

## **NOBIS**

### **SNACKS**

Serrano jamón 24 months 95

Roasted salted almonds 65

Marinated olives 65

French fries with ketchup and BBQ mayonnaise 75

Green salad 75

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### **SMALLER DISHES**

#### **RED PRAWNS “al Pil Pil”**

Sautéed Argentinian red prawns with chili, garlic and parsley 180

#### **OCTOPUS**

Octopus with fried garlic, fresh oregano and black aioli 185

#### **PORK RILLETE**

Slow cooked pork served with pickled onions and mushrooms, whole grain mustard, cornichons and butter grilled bread 175

#### **WINTER FOREST TARTAR**

100gr hand cut Tenderloin beef

Served with mushroom mayonnaise and pickled mushrooms 175

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### **LARGER DISHES**

#### **GOAT CHEESE SALAD**

Goat cheese salad with baked butternut, tossed cherry tomatoes, caramelized nuts and citrus vinaigrette 195

#### **CEASAR SALAD**

Rokkedhal chicken breast, heart salad, Parmesan flakes, NOI Caesar dressing  
Topped with Crispy bacon crumble 235

#### **PAN SEARED SEA BREAM**

Served on a bulgur, crayfish tail and mushroom ragu 245

#### **NOBIS BURGER**

Brioche bun, matured cheddar cheese, fresh beef tomato, fresh red onion, jalapeño chilis, BBQ mayonnaise and French fries  
Choice of beef or halloumi 225

## DESSERTS

### CRISPY STRAWBERRY ROLL

Filled with cardamom Chantilly cream, white chocolate and pistachio crumble, pistachio diplomate cream and meringue

115

### AFFOGATO

Espresso – vanilla ice-cream

75

### PETIT FOUR

75

NOBIS HOTEL COPENHAGEN PROUDLY PRESENTS RESTAURANT NOI.  
THE TEAM BEHIND NOI CREATES AN INSPIRING MENU WITH INFLUENCE FROM ALL OVER  
EUROPE. THE CHEFS WORKS AS AN ORCHESTRA IN THE HISTORICAL BUILDING OF THE  
ROYAL DANISH ACADEMY OF MUSIC.

ENJOY A COMPOSITION OF DELICIOUS COURSES AND A GLASS OF OUR CAREFULLY  
SELECTED WINES.

*For any allergies, please inform a member of our staff.*