

## **SNACKS**

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### **CAVIAR**

GRIDDLED POTATO BREAD  
30G 80 / 50G 135

### **OYSTERS**

DRESSED WITH  
HIBISCUS MIGNONETTE  
14 / 28 / 56

### **CRUDITÉS**

FRESH VEGETABLES  
WITH SPRING PEA HUMMUS  
16

### **FRIED MAITAKES**

WITH ROSEMARY  
& TRUFFLE MAYONNAISE  
17

### **CARPACCIO**

THINLY-SLICED BEEF WITH PARMESAN  
& WILD GARLIC CHIMICHURRI  
25

## **PASTRIES**

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CROISSANT /  
HAM & CHEESE CROISSANT /  
PAIN AU CHOCOLAT  
6 EACH

## **SIDES**

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FRESH FRUIT BOWL /  
AVOCADO /  
POTATO ROSTIS  
7 EACH

APPLEWOOD-SMOKED BACON /  
PORK SAUSAGE /  
SMOKED SALMON  
8 EACH

## **BREAKFAST**

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### **YOGHURT & BERRIES**

GREEK YOGHURT, NOMAD GRANOLA  
& FRESH BERRIES  
14

### **LEMON POPPY PANCAKES**

GRIDDLED WITH BLUEBERRIES  
& WHIPPED RICOTTA  
19

### **FRENCH TOAST**

ROASTED HAZELNUTS, CHANTILLY  
& BOURBON CARAMEL  
20

### **NOMAD BREAKFAST SANDWICH**

FRIED BURFORD BROWN EGG & CHEESE  
ON HOMEMADE ENGLISH MUFFIN  
CHOICE OF BACON / CHICKEN SAUSAGE / GREENS & ROSTI  
18

### **AVOCADO TOAST**

MAITAKE MUSHROOMS, RADISHES  
& PARSLEY  
18  
WITH POACHED EGG 22

## **LUNCH**

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### **CUCUMBER & RADISH**

SALAD WITH ALMONDS, TZATZIKI  
& GOLDEN RAISINS  
17

### **NOMAD CHICKEN BURGER**

GRUYERE, CRISP SKIN  
& BLACK TRUFFLE  
22

### **TAGLIATELLE**

LOBSTER, LEMONGRASS  
& BLACK PEPPER  
38 / 48

### **TRUFFLE CHICKEN SANDWICH**

CHICKEN BREAST, CELERY,  
PICKLED SHALLOT & GRAVY  
25

### **STEAK & EGGS**

DRY-AGED BRITISH BEEF  
WITH SUNNY SIDE UP EGGS & SOURDOUGH  
36

PLEASE ASK YOUR SERVER FOR INFORMATION REGARDING ALLERGENS & INGREDIENTS.

A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO THE FINAL BILL.