burrata and roasted peppers*


BLACK – PATANEGRA (36 months aged)


Known as “ de bellota “ It is the only authentic “ Pata Negra “ produced with  
pigs 100% pure Iberian breed, left free in the “ dehesas “ and feeding on acorns.  
∞ 30

# RISTORANTE LÈCRU

## First courses

IL RISO "CAMPO DELL'OSTE" SELEZIONE ISOS 7 - 9  
Cream of cauliflower, sweetbreads and raspberry powder  
∞ 24

PACCHERI\* 1 - 7 - 9   
Mezzi paccheri with tripe ragout\*, catalogna and pure seasoned goat cheese  
∞ 20

RAVIOLI\* 1 - 7 - 9   
Pike ravioli, its bottom, burnt vegetables,  
yogurt and chives  
∞ 22

THE TORTELLI\* 1 - 7 - 9  
Chicken broth, its tortelli, head salami, dumplings\* and Bitto 2020  
∞ 20

# RISTORANTE LÈCRU

## Main courses

THE LAMB\* 7 - 9 - 12

Roasted Livo lamb, orange and chili,  
butter whipped mashed potatoes

∞ 24



THE CENTROFOLO\* 1 - 4 - 8

Seared deep-sea amberjack, flavored crusty bread, hazelnuts,  
currants and late radicchio

∞ 28



BURBOT\* 12 - 4 - 6

Fillet of burbot lacquered rice textures in dogfish\*,  
turnip greens and acidulated green apples

∞ 25

THE PUMPKIN 9

Grilled pumpkin, its cream, crispy vegetables,  
tamarind and vegetable bottom

∞ 20

# RISTORANTE LÈCRU

*...and after your meal, let yourself be tempted by the desserts  
selection of our pastry chef Loris Jzzo!*

## Timetable

Lunch

12:30 - 14:30

Dinner

19:45 - 22:00

*Due to the closing time of the restaurant at  
2.30 and 10 p.m., from 2 p.m. to 2.30 p.m.  
and from 9.30 p.m. to 10 p.m., our  
restaurant will offer a reduced menu with a  
limited choice of courses and dishes,  
marked with the symbol and a main course  
and a dessert can be ordered*



Cover charge: 4 € per person

\*This product may have been kept at temperature of -18° C or otherwise frozen in order to meet top hygienic, sanitary and organoleptic standard.

\*\*This product has been conserved at temperature of -18° C or otherwise frozen in order to meet top hygienic, sanitary and organoleptic standard.

We inform our guests that food and beverage served in our restaurant and bar, might contain allergene ingredients. Please do not hesitate to contact our service staff for further information.