



## *Tasting Menus*

*Kate Maccari*

*Allergens: indicated in letters, as per list at the end of the menu  
Thermal abatement: indicated in an asterisk, as per note at the end of the menu*

# TERRA

## *Chef's Welcome Entrée*

### *Egg,*

*turmeric, Parmesan cheese, spring onions and bacon*

*C, G,\**

### *Cinta Senese Ravioli,*

*ginger carrots, smoked shallots*

*A, C, G, I, J,\**

### *Val d'Orcia Lamb,*

*eggplants, yogurt, coriander*

*A, E, G,\**

## **Pre-dessert**

### *Citrus Bavarian,*

*mint cake, honey ice cream*

*\**

## **Mignardises**

€ 90.00



List of allergens for which there is an obligation to be indicated on the label, Annex III bis  
(Directive 2003/89 / CE and ss. Mm.)

A CEREALS and products containing GLUTEN

B CRUSTACEANS and products thereof

C EGGS and products thereof

D FISH and products thereof

E PEANUTS and products thereof

F SOYBEANS and products thereof

G MILK and products thereof (including LACTOSE)

H NUTS and products thereof

I CELERY and products thereof

J MUSTARD and products thereof

K SESAME SEEDS and products thereof

L SULPHUR DIOXIDE AND SULPHITES in concentrations above 10 mg / kg or 10 mg / liter in terms of total sulfur dioxide

M LUPINE and products thereof

N SHELLFISH and products thereof

\* THERMAL ABATEMENT: in compliance with the current national food safety regulations, we inform you that all the fresh products on the menu may have been subjected to a process of thermal abatement, even negative.

