

# Cloud 9

by  Mathis  
BY NOME - SINCE 2007

## “The Julia Komp Tasting Experience”

### Apero

*Mediterranean Feeling*

Beetroot | Dakos | Olives 1,8

Greetings from Cyprus

Bread and Favorite Butter 1,7,11

### Pumpkin Garden

Saffron | Okra | Barberry 1,9

*Persia*

### CEVICHE

Hiramasa Kingfish | Corn | Jalapeno 4,6,9

Peruvian Celery

*Costa Rica | Peru*

### Laksa

Lobster | Pea | Lemongrass | Coconut 2,4,7,9

Gaeng Kari 5

*Singapore | Thailand*

### Black Cod Doenjang Gui

Kimchi | Miso | Radish | Sesame 2,3,4,6,7,9,11

Tofu Doenjang Gui

*Korea*

### Tajine

Lamb | Couscous | Beetroot 1,7,8,9

Pointed Cabbage

*Morocco*

### Znoud el Sit

Almond | Orange Blossom | Vanilla 1,3,7,8

*Lebanon*

VEGETARIAN ALTERNATIVE

Menu 5 Course | €160  
*Without Black Cod*

Menu 6 Course | €185

\*Allergens: 1. Cereals 2. Crustaceans 3. Eggs 4. Fish

5. Arachis 6. Soybean 7. Milk 8. Nuts 9. Celery 10. Mustard

11. Sesame Seeds 12. Sulphites 13. Lupin 14. Molluscs

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## “Wine Pairing”

Nelion 2Rizes Xynisteri 2022

Hatsidakis Assyrtiko 2024

Hirsch Riesling Ried Heiligenstein  
2017

Antinori Bramito Della Sala 2024

Chateau Montus 2018

Kyperounda Winey  
Commandaria 2016

€ 90

## “Non Alcoholic Pairing”

### Pumpkin Garden.

Whisky 0.0% | Pumpkin | Olive Brine | Saffron

### Chicha Morada

Pineapple | Apple | Lime | Cinnamon | Star  
Anise | Blue Corn Petals

### Silk n Spicy

Rum 0.0% | Almond Cordial | Fresh Ginger |  
Lemongrass | Foam

### Golden Bloom

Jasmin and Darjeeling Sparklin Tea | Yuzu

### Ruby Negroni

Gin 0.0% | Sweet Vermouth 0.0% | Italian Spirit  
| Beetroot

### Zen Ember

Oolong Tea | Almond Cordial | Vanilia

€ 70