

NOMAD



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

OSHO

NOMAD
BRUNNGÄSSLEIN 8, CH-4052 BASEL
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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 9.50

NUT MIX 6

Seasoned with chili & sesame

OLIVES 6

Seasoned with garlic & herbs

NACHOS 16

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 78 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 10

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

FRIED EGGPLANT 14

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

LANGOS 16

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

TACO 16/PCS.

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

CALAMARES 17

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

GYOZA 14/3 PCS

Filled with beef or pork, served with shoyu sauce

LEMON BUTTER SHRIMPS 17/4 PCS.

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

FALAFEL 24*

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

*also available as a main dish

MAINS

BIG NOMAD 31

Angus beef (CH), brioche bun, bacon mayonnaise, iceberg lettuce, honey-whiskey BBQ sauce, pickled cucumber & French fries
+CHEDDAR CHEESE +3.50
+COLESLAW +3.50

ASIAN SHORT RIBS 37

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

SMOKY CHILI CHICKEN 29

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

MISO COD 32

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

VEGAN BURGER 28

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

GNOCCHI ALLA FORESTA 26

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

ORIENTAL BOWL 26

Oriental bowl with couscous, baby spinach, bell peppers, tomatoes, carrots, labneh, mint & roasted chickpeas
+ HALLOUMI +8
+ SHRIMPS (VNM) +12
+ CHICKEN (CH) +10

SWEETS

CINNAMON ROLL 11

Cinnamon roll baked from croissant puff pastry with Baileys Salted Caramel

FRIED HONEY BANANAS 9

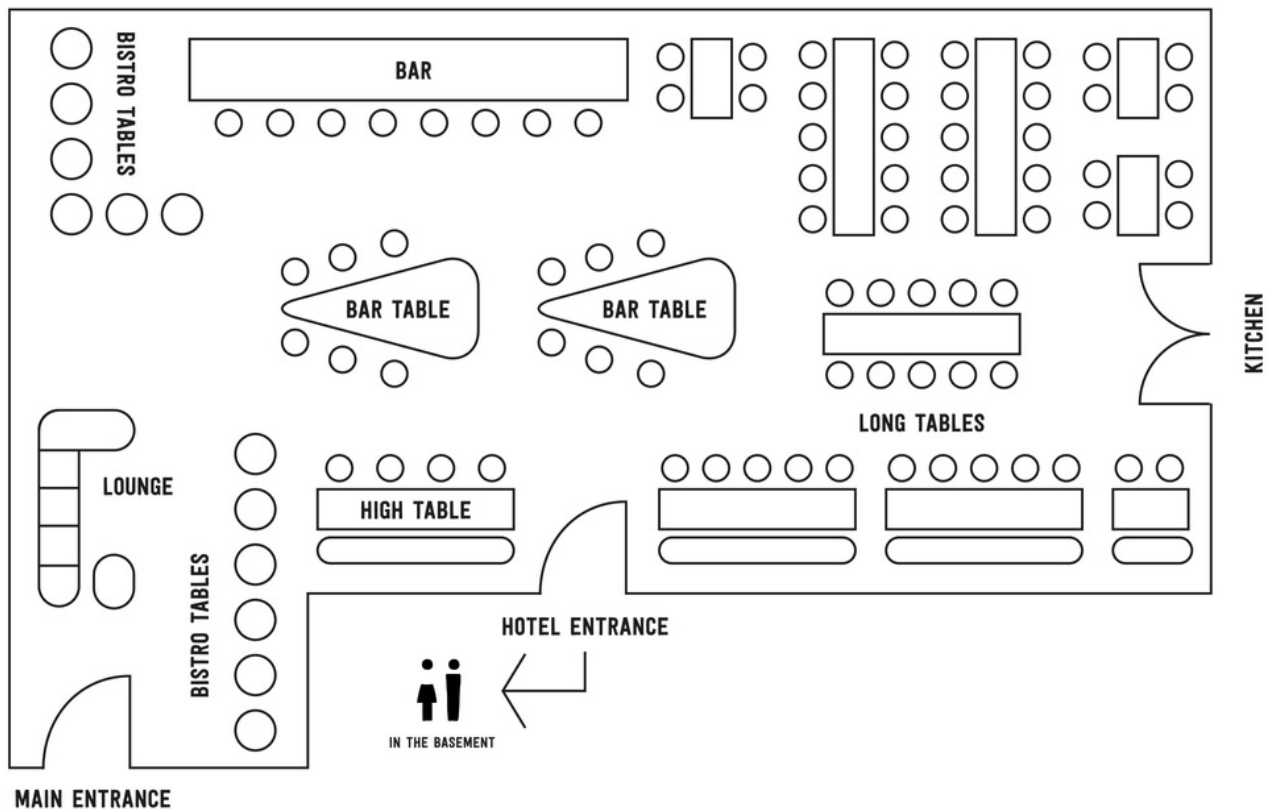
Fried banana pieces in batter served with honey
+VANILLA ICE CREAM +4

CHOCOLATE CAKE 7

LEMON CAKE 6

CHOCOLATE MOUSSE 9.50

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 27

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

NOMAD'S EATERY & BAR EXCLUSIVELY YOURS?

*Would you like to rent the Eatery for your private event?
Please contact us for information about our minimum consumption rates.*

ENTERTAINMENT

MUSIC

Out of consideration for our hotel guests, music (live or DJ) is only allowed until midnight.

ARTISTS, DJ, LIVE-MUSIK

We're happy to help you arrange any type of entertainment.

TECHNICAL EQUIPMENT

For your event, you can rent the following equipment from us for a price of CHF 350:

- Mixing console*
- 2 turntables*
- 2 CD players*
- 2 speakers*
- 2 monitors*
- Various microphones*

SERVICES

MENU CARDS

We can print black & white or color menus upon request free of charge.

CORKAGE FEE

*If you'd like to bring your own wine, a corkage fee of CHF 35 per bottle (7.5 dl) applies.
For homemade cake or dessert, the following flat fees apply: CHF 25 (up to 8 guests),
CHF 35 (9–15 guests), CHF 65 (16–35 guests)*

FLOWERS & DECORATION

You are more than welcome to bring flowers and decorations for you event.

OVERTIME CHARGES

For any staff working on your behalf after 1:00 a.m., a night surcharge of CHF 50 per hour per employee will apply.

INVOICING

*You can settle the bill on-site or via payment slip within 30 days.
Please note, we do not send invoices abroad.*

NOMAD'S TERMS & CONDITIONS

*Please let us know the approximate number of guests at least one week in advance.
We are happy to accept changes in guest numbers (+/- 25%) up until the day before the event.*

*This number is binding and will serve as the basis for the final billing.
In case you need to cancel your booking at short notice, the following charges will apply:*

EVENTS FROM 13 TO 49 PEOPLE

<i>5 to 3 days before the event</i>	<i>50% of confirmed services</i>
<i>2 to 1 day before the event</i>	<i>75% of confirmed services</i>
<i>On the day of the event</i>	<i>100% of confirmed services</i>

EVENTS STARTING FROM 50 PEOPLE

<i>10 to 6 days before the event</i>	<i>50% of confirmed services</i>
<i>5 to 1 days before the event</i>	<i>75% of confirmed services</i>
<i>On the day of the event</i>	<i>100% of confirmed services</i>

CONTACT

T 061 690 91 60
M EATERY@NOMAD.CH

*Still looking for something different than what we offer?
Reach out to us! We're happy to design a custom package just for you.*