

NERO NEBO

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*