



## 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

395, - PER PERSON

## SNACKS

ROASTED ALMONDS | 45

ARANCINI | 45

OLIVES | 55

TAPIOKA CHIPS WITH HERB DIP | 45

BREAD & BUTTER | 45

PATA NEGRA | 75

## SMALLER DISHES

GREEN SALAD (V)

*Tomato, dried olives, roasted almonds, honey mustard dressing*  
125

BABY GEM SALAD

*Pata negra, manchego, roasted almonds, honey mustard dressing*  
135

DANISH JERSEY TARTARE

*beef, herb mayo, ramson capers, malt crisp & watercress*  
135

REDPRAWNS (C)

*Garlic, chili, parsley & olive oil*  
135

## LARGER DISHES

GRILLED GREENS (V)

*Fried capers, crispy chickpeas, pickles and romesco*  
150

VESTERHAVS COD

*Kale sprouts, romanesco, herb salad, fish & mussel fume & chive oil*  
175

NOBIS SEARED TUNA (C)

*Side salad, chimichurri & Nobis dressing 2.0*  
225

NOBIS BURGER (C)

*Brioche bun, tomato relish, onion, pickles, bacon & smokey mayo, hand cut fries*  
185

NOBIS DRY AGED RIB-EYE (C)

*Red wine sauce, hand cut fries & tomato salad, chimichurri*  
295

## DESSERTS

PETITS FOURS

*Ask for daily selection*  
45

LEMON MERINGUE (C)

*Lemon curd, meringue & biscuit*  
75

ICECREAM SYMPHONY (C)

*3 x ice cream with toppings*  
85

BAKED RHUBARB

*Coconut ice cream, caramelized white chocolate and verbena*  
90

