



Appetizer

Carpaccio

Aberdeen Angus | Chives | Bacon | Parsley vinaigrette | Parmesan
Foie gras supplement 6,50 euro
€ 13,50

Tuna

Tuna tartare | Yuzu | Lime leaf | Cucumber | Prawn
€ 16,50

Bisque de homard

Lobster soup | Ravioli | Gamba | Lemongrass
€ 13,00

Beets

Preparations of beets | Walnut | Figs | Truffle
€ 12,50

Guinea fowl

Terrine | Pata negra | Beetroot | Pistachio | Black cap mushroom | Garam masala
Foie gras supplement 6,50 euro
€ 15,50

Main dishes

Celeriac

Mushroom | Truffle | Egg yolk | Peccorino
€ 21,50

Duck breast

Samosa | Sweet potato | Parsnip | Madeira gravy
€ 26,50

Halibut

Celeriac | Mushroom | Leek | Sauce anise mushroom
€ 28,50

Tournedos

Uruguay grainfed | Preparations of beets | Potato | Haricoverts | Rosemary gravy
Fried foie gras supplement 8,50
€ 38,50

Cod

Pepper | Squid | Roseval potato | Green asparagus | Romanesco | Sauce of saffron beurre blanc
€ 26,50

Fresh fries with mayonnaise € 4,50

For allergen information, please contact the staff.
If you wish to eat vegetarian, the chef and his team will create an appropriate dish for you.



Nouba Senses

STARTER

Beef Tartar

Asia Style Soybeans | Radish | Kimchi | Pulses | Paksoi

or

Mackerel

Ceviche | Olives | Peppers | Avocado

ENTREMETS

Pork belly

Jerusalem artichoke | Onion | Hazelnut | Ponzu |

or

Monkfish

Spinach | Chorizo | Fregola | Saffron

MAIN COURSE

Deer

Parsnip | Chestnut | Chicory | Pistachio | Mushroom | Jus port

or

Skrei

Fennel | Carrot | Leek | Vongole | Sauce lemon thyme

DESSERT OR CHEESE

Lemon Pie Meringue

Preparations of Lemon | Crumble | Sorbet | Limoncello

or

Cheese platter

Raisin bread | Apple syrup | Confiture

Menus

Nouba Senses

3 courses

€ 45,00

Nouba Senses

4 courses

€ 56,00

Nouba Senses

5 courses

€ 67,00

With the Nouba Senses menu we also serve a wine arrangement if desired.
With a table seating of 6 persons or more, we serve only the menu.