

NOMMOS

Zebra in the garden

Long & Airy

Plankton

Bread from the North Sea

Ceviche Clara

Ceviche of scallop Saint-Jacques | Hokkaido pumpkin | jalapeño | sea buckthorn berry

***Mul & Mar**

Red mullet | citrus | saffron | fennel | suquet | aioli

****Poor Man's Lobster**

Monkfish from BBQ | shallot | sauce Albufera

Holy Duck!

Roast duck breast | carrot | orange | nori | szechuan pepper gravy

Below Zero

Semifreddo of tropical fruit | coconut

Cheese instead of dessert +10

Chef's menu

3-course 65

4-course 75*

5-course 85**

Supplement cheese selection (domestic and foreign): +17.5

Do you have allergies or special dietary requirements? If so, please let us know.
Within our capabilities, we take this into account.

Aperitif

Boschendal Brut	7	/	35
Appalina Sparkling 0.0	6.85	/	36.5
Castelnau Brut Reserve	15.5	/	95
Babylone Sprankel	12.75	/	80

Wine arrangement

Per glass	9.5
3-course	28.5
4-course	38
5-course	47.5

Half

Half glass	4.75
3-course	14.25
4-course	19
5-course	23.75

Water per bottle

Made Blue still	5.5
Made Blue sparkling	5.5

Port & sherry by the glass

Port LBV	9
Sherry PX	9

Coffee digestif

Friandises	4.5
Coffee with friandises	10.5
Coffee with liqueur and cream	9.5

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Children's menu

Starters 7.5

Bubble Melon

Melon with ham

Lion Soup & Cheese Mane

Freshly made tomato soup with a biscuit
made of puff pastry and cheese

Main courses 12.5

Jungle Burger

Homemade beef burger with fresh fries

Giant Safari Pancake

Freshly baked pancake with toppings

Serengeti Spaghetti

Freshly made spaghetti with real Italian tomato sauce

Kippie

Homemade chicken nuggets with granny applesauce

Dessert 7.5

Ice Cream Palace

Assortment of different ice cream varieties

**All dishes on the children's menu are homemade,
prepared with pure ingredients and free of artificial colours,
flavours and fragrances.**

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