



THE NOI SYMPHONY

"SHARING MENU"

LET OUR CHEFS CREATE AN EIGHT COURSE SHARING MENU, WHERE YOU WILL
EXPERIENCE THE BEST VARIATION OF OUR A LA CARTE MENU

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

OLIVES | 55

CRACKLINGS | 65

SMELT | 75

CROQUETTES OF DUCK | 115

PATA NEGRA & PAN CON TOMATE | 180

SMALLER DISHES

TARTARE

Danish beef, smoked cream, pickled onions & elderflower
135

PIL PIL

Red prawns, chili, garlic & parsley
145

BURRATA

Danish organic burrata, tomatoes & basil
155

BEETS

Fried goat cheese, cress cream & cabbage
135

LARGER DISHES

GRILLED CABBAGE

Mushrooms, fava beans & caramelized onions
185

PORK BELLY

Cabbage, butter fried sage & jus
195

LEMON SOLE

Beurre blanc, grilled lemon & seasonal veg
225

DUCK

Variations of beets, caramelized onions & cherry jus
230

LAMB RACKS

Ragout of lamb, lemon & beans
230

SEARED TUNA

Chimichurri & Nobis dressing 2.0
265

DRY AGED RIB-EYE 300 GR.

Sauce béarnaise hand cut fries
325

DESSERTS

PETIT FOUR

Chocolate truffles & wiernougat
75

CRÈME BRÛLÉE

85

TARTE TATIN

Vanilla ice cream & caramel
90

CHEESE SELECTION

3 Danish cheeses & seasonal garnish
115

PLUMS

French toast, vanilla ice cream & caramelized nuts
115

CHOCOLATE

Ganache, caramelized chocolate & sorbet
125