

CHRISTMAS EVE

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1245 DKK

1st Serving

Beetroots crudités with smoked cream cheese and vegetarian caviar
Croustade with mushroom mousse, crispy walnuts and crest
Crispy brioche bread with poached organic egg with Parmesan cheese cream
and fresh seasonal black truffle

2nd Serving

Half-moon pommes Anna with Romanesco kale, served on cauliflower puree and
crunchy buckwheat

3rd Serving

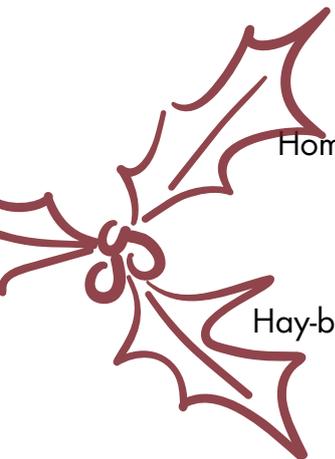
Home-made agnolotti pasta filled with porcini mushroom ragu, served with
Montasio cheese foam, parsley oil and fresh seasonal black truffle

4th Serving

Hay-baked celeriac with Comte cheese tuile, black seasonal truffle served with
chestnut puree and organic kale

5th Serving

Dark Chocolate mousse with crunchy hazelnut praline 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.