

Le Terre

The Valentine's Day Menu 2024 of Le Terre Gourmet Restaurant

AMUSE BOUCHE

Welcome from the Chef

STARTERS

Seared tuna with salmon eggs, chives and fried cornmeal polenta puff pastry

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Egg cooked at 65° with potato mousse and licorice powder

FIRST COURSE

Lemon risotto with fish tartare

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MAIN COURSE

Sea bass milfoil stuffed with cuttlefish and spinach

DESSERT

Pre-dessert The "London"

Dessert Red glazed vanilla Bavarian dessert with "Love" sauce

Panna and San Pellegrino Water

Coffee

€ 70,00 p.p. Wines and drinks not included