

A LA CARTE

Tèrra is a small thirthy cover restaurant and as such, we are able to ensure a la carte option for max 4 guests. Larger groups are kindly asked to choose one of our set menus, testing menu or tèrra experience. SEE BELOW!

EASY GOING!

Comfort food experience, available from Tuesday to Thursday for dinner. And everyday at Lunch!
Starter|PastaDish|SaladMix for a price of 250,- dkk

TASTING MENU 5 COURSE + PALATE CLEANSER (vegetarian options available)

The Tasting menu - a 5 servings (4 salty dishes + dessert) + Tèrra Palate cleanser (a selection of 3 cocktail shots to clean the palate in-between each course) for a price of 575,- dkk per person.

+ additional biodynamic cheese tasting + vermouth for 175,-

+ wine pairing 475,- (5 matching glasses of wine)

JULEFROKOST 2018

Welcome to the most awaited moment of the year... Christmas!!

Book your Christmas Dinner/Julefrokost at Tèrra to experience an organic fine dining while enjoying the relaxed and welcoming environment.

4 courses (including dessert) + 3 signature cocktail shots 475,- per person.

With wine pairing (5 glasses), a cheeseboard and filtered water - 975,- per person

SCANDITALIAN HYGGE at its best!

TERRA EXPERIENCE

Tèrra experience: Aperitif (welcome cocktail and snacks) + 7 servings + petit four + Tèrra Palate cleanser (a selection of cocktail shots to clean the palate in-between each course) for a price of 950,- dkk per person.

+ additional cheese selection 125,-

+ wine pairing 675,- (7 matching glasses of wine)

NEW YEAR'S EVE >>> 2019

Let's celebrate the New Year's Eve together!

18.30 welcome

Selection of our signature snacks + welcome drink

6 course menu (including dessert) + 3 cocktail shots

5 glasses Italian organic/biodynamic wine pairing

organic coffee/tea and petit fours

water & bread

00.00 HAPPY NEW YEAR!!! a glass of Italian champagne | bubbles at midnight

1595,- per person

00.30 Thank you and good night

>> Do you wanna have your own bottle of bubbles for the midnight? or continue the celebration afterwards? We will reserve a wonderful Italian Champagne for you for only 495,- !!

A la carte menu is a selection of our seasonal signature dishes. We recommend you to taste 3-4 dishes per person. *A La Carte can be ordered for up to 4 guests. Larger groups are kindly request to choose one of our tasting menu.

TO START WITH

BATTUTA DI MANZO 130,-

Beef tartare with organic horseradish mayo, capers, anchovies and pickled cucumbers.

TARTARE DI RAPA ROSSA BIOLOGICA BIO 105,-

Salt baked organic beetroot, vegan lemongrass mayo. Ø

PASTA

*pasta is freshly produced by il__mattarello our own artisan & organic pasta lab in Copenhagen est. 2014

SPAGHETTO* BURRO, ALICI E BOTTARGA 165,-

Freshly made organic spaghetti with butter and anchovies sauce topped with roe

RIGATONI* AL SUGO DI CODA 165,-

Organic Rigatoni pasta with Roman oxetail stew sauce served with Pecorino cheese.

TODAYS' ORGANIC PASTA 150,-

(vegan & vegetarian available)

TO CONTINUE WITH

BRASATO DI MANZO 190,-

Slowly cooked 24h beef shoulder, mustard, fresh sprouts and pickles.

BACCALÀ E CECI 190,-

Tender soft cod fish with organic chickpeas puree

CAVOLFIORE E GIUNCATA 170,-

roasted cauliflower, homemade fresh cheese, capers, olives, dild whey sauce.

TO CONTINUE WITH

PERA SCIROPATA E GELATO AL BURRO NOCCIOLA 95,-

Pear in syrup, brown butter ice cream and clotted cream.

TIRAMISÙ A MODO NOSTRO! BIO 95,-

Our own interpretation of it!

FORMAGGI 125,-

Italian and local organic cheeses served on with our chutney.