

# NOMAD'S MENU SUGGESTIONS

*There are plenty of ideas for a party and plenty of reasons to have one. But there is only one place where both go hand in hand.*

*For 13 or more people a menu selection is required in advance.  
Please select a single menu for the entire group.*

## TRAVELLERS MENU 78 TO SHARE

*All dishes are placed in the centre of the table "Tavolata Style" to share.  
Please select 3 dishes per course.*

### STARTERS

*Sweet potato, coconut and fivespice  
soup with chive oil*

*Butternut squash, pistachio-parsley  
pesto, pomegranate & feta*

*Gyozas beef/pork with shoju*

*Pulpo miso salad, kombu, bamboo  
shoots, pickled chilies & red onions*

*Pastrami, Waldorf salad with  
whiskey BBQ*

### MAIN COURSE

*Fregola Sarda à la Norma (vegan)*

*Paneer butter masala, kale & onion  
(vegi)*

*Salmon trout fillet, nut butter  
bearnaise, creamy savoy cabbage,  
pickled grapes & tarragon*

*Korean chicken stew, gochujang,  
honey, potatoes & carrots*

*Low-cooked beef, cinnamon jus &  
gersotto*

### SWEETS

*Baba au Rum with caramelized  
apple & cinnamon*

*Citrus fruit Opera Cake*

*White chocolate and sour cream  
mousse with wild berries*

*Caramelized pineapple in maple  
syrup, pineapple sorbet with granola  
(vegan)*

*Side dishes:*

*Parsnips with thyme honey  
Fragrant rice*

### RANCH STEAK

*(120g p/p)*

*with chimichuri,  
quinoa-beluga lentil salad*

*+ 22 per person*

*Fancy this classy dish? Treat yourself!  
Enjoy the Ranch steak &  
two of the dishes listed above.*