


bowls

Thai papaya salad softshell crab cilantro (optional VG)  noumi signature	27
Baby spinach salad truffle parmesan miso (optional VG)	24
Guacamole cilantro red onions tortilla (VG)	20
Poke bowl salmon sushi rice daikon radish cucumber pineapple (optional VG)	34
Plantain salad capers Dijon vinaigrette (VG)	23
Burrata vegetable roots carrot oil flat bread chips cumin & tomato chutney (V)	26

crus


Seabream ceviche ponzu truffle sesame	27
Scallop tiradito kiwi pink pepper Kochia Scoparia seeds	28
Salmon tartar spicy mayo tobiko crispy rice (optional V) noumi signature	25
Tuna Tataki wasabi red onions apple	27
Korean beef tartar pear quails egg seaweed cracker	28

crossovers

Chicken Corn Dogs honey mustard sauce jalapeño jam	19
Shrimp tempura spicy mayonnaise	26
Vegetable tempura jalapeño sauce (VG)	17
Oysters Kilpatrick 3 backed oysters bacon onions	29
Quesadilla pulled chicken cheese	31
Quesadilla black beans cheese (V)	29
Gyoza beef, seafood, vegetable or mixed spicy sesame sauce (optional VG) noumi signature	6 pcs 19
	9 pcs 26

grilled & co.

each dish includes one side

New York Strip Steak “Surf n Turf” Black Angus beef (180 g) king prawn sweet corn Bourbon jus	62
Black Cod miso noumi signature	68
Salmon banana leaf piri piri sauce manioc couscous Attiéké 	42
Octopus Okonomi glaze mustard espuma	44
Yakitori chicken spring onions sesame	46
Fallow deer Kebab ezme-Sauce yoghurt pide bread	43
Pork Belly puffed skin BBQ sauce	45
Korean Bibimbap tofu protein kimchi soy sprouts fried egg (V optional VG)	32

sides

Sweet potato mash | Mirin rice | Country fries | Mac & cheese | Mexican zucchini | Aubergine

share the taste of noumi

7 dishes served in 4 flowing courses

89 p.P.

Thai papaya salad | peanuts | cilantro

Salmon | piri piri | manioc couscous Attiéké 

N.Y. Strip Steak | Black Angus Beef | king prawn


Salmon tartar | spicy mayo | tobiko | crispy rice

Churros | cinnamon | chocolate

Gyoza | beef, seafood & vegetables | sesame sauce

Mochis | cherry | yuzu | mango

Also available as vegetarian and vegan option

instagrammable #noumibern 

Please inform us about possible allergies or intolerances

Beef: Uruguay Pork: Switzerland Tuna: Indian Ocean
Chicken: Switzerland Seabream: Global GAP Greece Salmon: Norway Black Cod: USA Fallow Deer: EU
Sourdough bread: Switzerland Tortilla: Spain Pide bread: Israel

