



## 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

4 SERVINGS  
495, - PER PERSON

## SNACKS

SMOKED ALMONDS | 45

PORK&DUCK CROQUETTES | 55

OLIVES | 55

TAPIOKA CHIPS MED DIP | 45

BREAD&BUTTER | 45

PATA NEGRA | 75

## SMALLER DISHES

GRILLED VEGAN SALAD

*Tomato, dried olives, roasted almonds, honey mustard dressing*

125

REHYDRATED BEETS

*Goat cheese cream, roasted nuts, honey & truffle dressing, grilled sourdough*

135

COD & LOBSTER TERRINE

*Potato tuille, spicy mayo, acidic herb salad*

145

TARTARE

*Danish Jersey beef, truffle mayo, pickled mushrooms, ryebread crumble & cress*

135

REDPRAWNS

*Garlic, chili, parsley & olive oil*

135

## LARGER DISHES

SALTBAKED CELERIAC

*Caramelized celeriac puree, grilled kale, roasted hazelnuts & sauce with smoked chive oil*

150

DANISH COD

*Smoked mussel blanquette, variety of kale, roasted buckwheat*

175

GRILLED DUCKBREAST

*Crispy malt, pickled cherries, roasted sesame, au jus*

175

NOBIS SEARED TUNA

*Side salad, chimichurri & Nobis dressing 2.0*

225

NOBIS BURGER

*Brioche bun, tomato relish, onion, pickles, bacon, smoky mayo & served with fries*

185

NOBIS DRY AGED RIB-EYE

*Red wine sauce, grilled onion puree, artichoke chips & served with fries*

295

**DESSERTS**

**PETITS FOURS**

*Ask for daily selection*

45

**DANISH CHEESE**

*3 x Danish cheeses with homemade flatbread & compote*

110

**LEMON & PASSIONFRUIT CURD**

*Lemon & passionfruit curd, meringue & biscuit crumble*

75

**CHOCOLATE SORBET**

*Caramelized white chocolate & dulce de leche filled donut*

85

**SWEDISH PUNCH ICECREAM**

*Marinated blackberries & candied nuts*

90

*Please ask your server regarding any allergies*