

bowls

Artichoke parmesan croemesqui sun-dried tomatoes truffle dressing (V)	19
Green beans tapenade aubergine marinated cow cheese herb dressing (V)	16
Thai green papaya salad Kataifi shrimp lime dressing	22
Burrata fig arugula croutons balsamic dressing (V)	24
Avocado pan-fried sweet corn buckwheat bean salad chipotle dressing (VG)	18
Chicken tikka tomato radish bell pepper cottage cheese honey-lime dressing	19

crus

Red tuna tartare avocado crispy tapioca sesame dressing	24
Beef tataki ponzu crispy shallots	28
Sea bream ceviche sweet potato tiger milk dressing	22
Salmon tartare beetroot juice cucumber salmon roe orange dressing	17

crossovers

Shrimp tempura wakame salad grapefruit 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

(V) Vegetarian (VG) Vegan

grilled & co.

each fish or meat dish includes one side

Pan-fried cod lemongrass sauce	42
Miso salmon Thai basil sauce	33
Fish n Chips tartar sauce	33
Grilled octopus olives saffron fennel chili vinaigrette 🌶️	32
Grilled free-range chicken tabaka piri piri sauce	34
Lamb chops mint jus	41
Sticky pork ribs ginger sauce baby carrots	34
Rib eye steak of Emmental beef chimichurri sauce 220g	51
Vegetable tagine tabbouleh almonds caramelized prune argan oil (VG)	28

sides

Spiced baby potatoes (V)	Sautéed fresh spinach (V)
French fries Pont-Neuf (V)	Ratatouille (V)
Stir-fried jambalaya rice (V)	

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

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Beef: Switzerland Lamb: New Zealand Pork: Switzerland Chicken: Switzerland
Sea bream: Greece Tuna: Philippines Shrimps: Vietnam Octopus: Spain Cod & Salmon: Norway