

TALLINK HOTELS
RESTAURANT WEEK



16.-23.05

APPETISERS

SALMON CARPACCIO

with avocado salsa, onion vinaigrette and roasted almond potatoes

SHABU-SHABU

Shiitake broth with beef fillet, udon noodles and pickled vegetables

MAIN COURSES

ATLANTIC COD

cod gratineed in butter and roasted cod tongue with cep risotto, pak choi and asparagus salad, white wine sauce

RACK OF LAMB

with sugar peas and muscat squash-chipotle cream

DESSERTS

ETON MESS

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

BLACK FOREST CAKE

cherries and chocolate in various textures



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NERO
RESTAURANT & BAR