



ANOAH – Plant based

MENU JUNE

LETTUCE SURPRISE

Lettuce, yuzu gel, carrot puree, black sesame seeds
fried garlic, Asia marinade

WATER, MELON, LEMON

Rhubarb shrub, ring beet, lemon sorbet, marinated olives
Watermelon steak

G.O.A.T.

Ravioli with La Cotta truffle filling, fermented lemon, chamomile,
Basil cress, beetroot oil

SHARING IS CARING

Baked eggplant, ratatouille, mint, pomegranate seeds
Couscous salad, raita, cauliflower

SAY CHEESE

Cheescake, marinated strawberries, sweet basil pesto
lemon syrup, vanilla ice cream

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

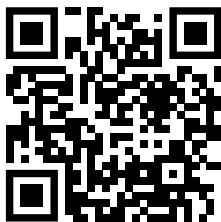
PAIRING

50 WINE
Aligote Clos du Moulin aux Moines
Helle Freude Weingut am Stein
Rupestris Celler Pardas
Nerojbleo Gulfi
Erdbeerhugo

35 JUICE
Carrot juice with Yuzu and thyme
Waterlemon juice with balsamic acid
Lemon verbena-Ice Tea
Pomegranate syrup with mint
Strawberry Hugo with Kolonne Null

PREISE

PREISE
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



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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.*