

@restaurangnabo
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Tegnérgatan 34
Stockholm

Dear Guests,

Welcome to Brasserie Nabo (“neighbor” in old swedish),
the vibrant rendez-vous place for Stockholm’s foodies,
wine and cocktail aficionados.

COCKTAILS

156

HONEY BASIL DAIQUIRI

Bacardi carta Blanca, lime, basil,
cardamom, honey

BOCCA LIMONE

Limoncello, basil, lemon, Cava

THE BUCANEER

Old fashioned on Caribbean,
Jamaican and
Cuban rums, créole bitters, maple syrup

NABOS DRY MARTINI

Bombay Sapphire Premier Cru,
cherry blossom Vermouth

NORDIC N°34

Bombay Sapphire citron pressé, OP Andersson
Aquavit, cardamom, honey, lime

ESPRESSO MARTINI

Vodka, espresso, coffee liqueur

THE MEXICAN WRESTLER

Mezcal San Cosme, Patron Silver & Anejo Tequila,
Grand Marnier, agave honey, chocolate bitters

THE CLOVER CLUB N°3

Bombay Sapphire gin, Campari, lemon,
raspberry sugar

RHUBARB RE-FASHIONNED

Bourbon & rye whiskey blend, rhubarb sugar,
vanilla aromatic bitters

NEGRONI ALLA FRAGOLA

Bombay sapphire gin, Aperol,
strawberry infused vermouth

SNACKS & ASSIETTES

MARCONA ALMONDS 75

LEMON AND ROSEMARY
MARINATED OLIVES 75

FRENCH FRIES WITH DIP 65

PIMIENTOS DE PADRON 75

SAUTEED SHRIMPS “EN PERSILIADE” 95
Garlic, parsley, lemon

CHARCUTERIES FOR TWO 145
Jamon Serrano and Coppa di Parma

CHEESE PLATTER 185
Daily selection of cheese served with fig marmelade
and our own baked sourdough bread



OYSTER

OSTRON “MARENNE” AU NATUREL

Lemon, shallot vinaigrette, tabasco
1pc. 36 • 6 pc. 260 • 12 pc. 450



NABO’S
ASSORTED
BOARD

A selection of snacks from our menu.
Recommended for 2-4 people

695

STEAK TARTARE
FULL 265 / HALF 165

Tartar of swedish silverside beef, with
capers, cornichons, mustard, tarragon and
parsely. French fries served with full portion

PLAT DE LA SEMAINE

VEAL PATTY
“WALLENBERGARE”

Traditional Swedish veal patty, served with
mashed potatoes, cranberries
and green peas
225

SET MENU

Chef Gerdvila’s flavor journey
from Paris

PATÉ EN CROUTE

RED WINE BRAISED
SHORT RIBS

PARIS-BREST

MENU 450

STARTERS

PATÉ EN CROUTE 185
Served with fig marmelade and gem lettuce

BURRATA 155
Honey glazed buratta, pickled red beets,
walnut, spinach

SALMON RILLETES 125
Pickled red onion, herbs, lemon, apple,
grilled bread

BRAISED LEEK 145
Butter sauce,, tomato, tarragon, hazel nuts

TOAST SKAGEN 195
Hand peeled shrimps in dill mayonnaise,
horseradish, lemon

BONE MARROW “AU FOUR” 155
Baked beef bone marrow, chives, crispy chorizo,
grilled bread

MAIN COURSES

BRAISED POINTY CABBAGE 245
Butter fried oyster mushroom, garlic, fried parsley,
parmesan, truffle butter

RAINBOW TROUT
”A LA GRENOBLOISE” 325
Potato purée, blackened Pak choi, butter sauce,
capers, brioche croutons

DEEP FRIED SEA BASS “COLBERT” 335
Tartar sauce, parsley, lemon, french fries

FISH QUENELLES AND SWEDISH
CRAYFISH 265
Seafood sauce, savoy cabbage, dill

GRILLED ENTRECÔTE 395
Baked shallots, blackened pimientos de padron,
cherry tomatoes, bearnaise sauce, french fries

PRIME RIB BURGER 250
Cheddar cheese, tomato, sallad frisée, pickled silver
onion, truffle mayo, french fries
(available as children size for 185 kr)

RED WINE BRAISED SHORT RIBS 285
with roasted potatoes, café de paris butter and mustard
“à l’ancienne”

MOULES MARINIÈRES FULL 225/ HALF 135
Freshly steamed swedish blue mussels with white wine,
parsley and garlic. Served with aioli. French fries
served with full portion

DESSERTS

CRÈME BRÛLÉE 105
Served with raspberry sorbet.

PARIS-BREST 285
Butter cream and nut praline filled Petit choux crown
served with raspberry cullius. Recommended for 2-4
people

CHOCOLATE MOUSSE 125
Chocolate sorbet, chocolate cream, rum infused
cherries.

A SCOOP OF ICE CREAM OR SORBET 35
Choose between vanilla ice cream, raspberry sorbet and
chocolate sorbet

CHOCOLATE TRUFFLE 45

Allergies? Please inform our staff.

