

## bowls

Artichoke   parmesan cromesqui   sun-dried tomatoes   truffle dressing (V)	19
Green beans   tapenade   aubergine   marinated cow cheese   herb dressing (V)	16
Baby spinach   cherry tomato   parmesan   truffle dressing (V)	17
Buffalo burrata   fig   arugula   croutons   balsamic dressing (V)	24
Vegan fajitas   quinoa   tofu   avocado dressing (VG)	16
Marinated salmon   fregola sarda   grilled zucchini   cauliflower   lemon dressing	19

## crus

Red tuna tartar   avocado   crispy tapioca   sesame dressing	24
Beef tataki   ponzu   crispy shallots	28
Sea bream ceviche   sweet potato   tiger milk dressing	22
Salmon ceviche   apple	17

## crossovers

Cod fish fritters   bbq sauce	6pcs	17
Shrimp tempura   wakame salad   pomelo   spicy cocktail sauce		22
Steamed dumplings (shrimp or chicken or vegetable)   green papaya salad   Sichuan sauce	5pcs	16
Assorted steamed dumplings   green papaya salad   Sichuan sauce	9pcs	26

## char-grilled & co.

each fish or meat dish includes one side

Miso black cod   lemongrass sauce	43
Grilled salmon   pomegranate - pistachio vinaigrette	33
Fish n Chips   tartar sauce	33
Sautéed calamari   confit lemon salsa	32
Grilled corn-fed chicken tabaka   piri piri sauce	34
Grilled lamb chops   mint jus	41
Sticky pork ribs   ginger sauce   baby carrots	34
Rib eye steak from Emmental beef   chimichurri sauce 220g	51
New York steak from Emmental beef   home-made béarnaise sauce 300g	72
Vegetable tagine   tabbouleh   almonds   caramelized prune   argan oil (VG)	28

## sides

Spiced baby potatoes (V)	Green pea mash   mint
French fries Pont-Neuf (V)	Sautéed fresh spinach (V)
Stir-fried jambalaya rice	

### crossover menu for 4 diners or more

Instagrammable #noumibern 

The many flavours of Noumi to share | chef's choice | served in four flights per person 78

(V) Vegetarian (VG) Vegan

E Beef: Switzerland Lamb: New Zealand Pork: Switzerland Chicken: Switzerland  
Sea bream: Greece Tuna: Philippines Cod & Salmon: Norway Calamari: Italy