



CHRISTMAS EVE MENU 2024 VEGETARIAN

SMØRREBRØD

*Pickled zucchini and onions,
Smoked cheese, fried kale, ryebread crumble
Fried oyster mushroom, tarragon, pickled lingon berries*

RISOTTO ALLA MILANESE

Cheese fondue, parsley and capers chimichurri

GLACED LION MANE MUSHROOM STEAK

Butter fried kale with roasted hazelnuts, potato gratin, demiglace with Christmas spices and dehydrated blue berries, crispy garlic crumble

DANISH CHEESES

Seeds flatbread and figs compote

ALMOND CAKE

Black berries custard, tonka bean ice cream, marinated berries

845 DKK per person

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