

NOMAD



*„Life should not only be lived,
it should be celebrated.“*

OSHO

NOMAD
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WWW.NOMAD.CH

NOMAD'S EATERY & BAR



THE MODERN TAVERN

Lively and welcoming, the eatery is the heart of Nomad. It's the perfect spot to unwind over a relaxed dinner, enjoy a vibrant business lunch, or indulge in a hearty brunch. With seating for 110 guests, there's space for both quiet corners and lively events with live music. Floor-to-ceiling windows flood the space with natural light and open fully on warm sunny days, seamlessly connecting the eatery to the boulevard, where outdoor seating is also available.

The menu is inspired by favorite dishes from around the world—meals the urban nomad has discovered on their travels. Our international kitchen team brings these culinary memories to life, serving global flavors from midday through to the evening. After your meal, enjoy a handcrafted cocktail mixed by our bartenders at the long bar right in the center of the eatery.



THE URBAN HUB

The long bar with its lounge and boulevard terrace is Basel's go-to after-work hotspot for urban cosmopolitans, right in the heart of the bustling business district.

Signature drinks from our international bar team ease you into the evening and just might tempt you to stay for one more round than usual.

NOMAD'S APERO LOCATION

*Bar area in the Eatery with bar columns,
bistro tables or lounge seating*

*Outdoor seating available in the
passageway or along the boulevard*



NOMAD'S APERO FOOD

FOOD TO SHARE

OLIVE TAPENADE

With black olives, sun-dried tomatoes & fresh herbs

FETA-THYME CREAM

Served with honey

FAVA

Greek yellow pea purée with fried capers

FATTOUSH

Lebanese salad made with toasted bread, fresh vegetables & a lemon dressing

WAKAME SALAD

Asian salad made from wakame seaweed with a sesame dressing

OYSTER MUSHROOMS WITH GOCHUJAN

Fried oyster mushrooms with a spicy gochujang sauce

MASALA WITH PANEER

Indian masala curry with paneer cheese

KÖFTE WITH EZME (CH)

Turkish meatballs with a bell pepper & tomato sauce

GYOZAS WITH SHOJU-SAUCE

Gyozas (3 pcs.) with beef or pork (GB)

WITH FLATBREAD - EACH CHF 10

NUT MIX 7

Seasoned with chili & sesame

OLIVES 7

Seasoned with garlic & herbs

NACHOS 17

Loaded with cheddar cheese, red salsa, jalapeños & guacamole

DRINKS

The bar menu reflects the style of our international bar team. It impresses with international wines, various beers from our local Basel microbrewery Volta Bräu, and seasonal signature cocktails.

You can find more about the offer at www.nomad.ch/bar.

NOMAD'S LUNCH & DINNER LOCATION

Eatery in the rear section

*Outdoor seating available in the
passageway or along the boulevard*



NOMAD'S MENU SUGGESTIONS

There are plenty of ideas for celebrations and reasons for them too. But there is only one place where the two go hand in hand.

For groups of 13 or more, we need the menu selection in advance.
Please choose a uniform menu for the whole group.

TRAVELLER'S MENU 82 TO SHARE

All dishes are placed "tavolata style" in the middle of the table to sharing.
You can build your menu by choosing 3 dishes per course for the whole group.

STARTERS

SALAD

Salad with tomatoes, onions, cucumber, olives, sunflower seeds, pumpkin seeds & house dressing

LANGOS

Hungarian flatbread, mushrooms, pumpkin, sour cream, watercress & walnut-honey crumble

GYOZA

Gyozas (3 pcs.) filled with beef or pork (GB) served with shoju sauce

FRIED EGGPLANT

Fried eggplant in panko breadcrumbs, mango-chili salsa, pickled onions & coriander

CALAMARES

Fried calamari rings (ESP), tomatoes, olives, baby spinach & fried capers

LEMON BUTTER SHRIMPS

Fried prawns (4 pcs. / VNM), lemon-garlic butter, parsley & flatbread

TACOS

Corn tortilla, beef (CH), pico de gallo, lime & coriander

FALAFEL

(also available as a main dish)
Falafel made from chickpeas, ezme, labneh, walnuts & watercress

