



CHRISTMAS EVE MENU 2024

SMØRREBRØD

*Hay smoked salmon, smoked cheese, cress, ryebread crumble
Marinated herring, variation of onions, herbs
Hand peeled shrimps, lemon mayonnaise, dill, chives*

LÖJROMS TOAST

Toasted brioche, Löjrom, caramelized cream, chives, shallots, lemon, dill

GLACED BEEF SHORT RIB

Butter fried kale with roasted hazelnuts, potato gratin, demiglace spiced with Christmas spices and dehydrated blue berries, crispy chicken skin

DANISH CHEESES

Seeds flatbread and figs compote

ALMOND CAKE

Black berries custard, tonka bean ice cream, marinated berries

1195 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.