

Nomelle

Seasonal menu of 5 courses 595,-

Wine menu of 5 glasses 495,-

The kitchen has made the difficult choices for you and put together a well-balanced menu. The dishes have been carefully selected from our à la carte menu and are marked with * below.

Must be chosen by the entire table.

À la carte

We recommend 3–5 dishes, depending on your preference and appetite.

SNACKS

Green Nocellara olives from Sicily	45,-
Valencia almonds seasoned with “sour cream & onion”	55,-
“Bacon chips” with dip made from piment d’Espelette	65,-
10 g gold caviar from Gastrounika with waffles, crème fraîche & chives	225,-
Today’s seasonal snack from the kitchen - 2 pcs (ask your waiter)	75,-
Oysters natural with today’s garnish – 2 pcs	95,-
Oysters fried in panko with creamed cabbage – 2 pcs	95,-
Waffle with ham from Troldegården & aged cheese – 2 pcs	95,-
“Cowboy toast” made from brioche with veal sweetbread, oyster emulsion & chives – 2 pcs	95,-

SMALL DISHES

Lightly smoked haddock with “mormordressing”, horseradish & spring greens	135,-
Grilled leeks, wild garlic hollandaise, crispy chicken skin & poached egg	125,-
Beef tartare with grilled leek, szechuan pepper, green pepper & salad	155,-

LARGER DISHES

Zander fried on brioche with spring greens & creamy sauce with bakskuld	225,-
Mushroom toast with mushrooms from Ebeltoft, crispy oyster mushrooms & grilled onion sauce	220,-
“Cordon bleu” of chicken thigh from Hopballe Mølle with ’nduja, aged cheese & spinach	255,-
Dry-aged côte de boeuf 500 - 700 g with today’s sides & pepper sauce	Pr. 100 g 175,-
(for 2 people)	

SWEET

Choux au craquelin with rhubarb compote & “koldskål” ice cream	115,-
Basque cheesecake ice cream with hazelnut oil & 10 g gold caviar from Gastrounika	195,-
French toast with “Den Hvide Dame,” gooseberry compote & salted honey	125,-

*We source from small local suppliers, and therefore there may be minor changes on the day.

NOMELLE