

NEW YEAR'S EVE

New Year's Eve at NOI
1445 DKK

1st Serving

Blini with vegetarian caviar, smoked crème fraiche, chives, quail egg and chervil
Crispy potato nest with confit leek, sesame mayonnaise and daikon cress
Warm brioche bread with Romanesco kale, Parmesan cheese foam and black seasonal truffle

2nd Serving

Roasted pumpkin Hokkaido with smoked ricotta foam and fried sage

3rd Serving

A raviolo filled with soft egg yolk, served with slightly smoked Vesterhavs cheese and seasonal black truffle

4th Serving

Millefeuille of porcini mushrooms and Jerusalem artichoke with celeriac cream and Port wine reduction

5th Serving

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

6th 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.