



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

SMOKED ALMONDS | 45

CROQUETTES | 45

OLIVES | 55

PRAWNS | 90

SMALL DISHES

GRILLED GEM SALAD

Cheese mayo, garlic, parsley & egg yolk
85

MUSSELS

Leek, croutons & oyster mayonnaise
95

MACKEREL

Beetroot, egg yolk & parsley
105

TARTARE

Smoked cream cheese, herb mayo & pickled onions
110

LUMPFISH ROE

Buttermilk, dill & buckwheat
120

LARGE DISHES

CELERIAC

Brioche crisp, herb salad, smoked cheese & tarragon oil
135

LAMB

Mint, broccoli & yoghurt
185

DUCK BREAST

Potato, duck leg terrine, burnt onion & cured egg yolk
190

MONKFISH

Lemon thyme & baked swede
235

CLASSIC DISHES BY NOI

RED PRAWNS

Chili, garlic & parsley
125

SEARED TUNA

Side salad, chimichurri & Nobis dressing 2.0
225

DRY AGED RIB-EYE 300 GR.

Sauce béarnaise, hand cut fries & grilled tomato salad
285

DESSERTS

PETIT FOUR

Ask for daily selection
35

LEMON MERINGUE

Lemon curd, meringue & crumble
75

NOI CHOCOLATE BAR

Blood orange gel
85

PEAR TART

Vanilla ice-cream & caramel
85

BANANA "SPLIT"

Tonka bean ice-cream, passion fruit & almond
85