

OYSTERS & SPARKLING

FINES DE CLAIRE

1 ST 25KR · 6 ST 125KR · 12 ST 250KR

UTAH BEACH

1 ST 45KR · 6 ST 225 KR · 12 ST 475KR

BOHUSLÄN

1 ST 55KR · 6 ST 275KR · 12 ST 595KR

SERVED WITH LEMON, SHALLOT VINAIGRETTE & TABASCO

LOS MONTEROS BRUT, BODEGAS MURVIEDRO

MACABEO, CAVA, SP 95 / 570

HENRIOT BRUT SOUVERAIN

CHARDONNAY, PINOT NOIR, PINOT MEUNIER, CHAMPAGNE, FR 125 / 750

SMALL DISHES & SNACKS

BEER SAUSAGE.....	25
CHIPS.....	35
MARCONA ALMONDS	45
OLIVES FROM SICILY.....	55
PLATE OF CHARCUTERIES	125
FRENCH FRIES WITH HOUSE MAYONNAISE	45

STARTERS

WHITEFISH ROE FROM LAKE VÄNERN.....	235
Potato bread, creme fraiche, red onion	
MOULE MARINIÈRE.....	SMALL 135 · LARGE 245
<i>French fries included in large portion</i>	
STEAK TARTAR.....	SMALL 145 · LARGE 245
Red onion, celeriac, horseradish, herring roe, egg yolk, mayo	
<i>French fries included in large portion</i>	
GRILLAD GOAT CHEESE	135
blackened fig, pumpkin seeds, mint	
LOBSTER SOUP.....	SMALL 145 · LARGE 235
Rye bread open sandwich	
HOUSE SMOKED SHRIMPS (150G)	125
Bread, mayo	
HUMMUS WITH TEMPEH "CHORIZO"	95
Tahini, olive oil, parsley	

DISH OF THE MONTH -
BY A REGULAR

WHO: IAN & ANETTE HARRIS

DISH: BLACKENED "SKREI-COD" UNDERBELLY, SAUCE BECHAMEL, GREEN PEAS, EGG, POTATOES

PRICE: 235

Ian & Anette are two of Nabo's most dedicated guests, and have hosted both their 50 years conjoined birthdays and their 10 years anniversary here with us. They love wine and food, and this dish is their interpretation of an old Swedish classic.

MAINS

CONFIT CRISPY DUCK	255
Pickled onions, pancetta, gnocchi	
SKREI	275
Fried agretti, blue mussels, romesco, fennel, mussel sauce	
SCHNITZEL OF VEAL.....	275
Fried onion, grilled potatoes, parsley butter, ox gravy	
NABOS BLACK PUDDING	185
Pork belly, apple, pickled onion, lingonberries, browned butter	
WHOLE GRILLED SEA BASS	275
Sweet pimented pepper, tarragon cream, parley, lemon	
GRILLED POINTY CABBAGE & FALAFEL	195
Tempeh, tomato vinaigrette, tahini, nasturtium flower	

SHARING (FOR TWO OR MORE)

DRY AGED RIB-EYE ON THE BONE..... 695

Baked onions, grilled pointy cabbage, baked tomato, mixed salad

cooking time approximately 45 minutes

HOUSE CHEESES

BY PIECE OR FULL PLATTER 30KR PIECE / 155KR PLATTER
Served with marmelade and crispbread.
Ask your waiter for today's selections.

DESSERT

BROWNIE	115
Salty caramel, frosted hazelnuts, sorbet	
PAVLOVA	110
Raspberry sorbet, raspberry cream, white chocolate	
WARM APPLE CRUMBLE PIE	125
Almond ice cream, lingonberry	
A SCOOP OF SORBET OR ICE CREAM	55
Served with meringue. Ask your waiter for daily flavours	
TRUFFLE	45
SWEDISH "VACUUM CLEANER"	45
COOKIE PLATE - FOR TWO OR MORE	100
Selection of house biscuits	

SOMETHING AFTER DINNER?

NABO ESPRESSO MARTINI.....	124
Ketel One Vodka, espresso, vanilla, white chocolate, rose salt	
NABOS IRISH COFFEE	124
Tullamore DEW, coffee, vanilla cream, demerara sugar, almond	
PLANTATION PINEAPPLE RUM.....	30SEK/CL
ZACAPA 23 RUM	40SEK/CL

nabo
BRASSERIE

COCKTAILS

NEGRONI A L'ALBICOCCA	124
Tanqueray gin, Rinomato Blanco, Aperol, apricot	
NABO'S DRY MARTINI	124
Tanqueray Gin, cherry blossom	
APRIKOS FASHIONED	124
Nabos Bulleit Bourbon och Rye house blend, apricot sugar	
ÅKERBÄRS DAIQUIRI	124
Bacardi Blanco, lime, bramble	
NORDIC N°5	124
Tanqueray Gin, limoncello, cardamom, honey, lime	
CITRON- OCH HONUNGSROYALE	124
Limoncello, honey, lemon, basil, cava	

