

# NOMELLE

## SEASON MENU

CREATIVE SNACKS FROM THE KITCHEN MADE WITH SEASONAL INGREDIENTS  
TROUT FROM ÅDAL WITH SUMMER VEGETABLES, TROUT ROE & BUTTERMILK DRESSING  
SCHNITZEL OF ORGANIC PORK WITH ASPARAGUS, LOVAGE AND NDUJA SAUCE  
POACHED RHUBARB WITH BUTTERMILK SORBET, SWEET WOODRUFF AND CRUNCH

SEASON MENU 495,-  
WITH WINE PAIRING 890,-

ADD EXTRA COURSE: 30G FROM GASTROUNIKA WITH CLASSIC GARNISH +595,-  
PERFECT FOR SHARING BETWEEN 2 PEOPLE

(THE SEASON MENU MUST BE CHOSEN BY THE WHOLE TABLE)

\*THE SEASONAL MENU CONSISTS OF FOUR COURSES THAT CELEBRATE THE FLAVORS OF THE SEASON, AND MINOR CHANGES MAY OCCUR ON THE DAY

## À LA CARTE

### SNACKS

GREEN NOCELLARA OLIVES	45,-
VALENCIA ALMONDS WITH "SOUR CREAM & ONION"	45,-
PUFFED BACON CHIPS WITH PIMENT D'ESPELETTE MAYONNAISE	55,-

### STARTERS

TROUT FROM ÅDAL WITH SUMMER VEGETABLES, TROUT ROE & BUTTERMILK DRESSING	135,-
YAKITORI SKEWERS OF SUMMER VEGETABLES WITH MISO BARBECUE & YUZU KOSHO DIP	125,-
ORGANIC BEEF TARTARE, SPICY CHILI OIL, SPRING ONIONS & HEART WAFFLE	155,-
30G CAVIAR FROM GASTROUNIKA, HEART WAFFLES, CRÈME FRAÎCHE, ONIONS AND CHIVES (FOR 2 PEOPLE)	595,-

### MAIN COURSES

HAKE FRIED ON BRIOCHE WITH PEAS & FOAMY GRILLED PUMPKIN SAUCE	245,-
SUMMER VEGETABLES WITH NEW POTATOES, POACHED EGG & ELDERFLOWER BEURRE BLANC	215,-
SCHNITZEL OF ORGANIC PORK WITH ASPARAGUS, LOVAGE AND NDUJA SAUCE	255,-
DRY-AGED CÔTE DE BOEUF WITH TODAY'S SEASONAL GARNISHES & MADAGASCAR PEPPER SAUCE (FOR 2 PEOPLE)	895,-

### SIDES

FOCACCIA BAKED WITH HERBS SERVED WITH LARD OR BUTTER	35,-
"CAESAR SALAD" WITH HAVGUS DRESSING, TOASTED BREAD AND CHIVES	55,-
NEW POTATOES WITH SALTED BUTTER AND LOVAGE	55,-

### DESSERT

POACHED RHUBARB WITH BUTTERMILK SORBET, SWEET WOODRUFF AND CRUNCH	115,-
3 DANISH CHEESES WITH COMPOTE AND CRISPBREAD	115,-

\* WE SOURCE FROM SMALL LOCAL SUPPLIERS, SO THERE MAY BE MINOR CHANGES TO DISHES ON THE DAY

## BISTRO & BAR

EST. 2024