

Appetisers and soup

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

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

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

Desserts

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

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