

# NEW YEAR'S EVE

New Year's Eve at NOI  
1445 DKK

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

Blini with Rossini caviar, smoked crème fraiche, chives, quail egg and chervil  
Glazed Wagyu grade beef on a crispy potato nest, sesame mayonnaise and daikon cress  
Warm Home-made brioche bread with D'Ostvaldo cured ham, Parmesan cheese foam and black seasonal truffle

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

Sea bass carpaccio with horseradish cream, trout roe, cress and chive oil

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

Giant lobster Raviolo with half lobster tail, lime foamy bisque and fresh Dill

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

Beef Wellington with Grand Veneur sauce and truffle potato quenelle

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

White chocolate and Champagne mousse, salty apple crumble with beurre noisette ice cream and edible honey gold tuile

## 6<sup>th</sup> Serving

Petit Fours: Macarons, Madeleines, Cannelé, Nougat

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.