

Le Terre

NEW YEAR'S EVE MENU 2025

AMUSE-BOUCHE

Oysters with Hollandaise foam, olive oil, lime and Herring roe (3,4,7,14)

STARTERS

Salmon carpaccio marinated in passion fruit with scallop and crunchy beetroot (1,4,6,14)

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Cuttlefish soup, prawn with lettuce and orange sauce (1,2,4,9,14)

FIRST COURSES

Ravioli stuffed with pumpkin and shrimps, roasted octopus and fish bisque with lard flavouring (1,2,3,4,7,14)

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Smoked creamy risotto with clams and roasted cherry tomato sauce (7,9,14)

MAIN COURSE

Amberjack "Puttanesca" style (1,3,4)

DESSERT

Red rose with caramel sauce (1,3,7,8)

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Baked Panettone with its sauce (1,3,7,8)

**LIVE SAX DEARIUNG DINNER, TOAST AND FIREWORK AT MIDNIGHT,
DJSET AT BISTROT UNTILL 2.00 AM**

Panna and San Pellegrino water, coffee

€ 140.00 per person wine and drink excluded