

NOMELLE

Seasonal Menu

Creative snacks from the kitchen with a focus on zero waste and seasonal ingredients

White fish with crudité, chamomile & mussel bisque

Chicken from Allégården with kale sprouts & sauce choron

Apple compote with ymer ice cream & white chocolate with thyme

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

White fish with crudité, chamomile & mussel bisque	145,-
Tempura of autumn vegetables with white soy & fermented jalapenos	125,-
Organic beef tartare with baked beets & tarragon mayonnaise	155,-
30g caviar from GASTROunika, waffles, crème fraîche, onions & chives (for 2 people)	595,-

Main courses

Crispy fish with today's herbs & spicy beurre blanc	245,-
French toast of brioche with cabbage & cheese sauce	225,-
Chicken from Allégården with kale spouts & sauce choron	265,-
Dry-aged côte de boeuf with today's greens & pepper sauce (for 2 people)	995,-

Sides

Bread with whipped butter	45,-
Today's potato - ask our waiter	65,-

Dessert

Apple compote with ymer ice cream & white chocolate with thyme	115,-
Danish blue cheese with sichuan honey, crispbread & tomato	120,-

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