

LeNo7
BISTROT

*Everything is freshly prepared
in our kitchen*


Tasting Menu

75

Starters

Sale in zucca    

Roasted pumpkin, peanut cream, pumpkin miso, smoked cheese fondue, and apple mostarda

La parte migliore dello spiedo 

Brescian mombolino, polenta concia, Bagoss cheese, and traditional spiedo sauce

First Courses

Fregola cacio e pepe   


Creamy fregola pasta cacio e pepe style, Ronchi broccoli pesto, toasted hazelnuts

Main Courses

Back in the days '80  

Porchetta-style guinea fowl stuffed with cured ham, scented with sage and lemon, served with mascarpone and cognac cream, and soft potato purée

















Desserts

Al contadino non far sapere    






Lime-poached pears, crumble, jasmine chocolate, and Cacio cheese ice cream

STARTERS

Starters









- Sale in zucca*     18
Roasted pumpkin, velvety peanut cream, pumpkin miso,
delicate smoked cheese fondue, apple mostarda
- La parte migliore dello spiedo*  22
Brescian mombolino, traditional polenta concia, aged Bagoss
cheese, rich spiedo jus
- Tutto in un cappuccino*     24
Polenta, creamed cod, milk foam, porcini powder,
and savory pastry
- Come un lobster roll*      25
Red prawns and scampi served in multiple preparations, carrot
purée scented with lemongrass
- Passione e artigianalità*   22
Our selected artisanal cured meats, served with slow-cooked
onion from Mount Maniva

First Courses














- Viaggio in Costiera*  20
Pacchero pasta with three tomatoes (Corbari), semi-dried tomato pesto, confit tomatoes), Neapolitan tarallo, provola water
- Non chiamatemi canederlo*  21
Chicken gnudo, Silter cheese, parsley extract, served in its own broth
- La domenica in famiglia*  22
Beef plin filled with olive oil-braised meat, served with its own jus and Grana Padano emulsion
- Fregola cacio e pepe*  22
Creamy fregola pasta cacio e pepe style, Ronchi broccoli pesto, toasted hazelnuts
- Tagliolini al nero di seppia*  24
Squid ink tagliolini with gurnard ragù, creamed and finished with its own reduction

MAIN COURSES















Main Courses

- Porchi rabbit*      25
Boned rabbit stuffed porchetta-style, wild herbs, mountain potato purée, and its own jus
- Ombrina cottura pochê*      27
Meagre cooked skin-on, served in a seafood and chickpea stew
- Il Sig. Omble Chevalier*   27
Arctic char in two services:
marinated and smoked tartare, and skin-on cooked fillet,
cauliflower cream, beetroot ketchup, herring roe,
and puffed chickpeas
- Tutt'altra entrecôte*   19
Charcoal-grilled celeriac, goat cheese, aromatic herbs, pollen,
and vegetable jus
- Fuoco e fiamme* 36
Charcoal-grilled steak of our selection, served with
melting potatoe

Desserts

- Quel carretto passava e quell'uomo gridava "gelati"*     9
Selection of house-made ice creams and sorbets
- Al contadino non far sapere*     12
Lime-poached pears, crumble, jasmine-infused chocolate,
Cacio cheese ice cream
- Ricordo d'infanzia*   12
Bread and butter ice cream, crunchy toasted bread, fruit
preserve
- Non sono una tatin*    10
Apple mille-feuille, red fruit coulis, vanilla sauce

Allergens

-  Cereals containing gluten and products thereof (*wheat, rye, barley, oats, spelt, kamut or their hybridised strains*)
-  Crustaceans and products thereof
-  Eggs and products thereof
-  Fish and products thereof (*except: fish gelatine used as carrier for vitamin or carotenoid preparations; fish gelatine or Isinglass used as fining agent in beer and wine*)
-  Peanuts and products thereof
-  Soybeans and products thereof
-  Milk and products thereof (including lactose)
-  Nuts and products thereof
Specifically: Almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts.
-  Celery and products thereof
-  Mustard and products thereof
-  Sesame seeds and products thereof
-  Sulphur dioxide and sulphites
(at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO₂)
-  Lupin and products thereof
-  Molluscs and products thereof