

NOMAD'S FOOD MENU

Eatery & Bar

The sound of the sea, the rising sun over mountain peaks or encounters with foreign cultures. That's what our Nomad Eatery is all about. Our travel memories and the ones of our guests, which are inseparably connected with smells, tastes and culinary experiences. These travel memories are cooked for you by Lukas and our team using local, fresh products. Every two months, the menu is completely redesigned and developed. If you cannot decide: Take individual dishes, put them in the middle of the table and share. Family style. We wish you a wonderful journey with us in the Eatery.

STARTERS

NOMAD PLATE 44

from 6 pm

Baba Ganoush, cucumber – mint-Raita, hummus with black beans, dried peretti tomatoes, pastrami, Beluga-lentil-salad with pomegranate & flat bread

MAZZE 22

Samosas

Deep fried dumplings, filled with cheese, raisins, marjoram & pickled red currants

NOMAD GREEN SALAD EACH 9.50

for 2 portions served in a bowl with house-dressing

KINGFISH SASHIMI 16

Kingfish with preserved lemons, kohlrabi, chives & millet

MOLE VERDE 14

with grilled zucchinis & purslane
add jumbo shrimps (3 pcs) +9.50

SOUPS

GUACAMOLE-SOUP 14

Cold Avocado-soup with chili-oil with foccacia & glazed tomatoes

„It's no big thing,
but you make
big things out of
little things
sometimes.“

Robert Duvall

„A HOUSE IS NOT A HOME UNLESS IT
CONTAINS FOOD AND FIRE FOR THE MIND
AS WELL AS THE BODY.“

Benjamin Franklin

BURGER & CO

THE BIG NOMAD 26

Angus beef, Brioche bun, bacon mayo, iceberg lettuce, honey-whiskey bbq sauce, caramelized onions, pickled cucumber & French Fries
add cheese +3 / add coleslaw +3

CHICKEN-SHAWARMA 25

with cucumber-tabouleh
& eggplant

„One cannot think
well, love well,
sleep well,
if one has not
dined well.“

Virginia Woolf

MAINS

KÖFTE NOMAD 29

Beef- and lamb-meatballs with mashed eggplant, fennel, preserved limes & Javaher Polo

LUCIOPERCA VERACRUZ 32

Baked pikeperch with tomatoes, potatoes, onions, olives, capers & chilies

SWISS CHARD SARMA 26

with rice and vegetables stuffed Swiss chard leaves, with saffron-yoghurt

ASIAN BOWL 26

with spicy rice, pak choi, okra, papaya, purple carrots & chili paste
add five-spice-chicken +10.50
add jumbo shrimps (3 pcs) +9.50

FRIES

EACH 5.50

FRENCH FRIES / SWEET POTATO FRIES

SPECIAL DRINKS

LILLET VIVE 12.50

crispy – fresh

Lillet Vive Rosé, Tonic Water, Basil, Cucumber

TASMANIAN DEVIL 16

spicy – vitalising

Bickens London Dry Gin, St. Germain, Lime juice, tasmanian Pepper, Rosemary, Tonic water

CAVA BRUT GRAN RESERVA

JUVÉ Y CAMPS

0.1 / 0.75 11.80/71

DESSERT

HOMEMADE SORBETS & ICE CREAMS

per scoop 4.50

add whipped cream +1.50

ESPRESSO NOMAD 8.50

SELLOU-CHEESECAKE 14

with cherries

MINI DESSERTS EACH 7.50

Chocolate mousse / Yogurt cream

with rhubarb compote

CHEESEPLATE WITH CHEESE FROM SERDAR AT THE MARKTHALLE BASEL

with mustard & Nomad fruit bread

small (3 pc) 10.50

large (5 pc) 16

SUNDAY BRUNCH

COMEBACK 20.09.
FROM 11 TO 14.30

Bubble it up!