MAINS

ASIAN SHORT RIBS

Asian-style braised beef ribs (CH), kaffir lime rice & pickled carrot salad

GNOCCHI ALLA FORESTA

Potato gnocchi, mustard cream sauce, wild mushrooms, pumpkin & kale chips

ORIENTAL BOWL

Oriental bowl with couscous, baby spinach, bell peppers, tomatoes, carrots, labneh, mint & roasted chickpeas

SMOKEY CHILI CHICKEN

Chicken skewers (CH), smoked chili ranch sauce, potatoes, red onions, bell peppers & chives

MISO COD

Cod (North Atlantic) with miso glaze, soy pak choi, black rice & coriander

SWEETS

CINNAMON ROLL

Cinnamon roll baked from croissant puff pastry with Baileys Salted Caramel

CHOCOLATE CAKE

LEMON CAKE

FRIED HONEY BANANAS

Fried banana pieces in batter served with honey & vanilla ice cream

CHOCOLATE MOUSSE

NOMAD'S

3 COURSE PLATE SERVICE

Inspired by life, we bring the world to your plate. Make your selection, uncomplicated & fun, from the dishes below.
Let your creativity run wild and combine the dishes you like best!

Please note, however, that the menu is the same for everyone - with the exception of vegetarian & vegan dishes.

The prices for the menu are simply determined by the selection of the individual dishes.

STARTERS

SALAD 11

With tomatoes, onions, cucumbers, olives, sunflower seeds, pumpkin seeds and house dressing

FRIED EGGPLANT 15

Fried eggplant in panko breadcrumbs, mango-chili salsa, pickled onions & coriander

LANGOS 17

Hungarian flatbread, mushrooms, pumpkin, sour cream, watercress & walnut-honey crumble

TACO 17/PCS.

Corn tortilla, beef (CH), pico de gallo, lime & coriander

CALAMARES 18

Fried calamari rings (ESP), tomatoes, olives, baby spinach & fried capers

LEMON BUTTER SHRIMPS 18/4 PCS.

Fried prawns (VNM), lemon-garlic butter, parsley & flatbread

FALAFEL 26*

Falafel made from chickpeas, ezme, labneh, walnuts & watercress

*also available as a main dish

MAINS

BIG NOMAD 33

Angus beef (CH), brioche bun, bacon mayonnaise, iceberg lettuce, honey-whiskey BBQ sauce, pickled cucumber & French fries
+CHEDDAR CHEESE +4
+COLESLAW +4

ASIAN SHORT RIBS 39

Asian-style braised beef ribs (CH), kaffir lime rice & pickled carrot salad

SMOKY CHILI CHICKEN 31

Chicken skewers (CH), smoked chili ranch sauce, potatoes, red onions, bell peppers & chives

MISO COD 34

Cod (North Atlantic) with miso glaze, soy pak choi, black rice & coriander

VEGAN BURGER 30

Patty made from chickpeas, lentils & red pepper, bun, coleslaw, pickled cucumber, maple BBQ & French fries

GNOCCHI ALLA FORESTA 28

Potato gnocchi, mustard cream sauce, wild mushrooms, pumpkin & kale chips

ORIENTAL BOWL 28

Oriental bowl with couscous, baby spinach, bell peppers, tomatoes, carrots, labneh, mint & roasted chickpeas
+ HALLOUMI +9
+ SHRIMPS (VNM) +13
+ CHICKEN (CH) +11

