

# Le Terre

## NEW YEAR'S EVE MENU 2024

### AMUSE BOUCHE

Anchovy butter with toasted pan brioches

### STARTER

Red shrimp tartare with saffron sauce and caramelized shallot

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Porcini mushrooms soup with marinated egg and crunchy cabbage

### FIRST COURSES

Pumpkin cream with pistachio oil, amaretto and fried black cabbage ravioli

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Red mullet risotto

### MAIN DISHES

Sea bass fillet in potato and carrot crust with chive sauce

### DESSERT

Smoked milk mousse with red fruits and corn ice cream

Panettone baked with its sauces

### MIDNIGHT TOAST

Acqua Panna and San Pellegrino, coffee

€135,00 per person wine excluded