

Le Terre

Fine Dining 8 November 2022

The second starred dinner will lead us to discover the Valleys of Brescia and Lake Iseo. With this exclusive 4-handed menu, the Executive Chef Enzo Pettè and the JRE Chef Rob Krawczyk of the Chestnut Restaurant (Ireland) focus on the rediscovery of the products of our lands reinterpreted in homage to Illuminated City Bergamo and Brescia: Italian Capital of Culture 2023

TASTING MENU

AMOUSE-BOUCHE

Bignè with Radish and Anchovy
Candy Valtellina Apple with Sour Brussels Sprouts
Tomato water & chive oil
Prawn cracker with Kristal caviar & fennel pollen

∞

STARTER

Persimmon Soup with low temperature cooked Egg and Herring Cavia
Raw beef and Blu Di Capra Cheese

∞

FIRST COURSE

Pumpkin Ravioli with Mustard and Amaretti, Veal Sauce

∞

MAIN

Duck with onion and bone sauce

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DESSERT

Beetroot with Olive Powder Chupito
Aerated custard with bee pollen and bay leaf

JRE
JEUNES RESTAURATEURS