

# NOURI *Taste*

## WELCOME

Finding the right setting for every occasion.

Experience our regional three-country cuisine with international accents at Nouri *Taste*, under the guidance of Chef Didier Sifferlen. Here, you will find regional specialties, as well as internationally inspired and calorie-reduced fitness dishes. The gastronomic team takes care of your well-being and offers advice on your menu selection. At our place, you can enjoy à la carte or menu options. Choose every day what you feel like eating spontaneously.

Our restaurant is open daily for you. For breakfast, we offer a rich buffet with an extensive variety of dishes. For dinner, starting at 6:00 PM, you can enjoy fresh and varied cuisine in our à la carte restaurant.

## OPENING HOURS

### **Restaurant Nouri *Taste***

Breakfast: Monday – Friday: 07:00 – 10:30 am  
Saturday & Sunday: 07:30 – 11:00 am  
Dinner: 06:00 – 10:00 pm

### **Day Bar Nouri *Lounge***

Mai – October: digital self service  
November - April: 12:00 – 04:00 pm

### **Rooftop Bar Nouri *View***

daily: from 16:00 pm on

## ALLERGENS & INTOLERANCES

Do you have allergies, food intolerances, or special dietary habits? Please feel free to inform our service team. We will provide personalized advice and coordinate with the kitchen to accommodate your needs.

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## CHEF'S MENU

Culinary creativity, classic craftsmanship, regional products, and a relaxed service with great warmth – we love what we do, and we want you to experience that. Our chefs Didier Sifferlen & Michael Marschke have created a seasonal 4-course menu for you, with each course perfectly balanced – enjoy!

### **Pork Cheeks**

Brick Dough | Berries

24,00 €

x

### **Leek Cream Soup**

15,50 €

x

### **Winter Cod**

Herb Crust | Noodles

42,00 €

x

### **Apple Tart**

with Vanilla

€14,50

4-course menu	79 €
3-course menu (without beetroot soup)	69 €

For a perfect wine pairing with all courses, our service team will be happy to assist you. For the Winter Cod we recommend:

Pinot Blanc Alte Reben, dry	0,1l	6,50 €
Vineyard Zotz, Baden, Germany	0,75l	38 €

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 <b>Autumn leaf salads</b>		9,80	€
<b>Beef consommé</b>		12	€
Bone marrow dumplings   Root vegetables   Chives			
<b>Marseille fish soup</b>		18	€
Sauce rouille   baguette			
 <b>Nouri bowl</b>		18	€
Couscous   Spinach   Avocado   Mango   Sesame vinaigrette			
	with pan-fried smoked tofu	+ 8	€
	with pan-fried shrimp	+ 12	€
	with pan-fried corn-fed guinea fowl breast	+ 14	
<b>Foie gras parfait</b>		28	€
Autumn truffle   sauternes jelly   brioche			
	with 0,1l Scheurebe Beerenauslese	+ 11,50	€
 <b>Arborio truffle risotto</b>	Starter	21	€
Broccoli	Main course	38	€
<b>Rump steak onion roast of the heifer</b>		39	€
Fried onions   Buttered vegetables   Cheese spaetzle			
<b>Wiener schnitzel</b>		31	€
French fries   lingonberries			
<b>German heifer fillet</b>		47	€
Truffle crust   Artichoke and bean ragout   potato gratin			
	with 3 grams of winter truffle	+ 11	€
 <b>Plant based „Steak“</b>		32	€
French fries   Seasonal vegetables   Cream made out of herbs			
 <b>Tagliatelle</b>		25	€
Confit cherry tomatoes   Stuffed artichoke   Parmesan			
	with pan-fried Faroe Islands salmon steak	+ 12	€

