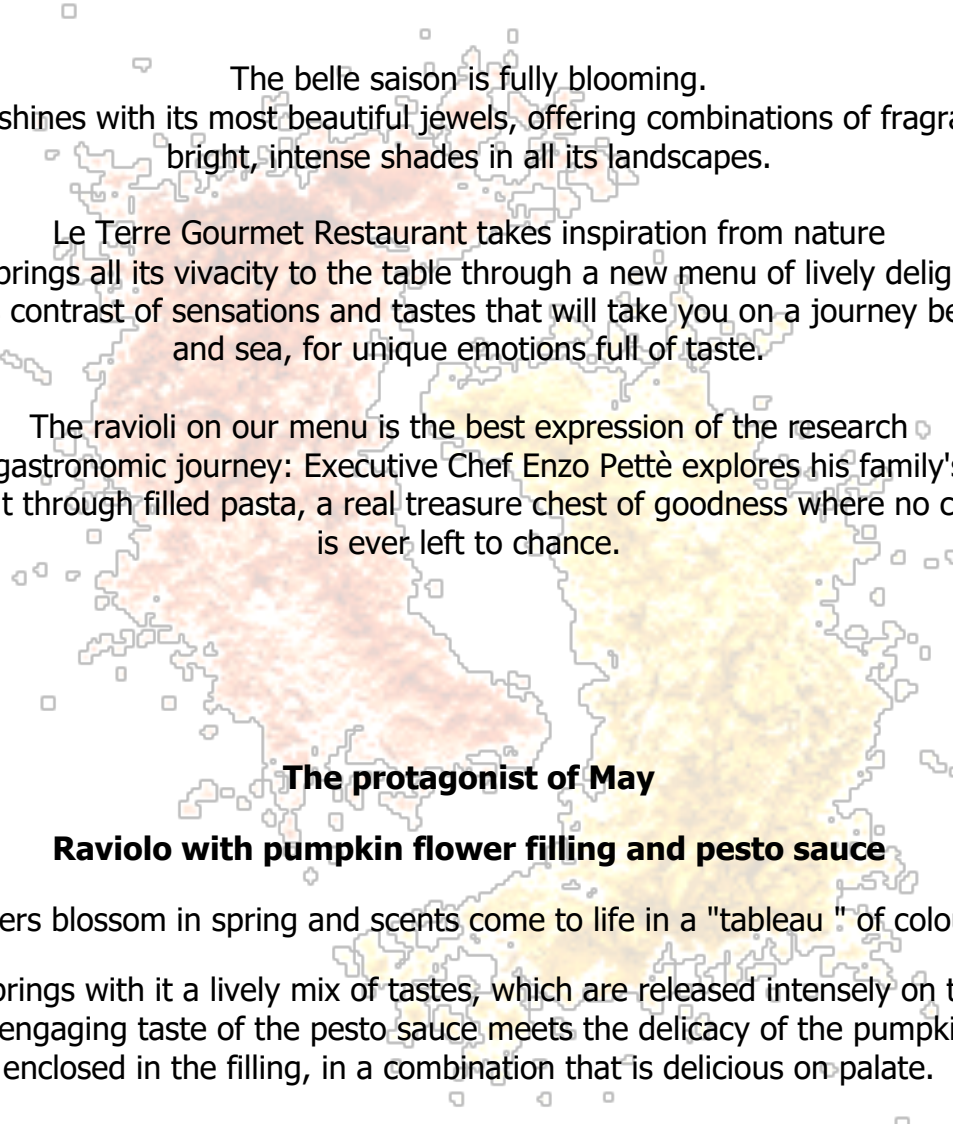


Le Terre

La Life Source Food Experience a Le Terre



The belle saison is fully blooming.
The world shines with its most beautiful jewels, offering combinations of fragrances and bright, intense shades in all its landscapes.

Le Terre Gourmet Restaurant takes inspiration from nature and brings all its vivacity to the table through a new menu of lively delights: a continuous contrast of sensations and tastes that will take you on a journey between land and sea, for unique emotions full of taste.

