

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

CHF 128 per person

sharing menu for two & more

## one teaser to start

Lemongrass | compressed watermelon | feta cheese | caramelized pecans (V)

## two bowls to build a base

Zucchini noodle bowl | sesame roasted tempeh | flax seeds

Israeli couscous salad | beetroot | kale | carrots | falafel (V)

## two crus to follow

Salmon carpaccio | coriander salsa | crispy wild rice | citrus caviar

Coconut shrimp ceviche | plantain banana chips

## three mains & sides to indulge

Grilled duck breast | glazed salsify | tamarind jus

Yucca gnocchi | sage sauce | forest mushroom (V)

Grilled swordfish | romesco sauce | fava beans

*Warm quinoa salad | green peas | sun-dried tomato | almond dressing (V)*

*Maple syrup sweet potato mash | black sesame seeds (V)*

*Wild rocket | pears | acai dressing (V)*

## two desserts to die for

Tempura ice-cream | salted caramel sauce (V)

Sicilian cannoli | ricotta cream (V)

## one night to celebrate