

You need to confrim 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 -

NABO SKAGEN

Hand peeled shrimps in dill mayonnaise, horseradish, lemon

GRILLED ENTRECÔTE

Baked schallots, blackened pimientos de padron, cherry tomatoes, bearnaise sauce, french fries

CRÈME BRÛLÉE

Served with raspherry sorbet

MENU 2

BURRATA

Honey glazed buratta, baked red beets, wallnut, spinach

RAINBOW TROUT "A LA GRENOBLOISE"

Potato purée, blackened Pak choi, butter sauce, capers, brioche croutons

CHOCOLATE MOUSSE

Chocolate sorbet, chocolate cream, rum infused cherries

Vegetarian option:

BRAISED POINTY CABBAGE

Butter fried oyster mushroom, garlic, fried parsley, parmesan, truffle butter

(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 á la carte menu for supply.



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THE GRILL MENU -

WHOLE-BAKED LAMB SHANK RED WINE-BRAISED SHORT RIBS DUCK CONFIT

SIDES

Roasted parsley and garlic potato wedges, braised sauerkraut with apple, honey, and cranberries, romaine lettuce salad with truffle vinaigrette, red wine sauce, café de Paris butter, Béarnaise sauce

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.

465 / PERSON

NABO'S PLOCKBLOCK -

A selection of snacks from our menu.

Recommended for 2-4 people.

765 / BLOCK —

MINGEL MENU -

BURRATA

Baked beetroots, walnuts, honey, spinach emulsion

SKAGEN

Shrimp in dill mayonnaise, horseradish, lemon, butter-fried sourdough bread

SLIDER

Short rib burger, caramelized shallot onions, Västerbotten cheese cream

220 / PERSON-



See page three for drink suggestions



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DRINK SUGGESTIONS—

We offer tailor-made drink packages of three glasses at SEK 450, or a premium package for SEK 550

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 WINES

2020 CHABLIS, LOUIS ROBIN

Chardonnay. Bourgogne, Frankrike 700

2019 SAAR RIESLING, DONATUSHOF

Riesling. Mosel, Tyskland 550

2020 VALMONT BLANC, DOMAINES PAUL MAS

Grenache blanc, Languedoc rousillon, Frankrike 520

2021 CHABLIS 1^{ER} CRU VOGROS, LOUIS ROBIN

Chardonnay. Bourgogne, Frankrike 850

2019 DIORA LA SPLENDEUR DU SOLEIL,

Chardonnay, Kalifornien, USA 620

2018 KABINETT ROYAL, PRINZ VON HESSEN,

Riesling, Rheingau, Tyskland 795

2018 BIN 311, PENFOLDS,

Chardonnay, Tumbarumba, Australia, 750

Of course we also offer non-alcoholic options.



BUBBLES & CHAMPAGNE

PROSECCO ORGANIC, BAGLIETTI

Glera. Veneto, Italien 660

NICOLAS FEUILLATTE BRUT RESERVE

Chardonnay, Pinot Noir, Pinot Meunier. Champagne, Frankrike 870

POL ROGER BRUT RESERVE

Chardonnay, Pinot Noir, Pinot Meunier. Champagne, Frankrike 1100

RICHARD JUHLIN BLANC DE BLANC ALKOHOLFRI

Chardonnay, Frankrike 510

RED WINES

2020 LES COTILLES, FAMILLE ROUX

Pinot Noir. Bourgogne, France 595

2020 AVALON LODI, AVALON WINERY

Cabernet Sauvignon. California, USA 680

2022 TINTO, JUNTO VA JUNTO

Tempranillo, Syrah. Castile la Mancha, Spain 520

2017 CHATEAUNEUF DU PAPE, CHATEAU MONT REDON

Grenache, Syrah, Mourvedre Rhone, France 850

2016 BAROLO, CANTINE DEL BORGO REALE

Nebbiolo, Piemonte, Italy 795

2017 SAVIGNY LES BEAUNES "VIEILLES VIGNES", VINENT GIRARDIN

Pinot noir, Bourgogne, France 895

