

Le Terre

Life Source Food Experience at 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 Summer

Raviolo Caprese

Le Terre celebrates the summer with a revisitation of an evergreen Italian dish: the Caprese. In our ravioli you will taste the freshness and the intense taste of tomato, basil and mozzarella combined in an innovative way.

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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 chili pepper	20,0
(3,7)	Piedmontese carpaccio, parmesan sauce, egg yolk and polenta crunchy crumble	19,0
(3,9)	Mountain egg cooked at 65°, peas sauce and dehydrated bacon	15,0

FIRST COURSES

(1,3,7,9)	Raviolo Caprese	22,0
(1,7,9)	Gragnano's Pacchero 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

(1,4)	Crispy sea bass, spinach extract, carrot bits and beetroot au vanilla	35,0
(1,14)	Calamari stuffed with vegetables, squid ink cream and basil drops	32,0
(1,7,9)	"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

(3,8)	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
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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

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Tasting Menu

(7,14) Roasted octopus with potato foam, coffee powder and chilli pepper

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(3,9) Mountain egg cooked at 65°, beans sauce and dehydrated bacon

(1,3,7,9) The “Re” Chef’s Casoncello

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(4,7,14) Risotto with crispy squid, salmon roe and smoked tomato drops

(1,4) Crispy sea bass, spinach extract, carrot bits and beetroot au vanilla

(3,8) Trilogy of Cherry, Lemon, Mango sorbets

San Pellegrino and Panna Water

€ 70,00 p.p.

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