

FOR SHARING

TAGLIERI MISTO

24

a selection of Italian cured meats and cheeses with luscious seasonal fruits and olives

ALSACE FLAMMKUCHEN

SMOKED BACON & CARMELISED ONIONS

14

with creme fraiche, smoked bacon, onions, thyme and cheese

SPICY CHORIZO & JALAPENO

14

with creme fraiche, chorizo sausage, chilli, jalapeno, caramelised onions, garlic and cheese

SMOKED SALMON & CAPERS

14

with creme fraiche, cold-smoked salmon, capers, lemon, red onions, fresh chives and cheese

V – vegan

V* – available as vegan

Please ask your waiter about allergens

NERO

FLAVOURFUL TRIP AROUND THE WORLD

LIGHTER

SPICY KING PRAWN TAILS 19

in an irresistible chili, garlic and white wine sauce with freshly baked ciabatta

STEAK TARTARE 20

served with quail egg, red onion, Baltic herring, wild garlic mayonnaise, and potato crisp

TOAST SKAGEN 16

shrimp salad with trout roe on a delicious French pastry

BURRATA CAPRESE 14

with Kumato, plum and cherry tomatoes, fresh basil and pine nut pesto and grilled ciabatta

CREAMY TROUT SOUP 10

with potatoes, onions, leeks, carrots, and spinach

SLIGHTLY SPICY TOMATO SOUP ^{V*} 10

with roasted cherry tomatoes, fresh herbs and goat cream cheese from Andri-Peedo farm

CAESAR SALAD 13

CLASSIC 17

WITH CHICKEN 19

SHRIMPS 19

crunchy Roman lettuce with roasted ciabatta and Parmigiano Reggiano

GOLDEN FRIES ^{V*} 7

with truffle cheese and truffle mayonnaise or sprinkled with fresh herbs and a bit of garlic

CRISPY SWEET POTATO ^{V*} 7

with chili mayonnaise and wild garlic aioli

HEARTIER

CHICKEN KIEV 23

classic chicken fillet cutlet with crunchy sugar peas, citrus flavoured green salad and mashed potatoes

SLOW-COOKED DUCK BREAST FILLET 26

with broccolini, carrot puree, cherry tomatoes and plum sauce

THAI STIR-FRIED VEGETABLES WITH CASHEWS, ONIONS AND BELL PEPPERS ^{V*} 18

WITH CHICKEN 20

WITH PRAWNS 22

served with aromatic basmati rice

FETTUCCHINE WITH SEAFOOD 19

served with shrimp, mussels, trout, squid, and spicy tomato sauce

SIDES

creamy mashed potatoes 5

grilled vegetables ^V 7

fresh salad ^V 6

steak fries ^V 5

crispy sweet potatoes ^V 5

SAUCES

classic red wine sauce

spicy chimichurri ^V

creamy pepper sauce

FLAVOURED BUTTERS

basil & green pepper

garlic & chives

FROM THE GRILL

TROUT FILLET 27

served with trout roe, roasted asparagus, mashed potatoes, carrots, butter sauce, and hot lemon

PEPPER STEAK 32

with roasted potatoes, bell peppers, spinach, green beans, and cognac-peppercorn sauce

CHICKEN BURGER 16

with grilled chicken fillet, brioche bun, Cheddar, Ranch sauce, crunchy salad, tomatoes, red onion jam and golden fries

BEEF BURGER 19

with beef patty, brioche bun, pickled red onions, oyster mushroom, fresh salted cucumbers, tomatoes, crunchy salad, wild garlic mayonnaise, Andri-Peedo Grand Old cheese and fries

BEYOND MEAT BURGER^V 17

with Beyond Meat patty, brioche bun, garlic mayonnaise, tomatoes, guacamole, pickled red onions and cucumbers, vegan cheese and fries

Gluten-free buns also available

NAKED BURGER 15

with beef patty, romaine lettuce, red onion jam, zucchini, coleslaw, and wild garlic mayonnaise

SWEET

PANNA COTTA 9

with fresh berries and passion fruit sauce

CRÈME BRÛLÉE 10

served with fresh berries

KEY LIME PIE 8

classic American lime pie

KIWI SORBET OR STRAWBERRY SORBET^V 5