SWEETS

CINNAMON ROLL 12

Cinnamon roll baked from croissant puff pastry with Baileys Salted Caramel

FRIED HONEY BANANAS 10

Fried banana pieces in batter served with honey
+VANILLA ICE CREAM +4

CHOCOLATE CAKE 7.50

LEMON CAKE 6.50

CHOCOLATE MOUSSE 10

BEER & CIDER

DRAFT

LAGER 0.3/0.5	BS	6/9.20
Unser spritziges Helles, Untergärig, 4.8%		
SEASON IPA 0.3/0.5	BS	7/10.20
wechselndes Angebot vom Volta Bräu		
SEASON ALE 0.3/0.5	BS	7/10.20
wechselndes Angebot vom Volta Bräu		
BIÈRE PICON 0.3/0.5	BS/FR	9.50/12.50
Volta Bräu Lager mit Picon (Bitterorangenlikör)		

BOTTLE

PAULANER HEFE-WEISSBIER 0.5	DE	11
Obergäriges, naturtrübes Weizenbier, 5.5%		
WESTMALLE TRIPLE 0.33	BE	10
Blondes Trappisten-Dreifachbier, 9.5%		
TANNENZÄPFLE 0.33	DE	7.50
Charkaterstarkes Pils vom Scharzwald, 5.1%		
KIRIN ICHIBAN 0.33	JPN	8
helles Malzbier, 5.0%		
THATCHERS GOLD CIDER 0.5	GB	12
Medium dry, 4.8%		
TANNENZÄPFLE ALKOHOLFREI 0.33	CH	7.50
Alkoholfreies & vollmundiges Bier 0.5%		
KIRIN ICHIBAN 0.33	JPN	8
Alkoholfreies & malziges Bier 0.5%		
LOLA BIER 0.33	CH	7.50
Alkoholfreies IPA, Obergärig, 0.3%		
PAULANER HEFE-WEISSBIER 0.5	DE	11
Alkoholfreies Weizenbier, 0.5%		

GIN RECOMMENDATIONS

VOLTA BRÄU GIN	40%	CH	17
mit Gents Tonic			+6.50
BROCKMANS ORANGE KISS	40%	GB	14
mit Fever-Tree Mediterranean Tonic			+6.50
ELEPHANT LONDON DRY GIN	45%	DE	18
mit Fever-Tree Indian Tonic			+6.50
PORTOFINO DRY GIN	43%	IT	17
mit Fever-Tree Mediterranean Tonic			+6.50
COPPERHEAD THE ALCHEMIST LONDON DRY	40%	BEL	18
mit Fever-Tree Indian Tonic			+6.50
SILENT POOL	43%	GB	15
mit Fever-Tree Mediterranean Tonic			+6.50

HOMEMADE

LIMOS

ZITRONEN LIMONADE	3 DL/5 DL/1 L
Basler Wasser, Zucker, Zitrone	6.50/10.50/16
PASSIONSFRUCHT-INGWER LIMO	6.50/10.50/16
Basler Wasser, Passionsfrucht, Ingwer, Limette, Zucker	

ICE TEA

FRUIT TEA	3 DL/5 DL/1 L
Früchtetee, Ahornsirup, Zitrone	6.50/10.50/16
APFEL-MINZE ICE TEA	6.50/10.50/16
Minzetee, Apfelsaft	
VANILLA ICE TEA	6.50/10.50/16
Schwarztee, Rooibos-Vanille Tee, Brauner Zucker, Zitrone	

SOFT DRINKS

LURISIA IL NOSTRO CHINOTTO 0.27	6.80
ALMUDLER 0.35	6.80
COCA COLA, ZERO 0.33	6.80
FEVER TREE GINGER ALE 0.2	6.80
FEVER TREE GINGER BEER 0.2	6.80
FEVER TREE BITTER LEMON 0.2	6.80
FEVER TREE TONIC WATER 0.2	6.80
FEVER TREE TONIC MEDITERRANEAN 0.2	6.80
FEVER TREE TONIC ELDERFLOWER 0.2	6.80
FEVER TREE TONIC PINK GRAPEFRUIT 0.2	6.80
FEVER TREE TONIC RASPBERRY & RHUBARB 0.2	6.80
GENTS SWISS ROOTS TONIC 0.2	6.80
ELMER CITRO 0.3	5.80
SAN BITTER 0.1	5.80
FRITZ RHABARBER 0.33	6.80
FRITZ ORANGE 0.33	6.80
LORI'S COLD BREW ROASTED MATE 0.33	6.80

