

Le Terre

Fine Dining 23 January 2023

With this exclusive 4-hands menu, the Executive Chef Enzo Pettè and the JRE Guest Chef Grégory Doucey of In-Fine Restaurant (Frontignan, France) will lead you to discover the theme "Culture as a cure" in homage to

Illuminated City Bergamo and Brescia: Italian Capital of Culture 2023.

Here there is the preview of the menu's courses characterized by combinations that will tickle your palate and your curiosity towards the beneficial properties of their raw materials.

TASTING MENU

AMOUSE-BOUCHE

Langoustine burger with fresh cucumber

Fried sage with Montisola sardines

Buffalo Blue Crunch, Apple Acidity

∞

STARTER

Cuttlefish meatballs with chopped hazelnuts with smoked carrot sauce and kale

Crazy Carrot

∞

FRIST COURSE

Red raviolo, 4 Portoni buffalo ricotta, black cabbage, mountain butter and 'Nduia drops

∞

SECOND COURSE

Sturgeon Confit in Citron Syrup, Chicory, Acidulated Meat Jus

∞

DESSERT

Pre-dessert Lemon "chupito" with balsamic caviar

Dessert Variation around Chocolate 65% and dill

JRE
JEUNES RESTAURATEURS