

RISTORANTE

# LÈCRU

# *Brunch del 1° dell'anno*

## MENÙ BUFFET

Sel. salumi stagionati in cascina e bruschette dello Chef
I formaggi freschi e stagionati locali con composte e mostarde
Insalate miste, faraona, salmone e scimudin
Carciofi ripieni funghi e fonduta di taleggio
Salmone marinato al finocchietto, burro e crostone di pane
Focacce e pizze del nostro forno
Brioches miste
Selezione di dolci del nostro pasticcere

## MENÙ À LA CARTE

**(ORDINABILE 1 PORTATA X CATEGORIA)**

**UOVA**
Uovo di selva all'occhio di bue e tartufo nero delle nostre colline
Uovo alla benedict con spinaci e crostone di pane ai cereali
Omelette con i condimenti tradizionali

**DOLCI**
Frolla alle noci engadinese e gelato al latte
Crème brulée cioccolato e lamponi
I gelati artigianali del giorno

**FRUTTA & YOGURT**
Frutta fresca e secca con yogurt artigianale
Carpaccio di ananas al rosmarino, pepe rosa e sorbetto al limone
Gelato allo yogurt, mirtilli neri e panna montata

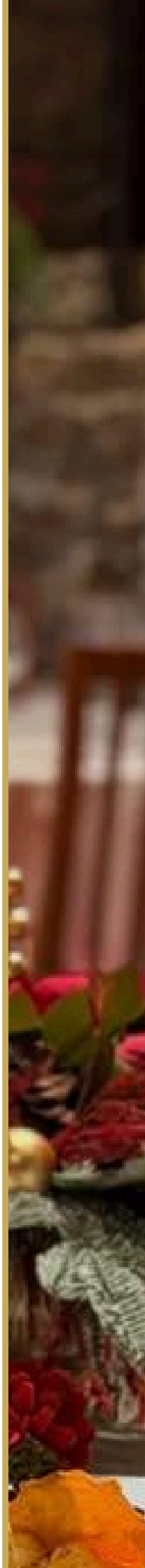
**PIATTI CALDI**
Lasagnetta tradizionale gratinata
Paccheri "Ferdinando" ai funghi porcini e gamberoni

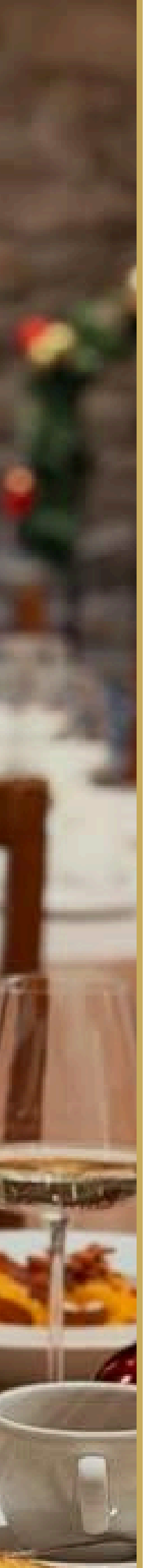
**TOAST**
**AvoToast** salmone, uovo e consistenze di avocado
**LobsteRoll** maine-style astice, sedano croccante e insalatina
**VegToast** con verdure grigliate e casera dop

60
25 (bambini fino a 12 anni)

INFO E PRENOTAZIONI
031 627288 - info@lecruristorante.it

CASTELLO CASIGLIO
RELAIS&SPA
★★★★





RISTORANTE

LÈCRU

# New Year's Day Brunch

## BUFFET MENU

Selection of cured meats and bruschette by the Chef
Fresh and aged local cheeses with compotes and mustards
Mixed salads, guinea fowl, salmon and scimudin
Stuffed artichokes with mushrooms and taleggio fondue
Salmon marinated with fennel, butter and bread crouton
Focaccias and pizzas from our bakery
Mixed brioches
Selection of desserts from our pastry chef

## À LA CARTE MENU

**(ORDER 1 COURSE PER CATEGORY)**

**EGG**
Fried wild egg with black truffle from our hills
Egg Benedict with spinach and cereal bread crouton
Omelette with traditional condiments

**DESSERTS**
Engadine walnut shortcrust pastry and milk ice cream
Chocolate and raspberry crème brulée
Artisanal ice creams of the day

**FRUIT & YOGURT**
Fresh and dried fruit with artisanal yogurt
Pineapple carpaccio with rosemary, pink pepper and lemon sorbet
Yogurt ice cream, blueberries and whipped cream

**HOT DISHES**
**Traditional lasagna au gratin**
"Ferdinando" paccheri with porcini mushrooms and prawns

**TOAST**
**AvoToast s**almon, egg and avocado textures
**LobsteRolL maine-style** lobster, crispy celery and salad
**VegToast** with grilled vegetables and casera dop

60
25 (children up to age 12)

INFO AND RESERVATIONS
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