JUICES

SÜSSMOST VOM NUSSHOF 0.3/0.5/1	5.50/7.50/12.50
LUFRUTTA ORANGE 0.2	6.50
FRISCH GEPRESSTER ORANGENSAFT 0.2	9.50
MICHEL ANANAS 0.2	6.50
MICHEL CRANBERRY 0.2	6.50
MICHEL ROTE TRAUBE 0.2	6.50
MARACUJA NEKTAR 0.2	6.50
GRANINI TOMATE 0.2	7.50

OFFEN

BASLER WASSER
mit und ohne Kohlensäure

3 DL/5 DL/1 L
4.80/6.80/9.80



In Partnerschaft mit WASSER FÜR WASSER (WfW)
servieren wir Trinkwasser lokalster Herkunft und unterstützen
die Umsetzung von Wasser-, Hygiene- und Bildungsprogrammen.

COFFEE

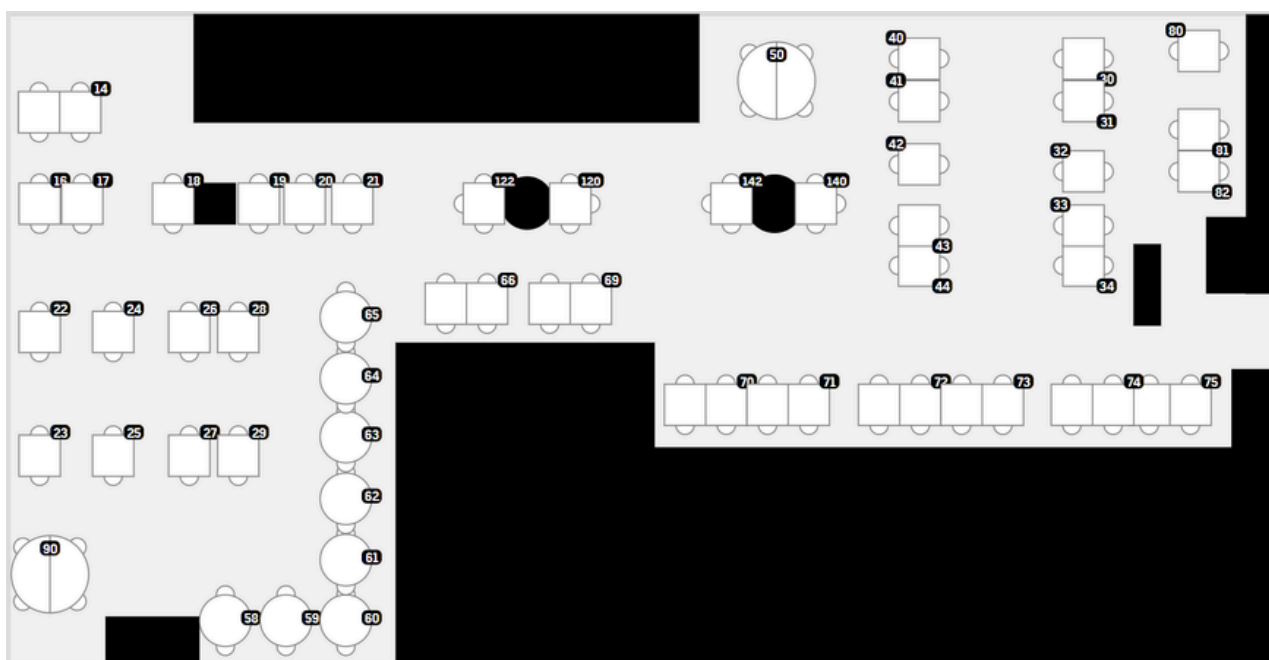
CAFE CRÈME	5.50
ESPRESSO	5.50
ESPRESSO MACCHIATO	5.50
ESPRESSO DOPPIO	7
CAPPUCCINO	6.80
LATTE MACCHIATO	7.50
SCHALE	7
FLAT WHITE	7.50
ICED AMERICANO	6
LATTE FREDDO	7.50
SCHOGGI, OVO	7.50
CHAI LATTE	7.50
MATCHA LATTE	8.50

