

## Appetisers and soup

|   |    |
|---|----|
| <b>CRISPY SHIMEJI MUSHROOMS</b>   | 14 |
| Jerusalem artichoke puree / cashew cream                                |    |
| V, VG, MI, NU, SE   |    |
| <b>NOHO ROMAN SALAD WITH CHICKEN</b>                                    | 14 |
| Romaine lettuce / roasted chicken / crispy baguette / Caesar sauce      |    |
| GL, FI, MI, EG  |    |
| <b>SALMON TARTARE</b>   | 18 |
| avocado / eel and sesame seeds sauce with honey from our rooftop garden |    |
| FI, LF, SE  |    |
| <b>CHICKEN LIVER PÂTÉ AND BRIOCHE</b>                                   | 16 |
| cherry confiture / grated foie gras / nut granola                       |    |
| GL, MI, NU  |    |
| <b>SALAD WITH BURRATA AND GARDEN GREENS</b>                             | 16 |
| tomatoes / cucumber / green beans / chili and cilantro vinaigrette      |    |
| VG, MI  |    |
| <b>BEEF CARPACCIO</b>   | 16 |
| sweet and sour pepper drops / Parmesan / truffle oil                    |    |
| <b>CREAM OF PUMPKIN AND COCONUT SOUP</b>                                | 13 |
| sheep cheese / sage   |    |
| VG, MI  |    |
| <b>NÖVA CAVIAR (20 gr)</b>  | 55 |
| brioche / whipped butter / lemon  |    |
| MI, GL  |    |

Please note that foods may contain allergens.

V – vegan; VG – vegetarian; LF – lactose free; GL – contains gluten; FI – contains fish; MI – contains milk; EG – contains eggs; NU – contains nuts; SE – contains sesame seeds

# Main courses

|  |    |
|--|----|
| <b>OVEN BAKED BUTTERNUT SQUASH</b>   | 18 |
| parsley pesto / red currants / pumpkin seeds<br>V, VG, LF                                      |    |
| <b>ROASTED SWEET POTATO AND SHRIMPS</b>  | 21 |
| oregano and spinach pesto / grated lemon zest<br>FI, MI  |    |
| <b>NOHO BEEF BURGER</b>  | 22 |
| brioche / French fries / garlic mayonnaise<br>GL, EG, MI                                       |    |
| <b>DUCK LEG CONFIT</b>   | 24 |
| radicchio rosso and mini carrot salad / orange oil emulsion /<br>cherry glaze<br>LF            |    |
| <b>OVEN BAKED SALMON</b>   | 25 |
| grilled almond potatoes / spinach / white wine and fennel creamy<br>sauce / dill oil<br>FI, MI |    |
| <b>GRILLED BEEF STEAK</b>  | 31 |
| chimichurri sauce / Jerusalem artichoke chips / rocket   |    |
| <b>SIDES:</b>  |    |
| • grilled mini carrots flavored with herb pesto and almonds<br>V, VG, LF, NU                   | 9  |
| • fresh green salad with marinated lemon V, VG, LF   | 7  |
| • French fries V, VG, LF   | 7  |

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# Desserts

|  |    |
|--|----|
| <b>« BURNT » CHEESECAKE</b>                                    | 12 |
| toffee parfait / black currant coulis                          |    |
| VG, EG, GL, MI   |    |
| <b>VEGAN PAVLOVA</b>   | 12 |
| coconut cream / sea buckthorn sauce                            |    |
| V, VG, LF  |    |
| <b>NORDIC HOTEL FORUMI HONEY CAKE</b>                          | 12 |
| sour cream mousse   caramel and honey crunch   rosemary elixir |    |
| VG, EG, GL, MI   |    |

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