

# BY NOA



RESTAURANT | COFFEE & WINE LOUNGE

## DINNER

### STARTERS

<b>Artichokesoup</b>  truffle oil, basil	10
<b>Mövenpick Steak Tartare – Signature dish</b> MRJ, brioche, cornichon, capers, onion, tomato Choose classic or spicy	16
<b>Carpaccio from dry aged beetroot</b>  goatcheese pearls, pickled red onion, pistachio, croutons from figsbread	11.5
<b>Ceviche of cod</b> shallot, mango, dressing of lime, mandarin	13.5
<b>Slats of salmon</b> flamed, soya caviar, seaweed, yuzu mayonnaise, algae powder	12.5

### MAIN COURSES

<b>Risotto of flamed tomato</b>  burrata, roasted walnuts, mint oil	18.5
<b>Seabass fillet</b> carrot-ginger mousseline, beetroot, baby bok choy, soy sesam dressing	25.5
<b>Grilled rib-eye</b> roasted winter vegetables, pea flan, smoked garlic jus	29.5
<b>Filled portobello</b>  roasted vegetables, mozzarella, potato mousseline	19
<b>By Noa's Asian Burger</b> teriyaki crunch, sesame seeds, miso mayonnaise	19.5
<b>Roasted duck breast</b> polenta, kingoyster, bimi, beetroot, pink pepper sauce	26.5

### DESSERTS

<b>Mövenpick Carrot Cake – Signature dish</b> carrot, Mövenpick vanilla ice cream	9
<b>Thai dessert</b> khanom chan, Mövenpick coconut ice cream, lychees	8.5
<b>Hazelnut mousse</b> coconut sponge cake, sesame kletskep, pate de fruit, Chocolate earth	10
<b>Parfait Mandarin Napoleon</b> meringue, gel of mandarin, coulis from raspberry	9
<b>Affogato doppio,</b> almond cream, crunch from amaretti	9.5
<b>Swiss cheese platter</b> Emmenthaler, Appenzeller, Caltbach, figs-almond bread, chutney	15.5

Do you have an allergy? Please ask for our allergen menu!

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