TEA

„TEEGARTEN MINIATURES“	6.50
Darjeeling / Earl Grey / Assam / English Breakfast	
Pai Mu Tan / Jasmin	
Verveine / Minze / Kräuter	
Rooibos Vanille / Rooibos Lemon Ginger	
Rote Clara	
Frische Minze	
Frischer Ingwer +1	

Alle Preise in CHF inkl 8.1% MwSt

NOMAD'S VENUE CAPACITY



LOCATION

Eatery complete

Eatery rear

Eatery front

Eatery front & bar area
(incl. bar columns)

Lounge

Bar columns:
The bar columns cannot be joined
together.

Bar area
(1 bar column & high tables)

Outdoor area available by
individual arrangement

LUNCH/DINNER

110–130 guests

60–80 guests

APÉRO (RICHE)

max. 250 guests

60–80 guests

40–64 guests

65–80 guests

30 guests

15 guests per bar column

30 guests

NOMAD'S FOOD

*In collaboration with local suppliers, our kitchen team brings together
the finest travel memories in delicious menu creations.*

YOUR LUNCH

11:30–14:00

2 COURSE LUNCH MENU STARTING AT CHF 28

Soup or salad

*Main course (meat, fish, or vegetarian)
subject to daily availability*

OR À LA CARTE (UP TO 12 PEOPLE)

Today's lunch menu:

www.nomad.ch/en/eatery

YOUR DINNER

DAILY 18:00–22:00

À LA CARTE (UP TO 12 PEOPLE)

Today's dinner menu:

www.nomad.ch/en/eatery

SERVICES / TERMS & CONDITIONS

INVOICING

You can settle the invoice on site or via payment slip within 30 days. Please note that we do not send invoices abroad.

SERVICES

FLOWERS & OTHER TABLE DECORATIONS

Would you like to enhance your event with beautiful floral arrangements? We are happy to provide you with the contact details of our flower supplier so that you can personally select the perfect decoration.

You are also welcome to bring your own decorations; however, this must always be communicated to us in advance. Depending on the effort required, we reserve the right to charge a flat fee for setting up and dismantling the decorations. This amounts to CHF 50 per commenced hour and per staff member.

If the decorative material is to be collected from us after the event, please provide the relevant contact person and pickup time. Unfortunately, we cannot store any items left behind, and they will be disposed of after the event.

MENU CARDS

We are happy to print menu cards for dinners so that all guests can follow the menu with anticipation and have a keepsake of the wonderful event. The menu cards are complimentary.

CORKAGE FEE

*If you would like to bring your own wine, the corkage fee is CHF 40 per bottle (7.5 dl).
For brought-in cake/dessert, we charge CHF 4.50 per person.*

MUSIC

Out of consideration for our hotel guests, music (live music or DJ) is permitted until midnight. The restaurant management retains authority regarding the volume level at all times.

PERFORMERS, DJ, LIVE MUSIC

We are happy to assist you with organizing any kind of entertainment.

TECHNICAL EQUIPMENT

You are welcome to rent our DJ booth for your event at a price of CHF 350.

EXTENSION

For each staff member working for you after 12:00 a.m., a night surcharge of CHF 50 per hour will be charged.

CLOAKROOMS

The available cloakrooms are unattended and not supervised.

MINIMUM CONSUMPTION

If a minimum consumption has been agreed upon, it must be paid in full in any case. If the agreed amount is not reached, it will still be charged in full. The difference cannot be compensated in kind.

