

NOMELLE

Seasonal Menu

Creative snacks from the kitchen with a focus on zero waste and seasonal ingredients

Haddock with crispy Jerusalem artichokes, dashi, lemongrass & kefir cream

Dry-aged pork neck with kale, onion rings & roasted chicken jus

Spiced beer cake with salted milk ice cream & crème chantilly with apple

Seasonal menu 495,-

Winemenu of 4 glasses 395,-

Juice menu of 4 glasses 350,-

(The seasonal menu must be selected by the entire table)

*we source from small local producers, and changes to the menu may occur based on availability

À la carte

Snacks

Green nocellara olives	55,-
Smoked almonds	55,-
Puffed bacon chips with piment d'espelette mayonnaise	65,-
Oysters with today's garnish, per piece	50,-
Oysters fried in panko with kale à la creme, per piece	55,-
10g gold caviar from GASTROunika, waffles, crème fraîche, onions & chives	225,-

Starters

Haddock with crispy Jerusalem artichokes, dashi, lemongrass & kefir cream	145,-
Celeriac en croûte with mushroom duxelles, celeriac purée & fermented mushroom sauce	135,-
Organic beef tartare with grilled leek, sichuan pepper, madagascar pepper & crispy potato	165,-

Main courses

Panfried zander with a winter vegetable fricassee, hazelnuts & blue mussel foam	255,-
Lion's mane "schnitzel" with pickled roots, egg yolk & cheese sauce	235,-
Dry-aged pork neck with kale, onion rings & roasted chicken jus	275,-
Dry-aged côte de boeuf with today's greens & pepper sauce (for 2 people)	995,-

Sides

Focaccia with whipped butter	65,-
Cream potatoes with thyme & dansih cheese	75,-
Crispy oyster mushrooms with spicy honey & jalapenos emulsion	75,-

Dessert

Spiced beer cake with salted milk ice cream & crème chantilly with apple	120,-
Vanilla ice cream with hazelnut oil & 10g GASTROunika caviar	195,-
Comté with toasted hazelnuts, buttermilk foam & apple	130,-

* We source from small local suppliers, so there may be minor changes to dishes on the day

BISTRO & BAR

EST. 2024