



## THE NOI SYMPHONY

OUR CHEFS WILL CREATE YOU A MENU, WHERE YOU WILL EXPERIENCE SOME OF  
OUR FAVOURITE DISHES

LEAN BACK AND LET US GUIDE YOU THROUGH THE EVENING

395, - PER PERSON

## SNACKS

SMOKED ALMONDS | 45

ARANCINI | 45

OLIVES | 55

TAPIOKA CHIPS MED URTEDIP | 45

BREAD&BUTTER | 45

PATA NEGRA | 75

## SMALLER DISHES

GREEN VEGAN SALAD

*Tomato, dried olivs, roasted almonds, honey mustard dressing*  
125

HJERTE SALAD

*Pata negra,machego, roasted almonds, honey mustard dressing*  
135

TARTARE

*Danish jersey beef, herb mayo, ramson capers, malt crisp & watercress*  
135

REDPRAWNS

*Garlic, chili, parsley & olive oil*  
135

## LARGER DISHES

GRILLED GREENS

*Fried capers, crispy chickpeas, pickles and romesco*  
150

COD

*kale sprouts, Romanesco, herb salad, fish& mussel fume & chive oil*  
175

NOBIS SEARED TUNA

*Side salad, chimichurri & Nobis dressing 2.0*  
225

NOBIS BURGER

*Brioche bun, tomato relish, onion, pickles bacon & smoky mayo, pepper fries*  
185

NOBIS DRY AGED RIB-EYE

*Red wine sauce, hand cut fries & tomato salad, chimichurri*  
295

## DESSERTS

PETITS FOURS

*Ask for daily selection*  
45

LEMON MERINGUE

*Lemon curd, meringue & biscuit*  
75

ICECREAM SYMPOHONY

*3 x ice cream with toppings*  
85

BAKED RHUBARB

*Coconut icream, carmalized white chocolate and verbena*  
90