

NOMELLE

Seasonal Menu

Cold-smoked trout from Ådal with pickled shallots, buttermilk sauce & horseradish
Crispy "panisse" made from Ingrid peas with caramelized onion, Havgus cheese & kohlrabi
Chickenleg from Allégården with glazed beets, lingonberries & chicken bordelaise
Brown butter parfait with spiced crumble & warm cherry sauce

Seasonal menu 495,-
Wine menu of 4 glasses 395,-

Add extra course: 30g caviar from GASTROunika with traditional garnish +595 DKK
Perfect for sharing

(The seasonal menu must be selected by the entire table)
*we source from small local producers, and changes to the menu may occur based on availability

À la carte

Snacks

Green nocellara olives	55,-
Valencia almonds with "sour cream & onion"	55,-
Puffed bacon chips with piment d'espelette mayonnaise	65,-

Starters

Cold-smoked trout from Ådal with pickled shallots and buttermilk sauce & horseradish	145,-
Winter greens fried in beer batter with white soya & fermented jalapeño emulsion	125,-
Tartare of organic beef with mustard seeds, Madagascar pepper emulsion & potato chips	155,-
30g caviar from GASTROunika, waffles, crème fraîche, onions & chives (for 2 people)	595,-

Main courses

Crispy fish with carrots, today's herbs & spicy beurre blanc	245,-
Hokkaido with sauerkraut, brioche croutons, pickled red onions & cheese sauce	225,-
Chickenleg from Allégården with glazed beets, lingonberries & chicken bordelaise	265,-
Dry-aged côte de boeuf with today's greens & pepper sauce (for 2 people)	995,-

Sides

Nomelles foccacia with butter	45,-
Pommes pure with herb crumble	65,-

Dessert

Brown butter parfait with spiced crumble & warm cherry sauce	115,-
Danish blue cheese with sichuan honey, crispbread & tomato	120,-
2 types of homemade petit fours	45,-

* We source from small local suppliers, so there may be minor changes to dishes on the day

BISTRO & BAR

EST. 2024