



THE NOI SYMPHONY

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

LET US COMBINE THE FOOD WITH CAREFULLY SELECTED WINES RANGING FROM
CLASSICAL TO OUTRAGEOUS – ALL MADE BY PEOPLE WHO WANT TO SHOWCASE THEIR
LAND, GRAPES AND HARD WORK.

LEAN BACK AND LET US GUIDE YOU THROUGH AN EVENING AT NOI

750,- PER PERSON

ONLY IN THE MOOD FOR FOOD

395, - PER PERSON

SNACKS

MIXED NUTS | 45

CROQUETTE | 45

SAUSAGES | 55

OLIVES | 55

CLASSIC DISHES BY NOI

RED PRAWNS

Chili, garlic & parsley
135

SEARED SALMON

Nobis dressing, chimichurri & side salad
215

DRY AGED RIB-EYE 300 GR.

Peppercorn sauce, fries & grilled tomato
285

SMALL DISHES

COFFEE & BEETROOT

Goat cheese & blueberry
85

MUSHROOM ON TOAST

95

COD & CRAB

Pickled celeriac & crème fraiche
95

PATÉ

Toasted brioche & cherry gel
95

TARTARE

Gooseberries, onion mayo & cured egg yolk
115

LARGE DISHES

CELERIAC

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

PORK SHANK

Aromatic crumb, barbecue sauce, cabbage & smoked crème fraîche
175

LABEL ROUGE CHICKEN BREAST

Mushroom, carrots & pickled mustard
185

COD

Buckwheat, potato & leek
195

DESSERTS

PETIT FOUR

Ask for daily selection
45

LEMON MERINGUE

Lemon curd, meringue & crumble
75

CHOCOLATE CRÉMEUX

Plum & olive oil
85

APPLE SORBET

Apple compote, burnt marzipan & lovage
85

BLACKCURRANT PARFAIT

Mixed berries, parsley & meringue
85