The ravioli on our menu is the best expression of the research behind our gastronomic journey: Executive Chef Enzo Pettè explores his family's traditions and honors it through filled pasta, a real treasure chest of goodness where no combination is ever left to chance.

The protagonist of May

Raviolo with pumpkin flower filling and pesto sauce

Flowers blossom in spring and scents come to life in a "tableau " of colours.

Our raviolo brings with it a lively mix of tastes, which are released intensely on tasting. The bright and engaging taste of the pesto sauce meets the delicacy of the pumpkin flowers, enclosed in the filling, in a combination that is delicious on palate.

Le Terre

À la carte Menu

STARTERS

euro

- (14) Cuttlefish cooked at low temperature with pineapple and yellow pepper sauce, spinach and Daikon 14,0
- (7,14) Roasted octopus with potato foam, coffee powder and chilli pepper 20,0
- (3,7) Piedmontese carpaccio, parmesan sauce, egg yolk and polenta crunchy crumble 19,0
- (3,9) Mountain egg cooked at 65°, beans sauce and dehydrated bacon 15,0

FIRST COURSES

- (1,3,7,9) Raviolo stuffed with pumpkin flowers and pesto sauce 22,0
- (1,7,9) Pacchero di Gragnano with duck ragout and sweet and sour mushrooms 22,0
- (1,7,14) Spaghetti with clams, broccoli cream and roasted yellow tomatoes 22,0
- (4,7,14) Risotto with crispy squid, salmon roe and smoked tomato drops 22,0

SECOND COURSES

- (4,7) Crispy sea bass, spinach extract, carrot bits and beetroot au vanilla 35,0
- (14) Calamari stuffed with vegetables, squid ink cream and basil drops 32,0
- (7) "THE KING" Chef's beef filet 36,0
- (1,9) Rabbit cooked in Kriek beer, sour cherry sauce, agretti and chickpea buns 30,0

DESSERTS

- (1,3,7,8) Trilogy of Cherry, Lemon, Mango sorbets 13,0
- (1,3,7,8) Le " TERRE " dessert 13,0
- (7,8) The Pistachio World with apple and raspberries 13,0
- (1,3,7) Strawberry savarin, soft biscuit, mascarpone cheese and meringue mousse 13,0

