



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

80

RAW ZANDER & SHRIMP

Asparagus, tomato & lemon

95

TERRINE OF PORK

Peas, whole grain mustard & grilled sourdough bread

85

RAW BEEF

Pickled onions, herb salad & watercress emulsion

100

WHITEFISH ROE

Buttermilk, dill & buckwheat

120

LARGE DISHES

CELERIAC

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

VEAL RUMP

Courgette, lovage & croquette
175

DUCK BREAST

Potato, duck leg terrine, burnt onion & cured egg yolk
185

COD

Lemon thyme & seasonal vegetables
195

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
45

LEMON MERINGUE

Lemon curd, meringue & crumble
75

CHEESECAKE

Strawberry & basil
85

PEAR TART

Vanilla ice-cream & caramel
85

BANANA "SPLIT"

Tonka bean ice-cream, passion fruit & almond
85