

NOMAD'S FOOD MENU

Eatery & Bar

The sound of the sea, the rising sun over mountain peaks or encounters with foreign cultures. That's what our Nomad Eatery is all about. Our travel memories and the ones of our guests, which are inseparably connected with smells, tastes and culinary experiences. These travel memories are cooked for you by Lukas and our team using local, fresh products. Every two months, the menu is completely redesigned and developed. If you cannot decide: Take individual dishes, put them in the middle of the table and share. Family style. We wish you a wonderful journey with us in the Eatery.

STARTERS

NOMAD PLATE 44

from 6 pm

Piscaccio-Feta-Dip, Pickles, Taktuka, marinated Olives, Orange-Hummus, Beetroot with Yoghurt, Sumach & Cinnamon Flat Bread

MAZZE 22

Beetroot-yoghurt with roasted Trevisano, fresh figs & goat cheese

NOMAD GREEN SALAD EACH 9.50

for 2 portions served in a bowl with house-dressing

THIT KO TAU „NOMAD STYLE“ 16

Vietnamese pork belly with marinated quail eggs, chili pepper & coriander

PAPAS A LA HUANCAINA 14

Peruvian potato salad with Huancaína espuma, lettuce & dried black olives

SOUPS

CHESTNUT SOUP 12

with hazelnut

„It's no big thing,
but you make
big things out of
little things
sometimes.“

Robert Duvall

„A HOUSE IS NOT A HOME UNLESS IT
CONTAINS FOOD AND FIRE FOR THE MIND
AS WELL AS THE BODY.“

Benjamin Franklin

BURGER & CO

THE BIG NOMAD 26

Angus beef, Brioche bun, bacon mayo, iceberg lettuce, honey-whiskey bbq sauce, caramelized onions, pickled cucumber & French Fries
add cheese +3 / add coleslaw +3

CHICKEN-SHAWARMA 25

with cucumber-tabouleh & eggplant

„One cannot think
well, love well,
sleep well,
if one has not
dined well.“

Virginia Woolf

MAINS

SSAM NOMAD 32

Korean duck with salad leaves, ssamjang sauce, radish, carrots & rice

KEEMA KOFTA MASALA 28

Pakistani meatball curry

HIRAMASA 34

Hiramasa, poached in Dashi served with soba, marinated shitake mushrooms & radish

HOEDEOPBAP BOWL 26

Korean rice bowl with rice, beetroot, pumpkin, celery & mushrooms
add Hiramasa Sashimi +10

MALFATTI DI ZUCCA 26

Pumpkin dumplings with walnut pesto, sweet sour pumpkin & Scamorza

FRIES

EACH 5.50

FRENCH FRIES / SWEET POTATO FRIES

SPECIAL DRINKS

LILLET VIVE 12.50

crispy – fresh

Lillet Vive Rosé, Tonic Water, Basil, Cucumber

TASMANIAN DEVIL 16

spicy – vitalising

Bickens London Dry Gin, St. Germain, Lime juice, tasmanian Pepper, Rosemary, Tonic water

CAVA BRUT GRAN RESERVA

JUVÉ Y CAMPS

0.1 / 0.75 11.80/71

DESSERT

HOMEMADE SORBETS & ICE CREAMS

per scoop 4.50

add whipped cream +1.50

ESPRESSO NOMAD 8.50

MEDUOLIS IR GILIY KAVA 12

Latvian dessert with mokka pannacotta, pear variation, honey cake & brown butter cream

MINI DESSERT ASTARPUNGAR 7.50

Donuts with sweetened cottage cheese & blackcurrant

CHEESEPLATE WITH CHEESE FROM SERDAR AT THE MARKTHALLE BASEL

with mustard & Nomad fruit bread

small (3 pc) 10.50

large (5 pc) 16

SUNDAY BRUNCH

EVERY SUNDAY
FROM 11 TO 14.30

Bubble it up!