DESSERTS

HOT & COLD TIRAMISU

Coffee ice cream, homemade lady fingers, warm mascarpone foam
95

TARTE TATIN
With vanilla ice cream
95

LEMON CURD Shortbread crumble, Italian meringue 95

> 3 x ICE CREAM 95

PETIT FOURS 85

AFFOGATO 75



Nobis Hotel Copenhagen proudly presents restaurant NOI. The team behind NOI creates an inspring 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.

SNACKS

Pata Negra Bellota 42 months matured 245

Smoked and salted almonds 65

Marinated olives 65

Calamari fritto with aioli 155

Handcut fries with smoked mayonnaise and ketchup
75

Green salad 75

STARTERS

OYSTERS

Served with mignonette, lemon and tabasco

Gillardeau

1 piece | 63, 3 pieces | 175, 6 pieces | 335 Sentinelle

1piece | 43, 3 pieces | 120, 6 pieces | 235

CAVIAR

30 g. Oscietra Caviar served with charcoal blinis, sour crème and fresh onion.

PATA NEGRA CROQUETTES Filled with béchamel and Pata Negra 125

BEETROOT SALAD

Baked mixed beetroots, goat cheese foam, orange and balsamic vinegar dressing, smoked almond and pecan crumble 155

RED PRAWNS "al Pil"
Sautéed Argentinian red prawns with chili, garlic and parsley
205

NOBIS BEEF TARTARE

Top blade cut from Jersey cattle, rye bread crumble, chives mayonnaise, cress
175

OCTOPUS

Grilled octopus with fried garlic, fresh oregano, extra virgin olive oil and black aioli 185

MAINS

PORK CHEEKS

Sous vide pork cheeks with Herbes de Provence and garlic, almond croquette, carrot puree, chicken jus, Vesterhavns cheese and pickled mushrooms

245

RISOTTO

Pumpkin risotto with taleggio fondue, homemade vegan nduja, pickled pumpkin and crispy sage 185

WILD CAUGHT GRILLED TURBOT

Grilled turbot steak served with lobster béarnaise and handcut pommes allumette 495

RIBEYE STEAK

300 g. grilled ribeye steak on a salt stone served with green peppercorn sauce handcut fries and a grilled tomato salad 595

TUNA

Tuna on a salt stone with chimichurri and Nobis dressing 2.0, served with bimi 46.5

NOBIS BURGER

Brioch bun, chuck roll cut, matured cheddar cheese, smoked mayonnaise, silver onion, bacon, tomato relish, handcut fries.

*Our burger can be made vegetarian

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