

# Le Terre

## Christmas Day Menu 2022 at Le Terre Gourmet Restaurant

### AMUSE BOUCHE

(1,4,7) Stockfish and Seabass creamed with anchovy sauce

### STARTERS

(2,9,12) Artichoke with shrimp tartare and Brandy bisque

∞

(7,14) Roasted octopus with creamy potatoes and coffee chili powder

### FIRST COURSES

(1,2,7) Fusilli pasta, raw scampi with broccoli and cabbage cream

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(1,3,9) Ravioli stuffed with capon and meat sauce

### SECOND COURSE

(7,9) Lamb fillet with Puntarelle salad and aromatic potatoes

### CHRISTMAS SWEET

(1,3,7,8,12) Panettone ice cream and Marsala cream

∞

Italian traditional Panettone and Pandoro, coffee

Panna and San Pellegrino water

*€ 95,00 p.p.*

*Wine and other drinks not included*

*Children 7-12 years € 45,00*

#### 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