

NOUMI & friends feat. ANOAH, Zürich

24th & 25th October 2024

by Noah Rechsteiner



starters

SUPER SUPERFOOD anoah

black radish | watermelon peel chutney | bay leaf syrup | sea buckthorn sauce | tarragon oil

ISOFLAVON OVERLOAD noumi

soy milk miso soup | tomato | kabocha

PERSIMONEN & CRYSANTHEMEN noumi

kahki | kikuna | tofu sesame sauce



B, B, & HAPPY BEE noumi cocktail

Bourbon (whiskey) | Bourbon (vanilla) | pear | Wonig (vegan honey)

mains

PURPLE RAIN anoah

red cabbage risotto | kimchi | soy yoghurt | hazel nuts | Parmivegano | Züri truffle

ÜBERALL HETS PILZLI DRAH anoah

fermented king oyster mushrooms | black chanterelle | pumpkin | Valle Maggia pepper | plum

SHIKI AUTUMN noumi

udon noodles | nameko shimeji sauce | carrot | aubergine | beans



LAMPINON DAIQUIRI noumi cocktail

spiced rum | tangerine | pumpkin | all spice & chai

desserts

KERNOBSTTABLE anoah

pear & apple mille-feuille | white choco sauce | almond espuma | smoked almonds | salvia



STREUOBSTGLASS noumi cocktail

moscato grapes | apple | quince | plum