BUBBLES

CAVA BRUT RESERVA ORGANIC, LACRIMA BACCUS
Macabeo. Cava, Spanien
115 / 660



NICOLAS FEUILLATTE BRUT RESERVE
Chardonnay, Pinot Noir, Pinot Meunier. Champagne, France
145 / 870

WHITE WINE

2021	CHABLIS, LOUIS ROBIN <i>Chardonnay. Bourgogne, France</i>	160 / 700
2021	SANCERRE LES FREDINS, GITTON PÈRE ET FILS <i>Sauvignon Blanc. Loire, France</i>	150 / 660
2021	KAMPTAL, SCHLOSS GOBELSBURG <i>Grüner Veltliner. Niederösterreich, Austria</i>	120 / 540
2021	GRECO DI TUFO, TRE FIORI <i>Greco. Kampanien, Italy</i>	135 / 595
2021	SAAR RIESLING, DONATUSHOF <i>Riesling. Mosel, Tyskland</i>	125 / 550
2021	VALMONT BLANC, DOMAINES PAUL MAS <i>Grenache blanc. Languedoc-Roussillon, France</i>	110 / 480
2021	ALLO, SOALHEIRO <i>Alvarinho. Monção e Melgaço, Portugal</i>	125 / 550
2019	DIORA, LA SPLENDEUR DU SOLEIL <i>Chardonnay, Monterey. California, USA</i>	140 / 620

RED WINE

2020	“LES COTILLES” PINOT NOIR, FAMILLE ROUX <i>Pinot Noir. Bourgogne, France</i>	135 / 595
2020	PETIT PAVEIL, CHATEAU PAVEIL DE LUZE <i>Cabernet Sauvignon, Merlot. Bordeaux, France</i>	135 / 595
2020	VALPOLICELLA RIPASSO, SAN ZENONE <i>Corvina, Rondinella. Veneto, Italy</i>	155 / 680
2020	LANGHE NEBBIOLO, PRUNOTTO <i>Nebbiolo. Piemonte, Italy</i>	145 / 650
2019	CHIANTI RISERVA, IL VOLPETTO <i>Sangiovese. Toscana, Italy</i>	135 / 595
2022	TINTO, JUNTO VA JUNTO <i>Tempranillo, Syrah. Castile la Mancha, Spain</i>	115 / 520
2020	AVALON LODI, AVALON WINERY <i>Cabernet Sauvignon. California, USA</i>	155 / 680
2016	BAROLO, CANTINE BORGIO REALE <i>Nebbiolo. Piemonte, Italy</i>	185 / 795
2021	MONGRANA, QUERCIABELLA <i>Sangiovese, Cabernet, Merlot. Toscana, Italy</i>	750

NATURAL WINES

021	KONTRAST, MARKUS HUBER <i>Gruner Veltliner. Niederösterreich, Austria</i>	145/650
2022	LANGHE BIANCO, CANTINA CLAVESANA <i>Chardonnay. Piemonte, Italy</i>	135/450 (50 cl)
2021	AZIMUT, BRISAT <i>(Orangevin)</i> <i>Parellada, Moscatel, Garnacha blanca. Penedes, Spain</i>	135 / 595
	BOVIN, HERVE VILLEMADE <i>(1 liter)</i> <i>Chardonnay, Chenin Blanc, Sauv. Blanc, Romorantin. Loire, France</i>	155 / 960

NATURAL WINES

2021	LANGHE ROSSO, CANTINA CLAVESANA <i>Nebbiolo, Dolceto. Piemonte, Italy</i>	135/450 (50 cl)
2022	VIN DE CAGNARA ROSSO, SASSARA <i>(1 liter)</i> <i>Corvina. Veneto, Italy</i>	135 / 840
2021	PERLE SAUVAGE, PETTILLANT NATUREL <i>Chenin blanc. Loire, France</i>	125 / 690

SOMMELIER’S CHOICE

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

2019 BARBARESCO, PRUNOTTO
Nebbiolo. Piemonte, Italy
795

This week’s sommelier’ selection of extra fine wines at extraordinary prices

2020 VARLRAVN, VALRAVN WINES
Pinot noir. California, USA
795

2018 LIMITED RELEASE POSEIDON VINEYARD, BLACK STALLION ESTATE WINERY
Chardonnay. California, USA
1200

2021 CHABLIS 1^{ER} CRU VOGROS, LOUIS ROBIN
Chardonnay. Bourgogne, France
850

2017 SAVIGNY LES BEAUNE, VINCENT GIRARDIN
Pinot noir. Bourgogne, France
895

BEERS & CIDER

BIRRA MORETTI <i>4,6%, Lager, Italy</i>	78
HOEGAARDEN WIT-BLANCHE <i>4,9%, 33cl, Wheat, Belgium</i>	86
MIKKELER “PETER, PALE AND MARY” <i>4,6%, 33cl, Pale Ale Gluten free, Denmark</i>	96
GALIPETTE CIDRE BRUT <i>4,5%, Äpplecider, France</i>	82

DRAUGHT

THREE TOWNS (EKO) <i>4,6%, Pilsner, Sweden</i>	45 / 69
ESTRELLA GALICIA <i>5,5%, Lager. Spanien</i>	52 / 82
MIKKELER BURST <i>5,5%, IPA, Danmark</i>	64 / 96
SIGTUNA BRYGGHUS <i>4,6%, American Pale Ale, Sverige</i>	60 / 92

NON ALCOHOLICS

BIRRA MORETTI <i>0,0%, Lager, Italy</i>	66
RICHARD JUHLIN “BLANC DE BLANC” <i>Sparkling, Chardonnay, 0,0%, 20cl, France</i>	120
ALAIN MILLIAT <i>Jus de fruit, 33cl, France</i> <i>Raisin blanc Chardonnay, Pêche Blanche</i>	68
TÖRST <i>Natural Organic & fairtrade, 33cl, Sweden</i> <i>Lemon / Raspberry / Elderflower / Ginger</i>	55
NEJGRONI <i>Alkoholfritt Negroni</i> <i>0,5%, 25 cl</i>	69