

CHRISTMAS SYMPHONY

CHRISTMAS AT NOI
465 DKK

1st Serving

Jerusalem artichokes puree and chips with smoked creme fraiche
and vegetarian caviar
Gougère with Comte cheese porcini cream and fresh daikon cress

2nd Serving

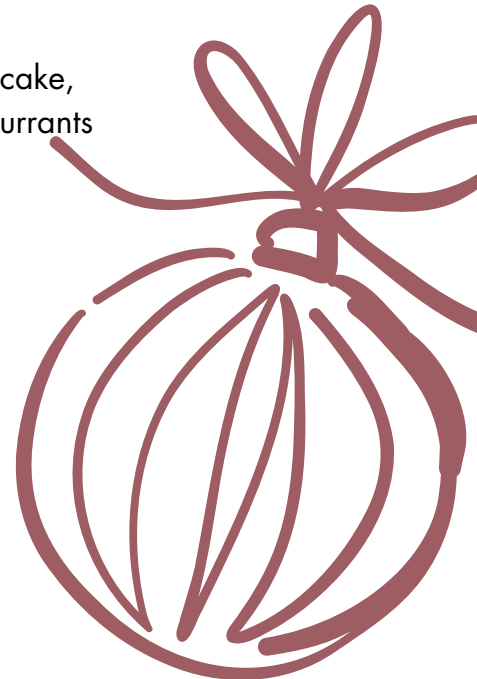
Hand-crafted Tortellini filled with organic smoked ricotta and aged 24 month
Parmesan cheese. Served with a delicate Hokkaido pumpkin foam
and pickled pumpkin buttons

3rd Serving

Celeriac cannelloni filled with seasonal vegetables with pommes Anna,
black garlic puree and pickled mustard seeds

4th Serving

Homemade cardamom ice cream with toasted rose cake,
candied orange, salty condensed milk and pickled currants



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.