

# 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*