

Le Terre

The Valentine's Day Menu 2025 of Le Terre Gourmet Restaurant

AMUSE BOUCHE

Welcome from the Chef

∞

Stuffed mussel leaf

STARTERS

Creamed codfish with cuttlefish ink, peppers and fried anchovy

∞

Salmon tartare marinated with citrus

FIRST COURSE

Ravioli filled with artichokes, hazelnuts and red shrips tartare

MAIN COURSE

Amberjack with farmer's foam

DESSERT

The flower of S. Valentine

Panna and San Pellegrino Water
Coffee

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