

RISTORANTE  
**LÈCRU**

*Chef Michele Pedrazzini*

*welcomes you to our restaurant Lécru*

**Appetizers**

ARTISANAL COLD CUTS SELECTION

served with side Dish of the Day

∞ 18



DUCK

with Caesar Salad, Figs, Orange and autumnal Erbs

∞ 22



ROCK FISH SOUP

with Sourdough Bread Crouton Cheese and Parsley

∞ 20

SCALLOPS

with Catalan Salad, Mojito Jelly,  
Mussels Pan and Withered Tomatoes

∞ 24



NEGRANA SAUSAGE

from "Azienda Agricola Pradella" with red Wine, Cauliflower Cream,  
Apple Mustard and crunchy Bread

∞ 20

# RISTORANTE LÈCRU

## Main Courses

### SPAGHETTI

Felicetti Selection with Beetroot, Clams  
and Potatoes and Mussels Cream

∞ 20

### RISOTTO

Campo dell'Oste Selection creamed with salty Cod,  
Borlotti Beans and Parsley

∞ 25



### PACCHERI PASTA

Gragnano Selection "alla Carbonara" Lake, Bacon and crunchy Egg

∞ 20

### BURRATA CHEESE AND PARMESAN BUTTONS

with warm Tomato Water, Basil and its Dust

∞ 16



### BOLOGNESE LASAGNA GLUTEN FREE

∞ 18



## Home Made Fresh Pasta of our Production

### TAGLIOLINI 30 EGG YOLKS

Tagliolini Pasta made with Egg Yolk, local Truffle,  
Breadcrumbs and crunchy Leek

∞ 25



### TORTELLONI

with Veal Cheek, Porcini Mushrooms, Berries and  
Blueberries Dust

∞ 22

### CANNELLINI CREAM

Maltagliati integral Pasta, Broccoli, Lard and red Prawns

∞ 18



# RISTORANTE LÈCRU

## Meat and Fish Courses

VEAL LOIN  
with Sunchoke and its Ristrict  
∞ 25



LUCCIO PERCA FISH  
with Beurre Blanc, Mushrooms,  
Celery Extract and Lemon grass  
∞ 26



TURBOT CHOMP  
with Turnip, Celeriac, autumnal Vegetables  
and Bagna Cauda  
∞ 28



ROASTED PIGEON  
with green Apple in Chamomile Infusion,  
marinated Turnip and Apple Mustard  
∞ 26



CATCH OF THE DAY  
According to Market availability  
∞ 35



## Grilled Meat

CANADIAN BEEF  
with whipped Butter Potatoes Cream and crunchy Salad  
∞ 30



OX FILLET  
Rustic Potatoes, Mustard Mayonnaise  
∞ 28



RIB ≈ 1 kg  
Erbs Oil and Charcoal Vegetables  
∞ 62



**...and for Kids Milanese Style Chicken Cutlet with Fries ∞ 18**

# RISTORANTE LÈCRU

## THE IBÉRICO HAM CORNER

served with Cantabrian Anchovies, Burrata Cheese and roasted Pepper

### GREEN - DE CEBO DE CAMPO (seasoning 36 months)

It comes from pigs fed partly on acorns, partly on feed. In this case, the origin of pigs must be at least 50% of the Iberian breed.

∞ 24

### RED - DE BELLOTA IBÉRICO (seasoning 48 Months)

It comes from pigs left free and raised in a non-intensive way in the Dehesas, the large Spanish farms. They are pigs fed on what nature offers in the oak woods: acorns above all, but also grass and roots. Also in this case the pigs must be at least 50% Iberian genetics

∞ 27

### BLACK - PATANEGRA (seasoning 36 months)

The only true Pata Negra, ham made from 100% pure Iberian pigs, left free in the Dehesas and fed on acorns (for this reason called De Bellota 100% Iberian)

∞ 30

### SELECTION OF THREE TYPES ∞ 35

RISTORANTE  
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**Dessert  
&  
Cheeses**

RISTORANTE  
**LÈCRU**

## Our Cheeses

Selection of local Cheeses from Brianza Area  
and Lake with Jams and Honey



∞ 16

Selection of Bitto DOP 2015, 2019 and 2022  
from Val Gerola with Jams  
and grilled Bisciola



∞ 14

Selection of Goat Cheeses with Berries Jam



∞ 14

**There is no sincerer love than the love of food**

**George Bernard Shaw**

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

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We inform our guests that food and beverage served in our restaurant and bar, might contain allergene ingredients.

A member of our staff is at your disposal for further information.

RISTORANTE  
**LÈCRU**

**Our Desserts**

MOLLEAUX AU CHOCOLATE  
with Variation of Raspberries  
∞ 10



PANNA COTTA  
with Basil, Lime and bitter Almond  
∞ 10



APPLES CHARLOTTE  
with Hay Cream, Cinnamon Meringues  
with mulled Wine and its Sorbet  
∞ 10



BLACK TEA PARFAIT  
with grilled Pineapple and Rosemary  
∞ 10



THE CHESTNUTS PATH  
Chocolate and fresh Cream  
∞ 10



**Fruits and ice Cream\*\***

OUR FRUIT SORBETS\*  
∞ 8



SLICED FRUIT WITH ICE CREAM \*\*  
∞ 10



**Our Dessert Wines →**

# RISTORANTE L'ECRU

## Dessert Wines

		
Vinsanto Chianti Classico - Antinori	€ 38,00	€ 8,00
Muffato Castello della Sala - Antinori	€ 55,00	
Ramandolo DOCG "Il Longhino" - Dario Coos	€ 29,00	€7,00
Picolit Docg - Dario Coos	€ 50,00	
Tre Filer Tav. I Frati - Cà dei Frati	€ 28,00	€ 6,00
Ben Ryè Passito di Pantelleria Doc - Donnafugata	€ 45,00	€ 9,00
L'Ecrù Passito Terre Siciliane - Firriato	€ 48,00	
Favinia Passulè Igt Zibibbo - Firriato	€ 50,00	
Vertemate Alpi Retiche Igt Passito - Mamete Prevostini	€ 48,00	€ 9,00
Bianco di Ornella Igt - Ornella Molon	€ 36,00	€ 8,00
Passito di Pantelleria - Solidea	€ 45,00	€ 8,00
Gewurztraminer Vend. Tardiva Doc - T. Hofstaetter	€ 45,00	€ 8,00
Tal Luc - Lis Neris	€ 68,00	
Torcolato - Maculan	€ 37,00	€ 7,00
Acininobili - Maculan	€ 65,00	
Recioto Valpolicella Classico Angelorum - Masi	€ 32,00	
Malvasia Colli Piacentini - Luretta	€ 35,00	
Moscato d'Asti Vivace Docg - Castel del Poggio	€ 27,00	€ 6,00
Capinera Gialla Moscato - Tommasi	€ 29,00	
Moscato d'Asti Lumine Docg - Vigneti di Cà d'Gal	€ 28,00	



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Cover Charge: 3,00 € per person

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