

MENU PROPOSALS FOR YOUR EVENT

AUTUMN 2020

Our kitchen crew partners with local suppliers to create 3 different menu proposals filled with exquisite travel souvenirs. Choose between the traveller menu to share, the classic or the exquisite menu.

You can create your very own individual menu out of the different menu components below. Our kitchen crew is happy to create your very individual menu additionally to the menu proposals below. Please let us know your wishes and we do magic!

WELCOME DRINK

CHF 15.00

The uncomplicated way to start off your lunch or dinner (1/2 hour)

Tater Tots with chives mayo & 1 welcome drink per person

(3 dl Volta Bräu, Prosecco Stefany BIO, white or red wine chosen by our service staff)

ALL AROUND THE WORLD TRAVELLER MENU – TO SHARE

3-course
CHF 65.00

The dishes are meant to be shared and will be served family style in the middle of the table.

STARTER VARIATION NOMAD PLATTE

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

MAIN COURSE (ALL DISHES ARE SERVED AT THE SAME TIME)

*Daktoritang – Korean chicken stew with potatoes and carrots
Vegetarian: Daktoritang with tofu, root vegetables and potatoes
Quick cucumber kimchi
Soy spicy mushrooms
Korean rice*

DESSERT VARIATION

Brownies, vanilla ice cream, cheesecake in the glass with quince



EXQUISITE MENU

STARTER

Smoked breast of guinea fowl with beetroot salad, horseradish and watercress CHF 14.-
Vegetarian: Smoked goat cheese with beetroot salad, horseradish and watercress CHF 12.50

INTERMEDIATE COURSE

Poached codfish in dill broth with parsnip CHF 12.00
Vegetarian: Crème soup of parsnip with dill oil and fennel seed bread CHF 10.-

MAIN COURSE

Roast saddle of venison with cowberry jus, Brussels sprouts and potato-chestnut mash CHF 48.-
Vegetarian: Mushroom flan with potato-chestnut mash and Brussels sprouts CHF 32.-

DESSERT VARIATION

Gingerbread with baked quince, honey-butter crème and cinnamon ice cream CHF 12.-

CLASSIC MENU

3-course
CHF 44.00

GREEN SALAD "NOMAD"

Salad with homemade dressing

NOMAD BURGER

Angus beef, Brioche bun, bacon mayo, iceberg lettuce, honey-whiskey BBQ sauce, caramelized onions, pickled cucumber & French Fries

CHOCOLATE MOUSSE