

Le Terre

The Easter Menu 2024 of Le Terre Gourmet Restaurant

WELCOME FROM THE CHEF

STARTERS

Crunchy asparagus salad with herring roe, beetroot quail eggs and yolk cream with fig vinegar

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Lukewarm peas soup with raw shrimps, chives salmon roe and veggie chips

FIRST COURSES

Ravioli stuffed with mint lamb, reduction gravy and lemon bread crumb

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Risotto with carrots and Franciacorta wine drops

MAIN COURSE

Sea bass with Belgium salad and orange grenadine

DESSERT

Easter chocolate

Panna and San Pellegrino Water

Coffee

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