



## THE NOI SYMPHONY

LET OUR CHEFS CREATE AN INTERESTING MENU, WHERE YOU WILL EXPERIENCE  
THE BEST VARIATION OF NOI

LEAN BACK AND LET US GUIDE YOU THROUGH THE EVENING

495, - PER PERSON

## OYSTERS

*Served with mignonette & lemon*

3 PCS | 90

6 PCS | 160

12 PCS | 300

## SNACKS

CRISPY CHICKEN SKIN | 40

SMOKED ALMONDS | 45

SMELT | 45

CROQUETTES | 45

OLIVES | 55

RED PRAWNS | 90

## SMALLER DISHES

### ZUCCHINI SALAD

*Fermented garlic, halloumi & hazelnut*

90

### SALMON

*Pickled beets & horseradish*

120

### TARTARE

*Smoked cream cheese, herb mayo & pickled onions*

135

### SQUID

*Leek purée, confit of leek & kombu sauce*

130

### CRAB

*Lompe, crème fraîche & dill*

145

## LARGER DISHES

### GOAT CHEESE CROUQUETTES

*Beets, walnuts & kale*

135

### ARTICHOKE DUMPLINGS

*Onions, celeriac & chestnuts broth*

145

### COD

*Parsnip & rice crisp*

150

### OX CHEEKS

*Scallop, mushrooms & pommes purée*

150

### MALLARD

*Carrots & fermented blueberries*

165

## DESSERTS

### PETIT FOUR

*Selection of chocolates*

45

### LEMON MERINGUE

*Lemon curd, meringue & biscuits*

75

### APPLE & HONEY

*Poach apple, salted honey icecream & hazelnut*

85

### CHERRY & CHOCOLATE

*Cherry beer & chocolate sorbet with cherry gel*

90

### TARTE TATIN

*Baked pear, vanilla ice cream & caramel*

100