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Taste

 <b>Chocolate variation</b>	16,50 €
Chocolate ice cream   Chocolate espuma   Crumble   Cherries with 2cl sour cherry brandy	+ 7,50 €
 <b>Creme Brûlée</b>	14 €
Raspberry sorbet   Fresh fruit   Madagascar vanilla	
 <b>Cheese selection</b>	16 €
Mountain cheese   Goat cheese   Fenugreek cheese Fig mustard   Bread <i>We source our cheese from the Glocknerhof dairy in the Münstertal.</i>	

## COFFEE SPECIALITIES

Espresso	3 €	Espresso Doppio	4 €
Café Crema	3,80 €	Cappuccino	4 €

## TEES

<b>PALACE OF PATAN - Green tea</b> from the highlands of Nepal Aroma: Sugar peas, lilac, cane sugar	5,70 €
<b>MUSE - Second flush black tea</b> from India Aroma: Apricot, compote, malt	5,70 €
<b>FOUR SEASONS OF SPRING - Floral oolong</b> from Taiwan Aroma: Orchid, gardenia, pudding	5,70 €
<b>PU ER BAI YA - White tea buds</b> of ancient tea trees from China Aroma: Hay, cedar, wildflower	5,70 €

## FINE SPIRITS FROM THE WILLMANN DISTILLERY

We serve all fine spirits and liqueurs in 2cl portions.

Quince liqueur	5 €	Fruit brandy in acacia	6,50 €
Red williams	6,50 €	Mirabelle	6,50 €
Apricot	6,50 €	Plum	6,50 €
Sour cherry	7,50 €	Pinot noir	7,50 €
Quince	7,50 €	Ribes nero	9,50 €

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## ALCOHOLFREE DRINKS

### Juices

Jung organic orchard - apple juice	0,2l	3,80 €
Jung organic orange juice	0,2l	3,80 €
Black currant nectar	0,2l	3,80 €
Grapefruit juice	0,2l	3,80 €

All juices are also available as spritzers

	0,2l	3,20 €
	0,5l	7,50 €


### Water

Tabel water (classic or still)	0,7l	5,90 €
Peterstaler mineral water (classic, still)	0,75l	6,90 €

### Lemonades

Coca-Cola, Coca-Cola Zero, Fanta, Sprite	0,2l	3,20 €
Paulaner Spezi	0,33l	3,80 €

## OPEN WINE

Our selection of open wines changes from time to time. Additionally, we provide a platform for young winemakers to have their wines served by the glass, giving you the opportunity to taste wines that are often only available as bottled wines. You can recognize these wines by the Friends & Neighborhood symbol 

### White wine

Chardonnay Spätlese, dry	0,1l	5,20 €
Vineyard Briem, Baden, Germany	0,75l	36 €
Gutedel „Immergrün“, dry	0,1l	5,20 €
Vineyard Kiefer, Baden, Germany	0,75l	36 €

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*Taste*



Pinot Blanc Alte Reben, dry	0,1l	6,50	€
Vineyard Zotz, Baden, Germany	0,75l	38	€

## Rosé

Rosé Cuvée, dry	0,1l	5	€
Vineyard Fritz Waßmer, Baden, Germany	0,75l	33	€

## Red wine

Pinot Noir Markgräfler, dry	0,1l	5	€
Vineyard Martin Waßmer, Baden, Germany	1,5l	65	€

CALMO Cuvée, dry	0,1l	5	€
Vineyard Martin Waßmer, Baden, Germany	0,75l	33	€



Cabernet Sauvignon, dry	0,1l	12,70	€
Vineyard Lisa Bunn, Rheinhessen, Germany	0,75l	89	€

## BEER

### On tap

Ganter Pilsener or Radler	0,3l	3,80	€
Ganter Pilsener or Radler	0,5l	5,40	€

### From the bottle

Freiburger Bierle naturally cloudy Pils - alcoholfree	0,33l	3,80	€
Freiburger Bierle naturally cloudy Radler - alkoholfrei	0,33l	3,80	€
Ganter wheat beer - pale	0,5l	5,40	€
Ganter wheat beer - alcoholfree	0,5l	5,40	€

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