COCKTAILS ON TAP

NABO'S LEMONADE 124 | ALCOHOL-FREE 65
Vodka, dry sherry, Bianco vermouth, verbena, lime, peach

BEER & CIDER

WISBY PILS 33CL	70
5.0% PILSNER SWEDEN	
HÖGANÄS FOUR STROKE 33CL	95
6.2% IPA SWEDEN	
BEAVERTOWN GAMMA RAY 33CL	90
5.4% APA UK	
BEAVERTOWN NECK OIL 33CL	90
4.3% SESSION IPA UK	
BISTRO LAGER 33 CL	65
4.2% IPA SWEDEN	
PERONI 33 CL	75
5.1% LAGER ITALY	
GALIPETTE CIDRE BRUT 33CL	75
4.5% CIDER SWEDEN	

DRAFT BEER 25CL / 40CL

MELLERUDS	40 / 65
4.5% PILSNER SWEDEN	
GOTLANDS BREWERY SLEEPY BULLDOG	49 / 78
4.8% PALE ALE SWEDEN	
MARIESTADS OFILTRERAD	44 / 70
5.8% LAGER SWEDEN	
GUEST TAP BRUTAL BREWING	53 / 85
SWEDEN	

NON ALCOHOLIC

BEER:	
EASYRIDER BULLDOG 33CL	55
0.4% IPA	
JUICE:	
ATELIER PATRICK FONT JUICES 25 CL	55
Aprikos, persika, jordgubb, äpple	

SPARKLING

LOS MONTEROS BRUT, BODEGAS MURVIEDRO
MACABEO. CAVA. SP 95 / 570

HENRIOT BRUT SOUVERAIN
CHARDONNAY, PINOT NOIR, PINOT MEUNIER. CHAMPAGNE. FR 125 / 750

WHITE WINE

2015 CHABLIS, DOMAINE WILLIAM FÈVRE
CHARDONNAY. BOURGOGNE. FRANCE 150 / 660

2017 MACON-LUGNY SAINT PIERRE, BOUCHARD
CHARDONNAY. BOURGOGNE. FRANCE 120 / 525

2016 SANCERRE, DOMAINE DES GRANDES PERRIÈRES
SAUVIGNON BLANC. LOIRE. FRANCE 145 / 635

2017 CLOS DE NOUYS VOUVRAY PIERRE CHAINIER
CHENIN BLANC. LOIRE. FRANCE 125 / 550

2017 VILLA ANTINORI, MARCHESI ANTINORI
TREBBIANO. TOSCANY, ITALY 120 / 525

2016 ASIO OTUS ORGANIC, MONDO DEL VINO
PINOT GRIGIO. SICILY, ITALY 95 / 415

2018 ALBARIÑO, RAMÓN BILBAO
ALBARINO. RIAS BAIXAS. SPAIN 125 / 550

2017 DONATUSHOF SAAR RIESLING TROCKEN, M. FRANK
RIESLING. MOSEL. GERMANY 120 / 525

2018 GOBELSBURG LÖSS, SCHLOSS GOBELSBURG^s
GRUNER VELTLINER. KAMPTAL. AUSTRIA 115 / 505

2016 BERINGER FOUNDERS ESTATE, BERINGER
CHARDONNAY. CALIFORNIA, USA 155 / 680

RED WINE

2016 LA VIGNÉE BOURGOGNE, BOUCHARD
PINOT NOIR. BOURGOGNE. FRANCE 130 / 570

2017 GSM, VIDAL FLEURY,
SYRAH, MOURVEDRE, GRENACHE, RHÔNE. FRANCE 120 / 525

2018 CROZES-HERMITAGE "ESQUISSES", D. DES HAUT CHASSIS
SYRAH. RHÔNE. FRANCE 140 / 615

2017 HAUTS DE JULIANE
MERLOT, CABERNET SAUVIGNON, PETIT VERDOT.
BORDEAUX, FRANCE 125 / 550

2014 RIPASSO, ZIRONDA
CORVINA, RONDINELLA. VENETO, ITALY 135 / 590

2016 TIROFUNE LANGHE ROSSO
NEBBIOLO. TIROFUNE, ITALY 140 / 615

2015 POGGIO DEL SASSO CHIANTI, CANT. DE MONTALCINO
SANGIOVESE. TOSCANY, ITALY 125 / 550

2018 PETIT VERUM ORGANIC BODEGA VERUM
TEMPRANILLO. LA MANCHA, SPAIN 95 / 415

2015 HEARTLAND SHIRAZ, HEARTLAND WINES
SHIRAZ. LANGHORNE CREEK, AUSTRALIA 145 / 635

2015 GHOST PINES, LOUIS MARTINI
CABERNET SAUVIGNON. SONOMA/NAPA/LAKE, USA 145 / 635



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BRASSERIE