



## THE NOI SYMPHONY

OUR CHEFS WILL CREATE YOU A MENU, WHERE YOU WILL EXPERIENCE SOME OF  
OUR FAVOURITE DISHES

LEAN BACK AND LET US GUIDE YOU THROUGH THE EVENING

495, - PER PERSON

4 SERVINGS

## **SNACKS**

PORK & DUCK CROQUETTES | 65

OLIVES | 55

TAPIOKA CHIPS MED DIP | 50

PATA NEGRA | 155

## **SMALLER DISHES**

GRILLED VEGAN SALAD

*Tomato, dried olives, roasted almonds, mustard dressing*  
135

REHYDRATED BEETS

*Goat cheese cream, roasted nuts, honey & truffle dressing, crispy sourdough*  
135

HALIBUT & LOBSTER CARPACCIO

*Potato tuille, lobster mayo, acidic herb salad*  
150

TARTARE

*Danish jersey beef, truffle mayo, pickled mushrooms, ryebread crumble & cress*  
145

REDPRAWNS

*Garlic, chili, parsley & olive oil*  
155

## **LARGER DISHES**

SALTBAKED CELERIAC

*Caramelized celeriac puree, grilled kale, & hazelnuts, sauce with smoked chive oil*  
165

DANISH COD

*Smoked mussel blanquette, variety of kale, elderflower, roasted buckwheat*  
185

GRILLED DUCKBREAST

*Crispy malt, onion puree, cherries, roasted sesame, duck jus*  
225

NOBIS SEARED TUNA

*Seasonal salad, chimichurri & Nobis dressing 2.0*  
235

NOBIS BURGER

*Brioche bun, tomato relish, onion, pickles, crispy bacon, smoky mayo, fries*  
195

NOBIS DRY AGED RIB-EYE

*Red wine sauce, artichoke puree, artichoke chips served with fries*  
325

DESSERTS

PETITS FOURS

*Ask for daily selection*

45

DANISH CHEESE

*3 x Danish cheeses with homemade flatbread and compote*

110

LEMON & PASSIONFRUIT CURD

*Lemon passionfruit curd, Italian meringue & biscuit*

85

CALLEBAUT CHOCOLATE SORBET

*Caramelized white chocolate and dulce de leche filled donut*

*Tahiti vanilla ice-cream*

90

SWEDISH PUNCH ICE-CREAM

*Marinated blackberries, candied nuts*

95