Cover

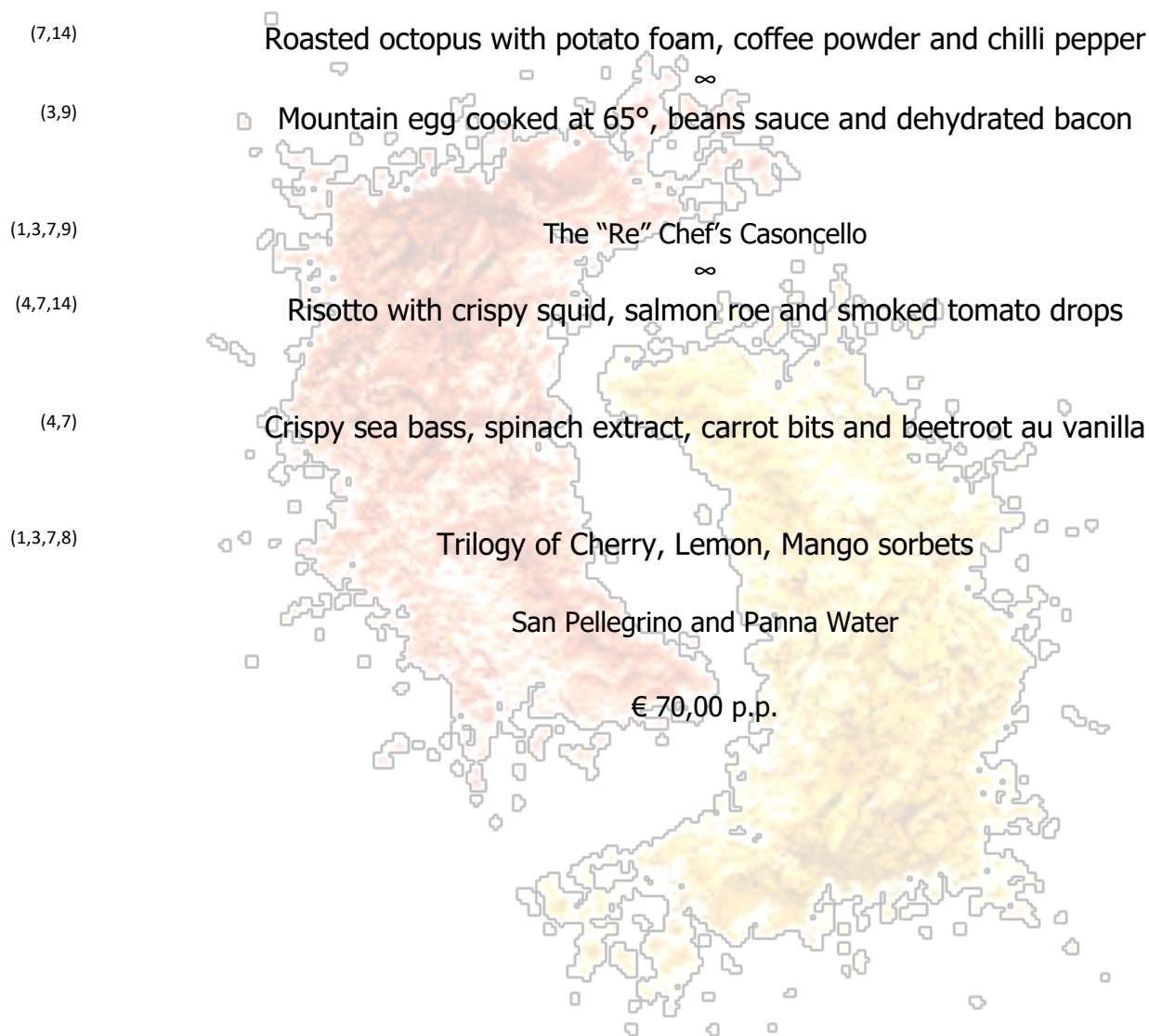
3,0

Allergens: **(1)** cereals containing gluten: wheat, rye, barley, oats, spelt, and their derived strains and products; **(2)** crustaceans and products thereof; **(3)** eggs and egg products; **(4)** fish and fish products; **(5)** peanuts and peanut products; **(6)** soya and soya products; **(7)** milk and milk products including lactose; **(8)** nuts, namely: almonds, hazelnuts, walnuts, pistachios and their products; **(9)** celery and products thereof; **(10)** mustard and products thereof; **(11)** sesame seeds and sesame products; **(12)** sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg; **(13)** lupins and products thereof; **(14)** molluscs and mollusc products. **(V) vegetarian / vegan.**

The fish intended to be eaten raw has undergone a preventive reclamation treatment in accordance with the regulation CE 853/2004

Le Terre

Tasting Menu 7 courses



Allergens: **(1)** cereals containing gluten: wheat, rye, barley, oats, spelt, and their derived strains and products; **(2)** crustaceans and products thereof; **(3)** eggs and egg products; **(4)** fish and fish products; **(5)** peanuts and peanut products; **(6)** soya and soya products; **(7)** milk and milk products including lactose; **(8)** nuts, namely: almonds, hazelnuts, walnuts, pistachios and their products; **(9)** celery and products thereof; **(10)** mustard and products thereof; **(11)** sesame seeds and sesame products; **(12)** sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg; **(13)** lupins and products thereof; **(14)** molluscs and mollusc products. **(V) vegetarian / vegan.**

The fish intended to be eaten raw has undergone a preventive reclamation treatment in accordance with the regulation CE 853/2004