

APPETISERS

Whitefish carpaccio 12 €

with avocado salsa, onion vinaigrette and roasted almond potatoes

Due to their round form, blini were considered to be the symbol of the Sun by East Slavic tribes of pre-Christian times.

Sushi salad 12 €

Sashimi tuna with bonito flakes, nori, wakame, rice, wasabi aioli and fermented daikon

Sushi was so highly praised in the 8th century Japan that people could use it to pay their taxes.

Bœuf à la tartar 14 €

beef tartar with quail egg, wild garlic pesto, lamb salad and crostini

Burrata with three tomatoes 11 €

Burrata from Viinamärdi farm with Kumato-, plum- and cherry tomato, rocket salad, basil and pine nut pesto, truffle balsamic vinegar

Burrata - butter in Italian is called "burro". That's where Burrata got its name - a fresh cheese with a delicate, milky, soft and creamy flavour - just like butter.

Caesar salad 11 €

Roman lettuce with croutons, Caesar dressing and Parmigiano Reggiano

with: king prawns 4 €
chicken fillet 3 €

Caesar salad is not named after Julius Caesar, the famous Ancient Roman emperor. The actual origin of the salad is considered to be a restaurant owner named Caesar Cardini. In 1924, during the festivities of 4 May, he offered a salad that was tossed together from all the ingredients he had left in the fridge at his restaurant "Caesar's" (located in Tijuana, Mexico).

Pelmeni 12 €

Filled with Iberico pork and king oyster mushroom served with wild garlic, spring onion and radish salad, and sour cream

Selection of appetisers 21 €

Whitefish carpaccio, beef tartare, sushi salad

For allergen information please contact our staff

SOUPS

Borscht with rabbit meat 8 €

rabbit consommé with rabbit fillet from the charcoal grill with warm beetroot and cabbage salad with vegetables

Borscht, a soup considered to be a national dish by many Slavic cultures, has many variations and it can be prepared both cold or hot.

Onion soup 7 €

Duck confit, with Gruyere cheese and homemade white bread

Bouillabaisse 11 €

traditional fish and seafood soup, served with rouille

A dish similar to bouillabaisse was represented in Roman mythology – Venus prepared this type of soup for Vulcan.

PASTA

Black spaghetti with seafood 14 €

Black spaghetti in spicy sauce made from prawn tails, scampi, pak choi and fresh tomatoes

Three cheese taglierini 12 €

Taglierini in Parmigiano Reggiano, goat and Gruyere cheese sauce

MAIN COURSES

Brown trout 18 €

slow cooked river trout with almond potatoes, grilled vegetables and Hollandaise sauce with shrimp

Osso buco 16 €

veal osso buco, pasta with truffles, vegetables grilled on coals and red wine sauce

The French creator of Sauce Hollandaise named it after the sauce's main component - the delicious Dutch butter.

Chicken Kiev 17 €

chicken fillet cutlet with mashed potatoes and mushrooms, bimi and concentrated tomato sauce

Chicken Kiev was so popular among foreign visitors during the Soviet times that a warning about the hot and splashing buttery filling was printed in tourist brochures.

Nero burger 13 €

juicy beef burger with freshly fermented cucumber, mayonnaise with smoked garlic, bacon and handmade cheese

Burnt goat cheese steak 14 €

with beetroot hummus, roasted pumpkin seeds and fresh salad

Vegetable tempura 14 €

baby vegetables in tempura batter, Beluga lentils and coconut curry and vegetable salad

MEAT FROM CHARCOAL GRILL

Beef tenderloin

150g / 250g
19 € / 24 €

with onion jam and Romanesco

Lamb rack 25 €

with grilled vegetables and tomato and ramson adjika

Tuna fish 20 €

with asparagus and bok choy salad and white wine sauce

Sides 3 €

French fries
sweet potato fries
almond potatoes
grilled vegetables
fresh salad

Sauces

Tempranillo and bone marrow sauce
Ramson Chimichurri sauce
Tomato and ramson adjika

DESSERTS

Tiramisu cheesecake 7 €

baked cheesecake with passionfruit and coconut sorbet

Eton mess 7 €

lemon meringue with white chocolate and yoghurt cream, and fresh berries

This legendary dessert was created at Eton College when chefs decided to serve a messed up meringue-strawberry-whipped cream cake in bowls.

Brownie crème brûlée 8 €

with fresh berries and strawberry Margarita

Sorbet from seasonal berries 5 €

Handmade cheeses 12 €

a selection of handmade cheeses from Andre Cheese Farm and Andri-Peedo farm

Selection of desserts 12 €

Tiramisu cheesecake, Eton mess and brownie crème brûlée



Restaurant Nero: modern classic
both inside and out
