



Tenuta Le Tre Virtù

On the path . . .

Mountain potato mousse scented with vanilla, white chocolate and truffle

Naturally leavened bread, potato focaccia and handmade breadsticks, accompanied by butter from Mina and Elena

Grilled oyster, fresh spring onion, coriander and Cinta Senese bacon

Cornmeal taco with chickpeas, yogurt and cumin

Pagliana pigeon, anchovies and carrots

Maremma rice, blond prawns from Viareggio and Mugello truffle

Wild boar ravioli, seasonal green leaves and seaweed

Beef tongue, red prawns, citrus fruits and parsley

Kid, smoked eel, artichokes and Jerusalem artichokes

Carrot and lovage

Babà

Millefeuilles, puff pastry with Tonka bean custard and fresh fruit

Twelve steps € 160,00

Note Our menu may vary according to seasonality and availability of raw materials.