

Noucha

RESTAURANT

Noucha's Aperitif

Homemade tarama, black olive powder, warm brioche

11€

Crunchy radishes, whipped butter with smoked salt

6€

Kintoa IGP ham, freshly sliced to order

21€

Heirloom vegetable chips

8€

Starters

Charred leek, kiwi, lightly whipped horseradish cream, and sherry vinegar – 9€

Red kuri squash velouté, liquorice emulsion, and Brussels sprout petals – 12€

Medley of salt-crusted roasted beets and multicolored radishes, multicolored cauliflower tabbouleh, green oil – 11€

Wasabi deviled eggs with crispy bresaola – 9€

Crispy sea bream tartlet with candied kumquat and pomegranate – 16€

Salad

Noucha vegetarian plate – €22

Seasonal vegetables, organic soft-boiled egg, burrata

Main Courses

Chef's Pasta - 19€

Veal fillet with reduced jus, mushroom and scamorza raviolo, celeriac mousseline - 31€

Pearlescent cod, watercress velouté, pressed butternut squash with tonka bean and orange zest - 32€

Autumn vegetable puff pastry tart with a rich vegetable reduction – 20€

Beef tartare, confit egg yolk, and a large portion of fries – 24€

Stuffed vegetable cabbage, sorrel milk, and Comté emulsion - 20€

SIDES

Baby leaf salad, green oil – €5

Mashed potatoes – €6

The large fries– 4€

Cheese & Desserts

Selection of matured cheeses, seasonal pick - 12€

Coffee mocha – 9€

Pear Belle Hélène with a scoop of ice cream of your choice – 9€

Triple-Lemon Tartlet – 10€

Kids Menu 16€

Minced steak, mashed potatoes or seasonal vegetables

or

Creamy gnocchi with comté cheese