



Appetizer

Carpaccio

Aberdeen Angus | Chives | Bacon | Parsley vinaigrette | Parmesan

€ 13,50

Tuna

Tuna tartare | Yuzu | Lime leaf | Cucumber | Prawn

€ 16,50

Bisque de homard

Lobster soup | Ravioli | Gamba | Lemongrass

€ 13,00

Beets

Preparations of beets | Walnut | Figs | Truffle

€ 12,50

Guinea fowl

Terrine | Pata negra | Beetroot | Pistachio | Black cap mushroom | Garam masala

Foie gras supplement 4,50 euro

€ 15,50

Main dishes

Ravioli

Anise mushroom | Ricotta | Artichoke | Polenta | Truffle | Foam of Parmesan cheese

€ 21,50

Duck breast

Samosa | Sweet potato | Parsnip | Madeira gravy

€ 26,50

Halibut

Celeriac | Mushroom | Leek | Sauce anise mushroom

€ 28,50

Tournedos

Uruguay grainfed | Preparations of beets | Potato | Haricoverts | Rosemary gravy

Fried foie gras supplement 7,50

€ 38,50

Cod

Pepper | Squid | Roseval potato | Green asparagus | Romanesco | Sauce of saffron beurre blanc

€ 26,50

Fresh fries with mayonnaise € 4,00

For allergen information, please contact the staff.
If you wish to eat vegetarian, the chef and his team will create an appropriate dish for you.



Nouba Senses

STARTER

Salmon

Marinated | Mustard | Celery | Brioche

or

Deer

Pastrami | Truffle | Pistachio | Salsify | Fig

ENTREMETS

Pheasant

Rouleaux | Panchetta | Mushroom | Morel jus

or

Dorade

Fillet fried | Prawn | Ravioli | Carrot

MAIN COURSE

Rump steak

Grilled | Grainfed | Celeriac | Pumpkin | Thyme jus

or

Cod

Fjord Cod | Baked | Potato | Dill | Zucchini | Buerre blanc

DESSERT OR CHEESE

Tangerine

Preparations of tangerine | White chocolate | Tarragon | Almond

or

Cheese platter

Raisin bread | Apple syrup | Confiture

Menus

Nouba Senses

3 courses

€ 45,00

Nouba Senses

4 courses

€ 56,00

Nouba Senses

5 courses

€ 67,00

With the Nouba Senses menu we also serve a wine arrangement if desired.
With a table seating of 6 persons or more, we serve only the menu.