



## **Nim Summer Menu**

Valid from June 1st to August 31st

**2 courses 45 € / 3 courses 60 € / 4 courses 75 €**

### **Starters**

Tarte tatin of grilled onions (v)  
with balsamic, cauliflower cream, asparagus tips and sumac

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Nim's Caesar salad  
grilled little gem, poultry rillette, egg yolk cream, bacon jam and toast

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Cod mosaic  
with green peas, sugar snap peas, and a sauce of cucumber, scallion & jalapeños

### **Intermediate Courses**

Pommes millefeuille (v)  
with truffle cream, beech mushrooms and chives

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Pommes millefeuille  
with truffle cream, pata negra and chives

### **Entremet**

Refreshing limoncello spoom  
with or without alcohol

### **Main Courses**

Glazed eggplant (v)  
polenta, miso cream, charred cauliflower florets, pomegranate and crispy wild rice

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Slow-cooked short rib  
potato, green asparagus and fresh jus

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Chervil-dill fish cakes  
roasted leek, herb cream sauce, thinly sliced fennel and fish roe

### **Desserts**

Smoked and caramelized apple (v)  
with candied celery and almond tuile

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Tonkabeau panna cotta  
chocolate crumble, meringue and condensed milk caramel

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Cheeses from KEF  
4 varieties, grapes, nut bread and cranberry jam