The minimum consumption applies exclusively to consumed food and beverage services (F&B). All additional services, supplementary offers, and extras (e.g. technical equipment, staffing costs, decoration, special orders, or external services) will be charged separately from the minimum consumption and will increase the total amount accordingly.

Minimum consumption Sunday to Wednesday

Minimum F&B consumption for the rear area incl. one bar column CHF 5,000

Minimum F&B consumption for the rear area incl. two bar columns and two high tables CHF 7,500

Minimum F&B consumption for exclusive use of the entire restaurant CHF 10,000

Minimum consumption Thursday to Saturday

Minimum F&B consumption for the rear area incl. one bar column CHF 6,000

Minimum F&B consumption for the rear area incl. two bar columns and two high tables CHF 9,000

Minimum F&B consumption for exclusive use of the entire restaurant CHF 12,000

CHILDREN

If children eat the banquet menu, we will charge as follows:

- 0–5 years: free of charge*
- 6–14 years: 50% of the banquet menu price*
- From 15 years: 100% of the banquet menu price*

PROJECTOR & SCREEN

Subject to room capacity, it is possible to rent a projector and a screen. The one-time cost is CHF 50. However, this option is only available if we are informed at least three days in advance. This service cannot be arranged on the day of the event.

WINE & MENU TASTINGS

After confirmation of the event, we are happy to organize a wine tasting to help you select the perfect wine for your occasion. Please note: only full bottles of wine will be opened for tasting, and these will be charged accordingly.

We also offer menu tastings. These tastings will be charged in full, regardless of the final menu selection. Appointments for wine and menu tastings are available by prior arrangement only; spontaneous appointments cannot be accommodated.

NOMAD'S TERMS & CONDITIONS

VALIDITY OF THE OFFER

Unless otherwise agreed, our offer is valid for 14 days from the date of issue.

If we do not receive any response within this period, the offer expires automatically and we can no longer guarantee the stated prices or availability.

The reservation is only considered binding once we have received your written confirmation.

Changes to the number of participants or services may result in adjustments to the offer.

NUMBER OF PARTICIPANTS & NO-SHOWS

Please inform us of the final number of participants no later than 7 working days in advance.

We are happy to accept minor reductions in the number of participants of up to 10% until 24 hours before the event. This number will then be binding and will serve as the basis for the final invoice.

Any reduction exceeding this percentage up to 24 hours before the event will be charged at 100%.

In the case of reductions after these 24 hours as well as no-shows, we reserve the right to charge 100% of the confirmed services.

If the actual number of participants at the event is lower, the originally agreed or subsequently jointly adjusted number of participants will serve as the basis for invoicing.

If the actual number of participants is higher, the number of guests actually attending will be charged.

MENU SELECTION

Please inform us of your apéro selection and your uniform banquet menu choice – including the number of meat, fish, vegetarian, vegan options and any other dietary restrictions – no later than 7 days before the event.

For banquets that have exclusively booked a lunch menu, we require the selection and number of meat, fish, vegetarian, vegan options and any other dietary restrictions no later than 3 days before the event.

If no selection has been made by the specified deadline, we will consult with the kitchen to review the remaining possible options and inform you accordingly.

CANCELLATION POLICY

If the banquet booking is completely canceled at short notice, we will charge the following costs:

Individual banquets / lunches / apéros

Up to 60 days before the event: free of charge

59 to 15 days before the event: 50% of the contractually agreed services for technical equipment and food

14 to 7 days before the event: 75% of the contractually agreed services for technical equipment and food

6 to 0 days before the event: 100% of the offered total revenue

IF NO SPECIFIC COSTS FOR THE AGREED FOOD & BEVERAGE SERVICES ARE STATED IN THE WRITTEN OFFER, THE FOLLOWING FLAT RATES APPLY:

Apéro events: CHF 15 per guest

Lunch: Food CHF 25 per guest + Beverages CHF 10 per guest

Dinner: Food CHF 40 per guest + Beverages CHF 25 per guest

The organizer must declare withdrawal from the contract in writing (or by email).