

# NOMELLE

## LUNCH MENU

SCHNITZEL OF ORGANIC PORK WITH ASPARAGUS, LOVAGE AND NDUJA SAUCE  
FOCACCIA BAKED WITH HERBS SERVED WITH LARD OR BUTTER  
POACHED RHUBARB WITH BUTTERMILK SORBET, SWEET WOODRUFF AND  
CRUNCH

325,-

## STARTERS

GREEN NOCELLARA OLIVES	45,-
VALENCIA ALMONDS WITH "SOUR CREAM & ONION"	45,-
PUFFED BACON CHIPS WITH PIMENT D'ESPELETTE MAYONNAISE	55,-
FOCACCIA BAKED WITH HERBS SERVED WITH LARD OR BUTTER	45,-
30G CAVIAR FROM GASTROUNIKA, WAFFLES, CRÈME FRAÎCHE, ONIONS AND CHIVES (2 PEOPLE)	595,-

## LUNCH DISHES

ORGANIC BEEF TARTARE, SPICY CHILI OIL, SPRING ONIONS & HEART WAFFLE	225,-
HAKE FRIED ON BRIOCHE WITH PEAS & FOAMY GRILLED PUMPKIN SAUCE	205,-
SUMMER VEGETABLES WITH NEW POTATOES, POACHED EGG & ELDERFLOWER BEURRE BLANC	185,-
SCHNITZEL OF ORGANIC PORK WITH ASPARAGUS, LOVAGE AND NDUJA SAUCE	220,-
DRY-AGED CÔTE DE BOEUF WITH SEASONAL GARNISHES & MADAGASCAR PEPPER SAUCE (2 PEOPLE)	895,-

## DESSERT

POACHED RHUBARB WITH BUTTERMILK SORBET, SWEET WOODRUFF AND CRUNCH	115,-
3 DANISH CHEESES WITH COMPOTE AND CRISPBREAD	120,-

\* WE SOURCE FROM SMALL LOCAL SUPPLIERS, SO THERE MAY BE MINOR CHANGES TO DISHES ON THE DAY

## BISTRO & BAR

EST. 2024