



SNACKS

GREEN PEACHES

Salted lemon & thyme oregano oil

55

MARCONA ALMONDS

Salt &, Espelette chili

50

PATA NEGRA

Brioche, sweet onions & Parmesan

180

POTATO & CHEESE CROQUETTES

Havgus & black mustard

55

SMALLER DISHES

DANISH HAMACHI

Cucumber, daikon, seaweed crisp, yuzu vinaigrette

165

STEAK TARTARE

Marinated fennel seeds, pickled onion, green ramson mayo, Vesterhavnost

160

OCTOPUS

Chorizo, potato foam, ramp salsa verde, smoked paprika

165

RED PRAWNS

Chili, parsley, garlic olive oil

155

GREEN ASPARAGUS

Stracchiarella, lime, pistachio & herb pesto

135

LARGER DISHES

MONKFISH

Leeks, black garlic, crispy potato, sorrel sauce

240

ROKKEDAHL CHICKEN BREAST

Marinated shiitakes, n'duja, pea shoots, malt crisps, chicken jus

225

GRILLED RIBEYE

Fois gras crostilliant, carrots, red wine garlic sauce

325

NOBIS CHEESEBURGER

Potato bun with tomato, lettuce, red onion, cheddar, PL sauce, pickles

Served with French fries

195

DESSERTS

PETIT FOURS

50

DANISH CHEESE

Three Danish cheeses, black olive caramel, quince & seeded flatbread crackers

135

RHUBARB

Gianduja, citrus foam, green matcha, hazelnut nougatine

115

CHOCOLATE CREAMEUX

Cocoa nib crumble, caramel gelee, chocolate oil, milk sorbet

125

ICE CREAM & SORBETS

Selection of 3 scoops

135

For any allergies, please inform a member of our staff.