

# new year's eve <sup>2019</sup> @ noumi

CHF 128 pro Person

sharing menu für zwei & mehr

## one teaser to start

**Watermelon & feta** Zitronengras | Wassermelone | Feta-Käse | karamalisierte Pekan-Nüsse (V)

## two bowls to build a base

**Zucchini noodle bowl** Zucchetti-Nudeln | Tempeh | Sesam | Flachs-Samen (V)

**Israeli couscous salad** Couscous-Salat | Randen | Federkohl | Karrotten | Falafel (V)

## two crus to follow

**Salmon carpaccio** Lachs-Carpaccio | Koriander-Sauce | knuspriger wilder Reis | Zitrus-Kaviar

**Coconut shrimp ceviche** Krevetten-Ceviche | Kokosnuss | Gemüsebananen-Chips

## three mains & sides to indulge

**Grilled duck breast** Entenbrust | Schwarzwurzel glasiert | Tamarinden-Jus

**Yuca gnocchi** Maniok-Gnocchi | Salbeibutter | Waldpilze (V)

**Grilled swordfish** Schwertfisch | Romesco-Sauce | Saubohnen

*Warm quinoa salad* Quinoa-Salat | Erbsen | Tomaten getrocknet | Mandel-Dressing (V)

*Sweet potato mash* Süsskartoffel-Stampf | Ahornsirup | Sesam-Samen (V)

*Wild rocket* Wilder Rucola | Birne | Acai-Dressing (V)

## two desserts to die for

**Tempura ice-cream** Vanilleeis | Brandteig | Caramel-Sauce (V)

**Sicilian cannoli** Sizilianische Cannoli | Ricotta-Creme (V)

## one night to celebrate