

# CHRISTMAS EVE

CHRISTMAS EVE AT NOI  
1245 DKK

## 1<sup>st</sup> Serving

Gillardeau oyster with Champagne gel and Rossini Oscietra caviar  
Croustade with bisque mayo, Lobster and fresh Løjrom eggs  
Crispy home made brioche bread with poached organic egg with  
24-month Parmesan cream and seasonal fresh truffle

## 2<sup>nd</sup> Serving

Scallop gratin with smoked blanquette chive oil and fresh bronze fennel

## 3<sup>rd</sup> Serving

Home-made agnolotti pasta filled with porcini mushroom ragu served with  
Montasio cheese foam, parsley oil and fresh seasonal black truffle

## 4<sup>th</sup> Serving

Lavender and pink pepper honey-glazed organic duck breast, served with  
chestnut puree, duck jus and organic kale

## 5<sup>th</sup> Serving

Dark Chocolate mousse with crunchy hazelnut praline and home-made  
hazelnut ice cream, tuile and gold edible leaf

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.