

Le Terre

Le Terre Christmas Menu 2024

AMUSE-BOUCHE

Anchovy butter on toasted brioches

STARTERS

Creamed codfish with char-grilled peas, blue buffalo cheese, bacon and lime gel

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65° organic egg with pecorino cheese foam and crispy wafer

FIRST COURSES

Ravioli with black cabbage, mulled bottarga, bread crumbs and lime

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Risotto with lamb ragout, mint pesto and tomato powder

MAIN COURSE

Amberjack with lemon sauce, herring caviar and vanilla beet leaf

DESSERT

Cheesecake with grape sauce, oat crumble and crunchy honey biscuit

∞

Panettone baked with its sauces

Acqua Panna and San Pellegrino, coffee

75€ per persone wine excluded