



NEW YEAR 2024

SNACK

Croquette with pork neck and truffles
Tapioca crackling with smoked dill oil and crème fraiche

MENU

MAINE LOBSTER CARPACCIO

Burnt butter, caviar, chives, lemon, dill

TOURNEDOS ROSSINI

Danish tenderloin, foie gras, crouton, white truffle, beef jus

BLACK TRUFFLE ICE CREAM

Nougatine, caramelized white chocolate, black truffle

DKK 2095

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.