

CHRISTMAS EVE MENU 2024 VEGETARIAN

SMØRREBRØD

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

GLACED LION MANE MUSHROOM STEAK

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

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