

You need to confirm your choice six days before your booking at the latest, as well as allergies and dietary restrictions. Note that all guests must agree on the same dishes.

PLEASE NOTE THAT THE WHOLE PARTY NEEDS TO AGREE ON ONE OF THE MENUS.

THREE COURSE MENU

MENU 1

SALMON CEVICHE "RUE MONTALEMBERT"

*Coriander, spring onion, cucumber, chili, mango,
roasted corn*

GRILLED SIRLOIN STEAK

*Bearnaise sauce, tomato salad, dried olives, roasted potatoes,
broccoli, red wine sauce (Served as a table buffet "family style")*

CRÈME BRÛLÉE

Served with lime sorbet

MENU 2

BURRATA

*Roasted pumpkin, chili, lemon confit, fried oyster mushroom,
chives, ginger*

SWEDISH CHAR

*Trout roe, sandefjord sauce, green asparagus, pickled apple,
butter-boiled new potatoes, dill*

CHOCOLATE CAKE

Vanilla ice cream, caramelized hazelnuts, cherry sauce

Vegetarian option:

BAKED CAULIFLOWER

*Roasted cauliflower cream, macronaalonds, brussels sprouts,
grilled Swedish halloumi, indian spiced sauce
(Can get vegan)*

2 COURSES 550 / PERSON • 3 COURSES 650 / PERSON

DRINK WITH FOOD?

See page three for drink suggestions



MINGEL BEFORE DINNER?

*See page three or our à la carte menu
for supply.*

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THE GRILL MENU

NOTE: Served for groups of over 20 people

**GRILLED FLAP STEAK
ROASTED CHICKEN "CHIMICHURRI"
CHORIZO
GRILLED HALLOUMI
GRILLED ROOT VEGETABLES**

SIDES:

*Salsa fresca, roasted potatoes, red wine sauce, béarnaise sauce,
romaine salad with caesar dressing, pimientos de patón*

*Meat and sides are served in the form of a table buffet
"family-style" for the whole party*

*Feel free to complete with mixed dishes, starters and desserts from
one of the other menus.*

445 / PERSON

NABO'S PLOCKBLOCK

A selection of snacks from our menu.

Recommended for 2-4 people.

565 / BLOCK

DRINK WITH FOOD?

See page three for drink suggestions



MINGEL BEFORE DINNER?

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MINGEL MENU

BURRATA

Tomato, scallions, marcomandillas

NABOS ITALIEN BEEF TARTAR

*Parmesan, pancetta crisps, tomato, pickled onion, capers, sage,
dried olives*

DEEP FRIED TIGER SHRIMPS

sesame, chili, suma

165 / PERSON



DRINK SUGGESTIONS

*We offer tailor-made drink packages of three glasses at SEK 410
A glass of Prosecco, a glass of wine for a starter and a glass of wine for a main course. (Prosecco can be
exchanged for dessert wine)*

WHITE WINE

**2020 CHABLIS,
MAISON DES HÂTES**

Chardonnay, Bourgogne, France
700

**2020 SANCERRE LES FREDINS,
GITTON PÈRE ET FILS**

Sauvignon blanc, Loire, France
660

**2019 EXPRESSION DE
CHARDONNAY,
BOISSY & DELAYGUE**

Chardonnay, Méditerranée, France
640

**2019 SAAR RIESLING,
DONATUSHOF**

Riesling, Mosel, Germany 550

**2020 VALMONT BLANC,
DOMAINES PAUL MAS**

*Grenache blanc,
Languedoc rousillon, France*
480

*Of course we also offer
non-alcoholic options.*

BUBBLES & CHAMPAGNE

**PROSECCO ORGANIC,
BAGLIETTI**

Glera, Veneto, Italy
660

**NICOLAS FEUILLATTE
BRUT RESERVE**

*Chardonnay, Pinot Noir, Pinot
Meunier, Champagne, France*
780

**TAITTINGER
BRUT RESERVE**

*Chardonnay, Pinot Noir, Pinot
Meunier, Champagne, France*
870



RED WINE

**2020 LA VIGNÉE,
BOUCHARD PERE & FILS**
Pinot Noir, Bourgogne, France
595

**2018 CABERNET SAUVIGNON,
MERCER BROS**
*Cabernet Sauvignon,
Columbia Valley, USA*
680

**2020 COLECCIÓN,
BODEGA MURVIEDRO**
Tempranillo, Valencia, Spain
480

**2019 LES CLEFS DE L'ENCLAVE
VIGNERON DE L'ENCLAVE**
Grenache, Syrah, Rhone, France
595

**2017 CHATEAUNEUF DU PAPE,
CHATEAU MONT REDON**
*Grenache, Syrah, Mourvedre
Rhone, France*
850

**2016 BAROLO,
CANTINE DEL BORGO REALE**
Nebbiolo, Piemonte, Italy
795