



ANOAH – Plant based

MENU MAY

BAO BUN

Lentiles, sweet potato, purple rocket salad,
Pickled onion

MOUNTAIN TATAR

Peas, pickled mushrooms, black sesame seeds
Braised vegetable puree, rosemary syrup

THORN IN THE EYE

Turnip, fermented asparagus,
sea buck horn, ginger sorbet

LEU VO ZÜRI

Potato Moroccan style, sauerkraut, chives,
lion's mane, salt lemon

SPRING FEVER

Biscuit, elderflower cream, strawberry,
rhubarb, white asparagus

PURPLE RAIN

Truffled red cabbage risotto, kimchi, soy yogurt,
caramelized hazelnut

COCKTAILS

ANOAH SUNRISE 18
Gin / orange / beet root

NEGRONI 16
Gin / red vermouth / Campari

PAIRING

50 WINE

Chenin Blanc Domaine les Vignes
Riesling Wagner Stempel
Trebbiano Podere Pradarolo
Zweigelt Renner Sistas
Corvina, Rondinella, Sangiovese Fasoli Ginopp

35 JUICE

Sparkling Yuzu
Spicy-Tomato Juice
See Bucket Horn-Orange Juice
Peppermint-Apple Mojito
Coffee-Hazelnut Milk

PREISE

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3-course-menu (only wednesday, thursday) 69
5-course-menu 95
6-course-menu incl. purple rain 110
Wine Pairing 30/50/60
Juice Pairing 21/35/42



ANOAH – Plant based
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** About allergens and ingredients of our food, our service staff can give you anytime information. All prices are in CHF and include VAT.*