

NERO NEBO

FRUITS OF THE LAND

Amuse-Bouche

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*Selection of our home baked bread
served with whipped brown butter,
charcoal melanzane goat cheese emulsion
and balsamic pearls in fig leaf EVOO*

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*Cured duck prosciutto
with compressed watermelon and smoked melon brunoise,
foie gras with port gel*

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*Pluma Ibérico pork chargrilled
with cherry chimichurri, shallots,
coriander & oregano, chilli-cherry liqueur accompanied by
caramelized endive tarte fine with summer truffles*

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Pre-dessert

*Basil sorbet, candied tomato chutney
mascarpone and lemon panna cotta gel*

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*Baked pistachio fondant, bitter chocolate crémeux,
brown butter kadaifi and pistachio croquant*

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NATURE'S CANDY

Amuse-Bouche

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*Soy glazed king oyster, mushroom with maitake dust,
truffled celeriac aioli, roast pickled zucchini,
coffee vegetarian demi-glace*

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*Burrata mozzarella mousse with basil oil,
tomato gel and olive crumble*

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*Risotto tart with wild mushroom veil,
summer truffle, baby arugula salad*

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*Layered butternut squash mille-feuille
with Mykonian myzithra, ricotta foam and herb mosaic*

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*Roasted cauliflower textures, couscous purée,
curry oil & brown butter, Corinthian raisin purée,
feta carrot sauce, dehydrated grapes,
Brazilian nut crumble*

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*Baked pistachio fondant,
bitter chocolate crèmeux, brown butter kadaifi*

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FRUITS OF THE SEA

Amuse-Bouche

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*Chilled passion fruit gazpacho,
Gillardeau oyster with Oscietra caviar,
sea pearls & seaweed tempura pomegranate aioli*

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*Yellowfin tuna tartar, carpaccio of fresh figs,
basil aioli, fig leaf oil tuile*

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*Kadaifi-cruste sea scallop,
lightly sautéed with smoked Ikura caviar beurre blanc
and citrus sbiso leaf emulsion*

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*Panko-coated sea bass
stuffed with lobster mousse and preserved lemon
served with lobster aioli and Oscietra caviar*

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Pre-dessert

*Basil sorbet, candied tomato chutney
mascarpone and lemon pannacotta gel*

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*Choux craquelin with Greek coffee patisserie,
olive oil chocolate ice cream, brown butter,
pistachio crumble and white chocolate caramel*