

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

NABO SKAGEN

Hand peeled shrimps in dill mayonnaise, horseradish, lemon

GRILLED ENTRECÔTE

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

CRÈME BRÛLÉE

Served with raspberry sorbet

MENU 2

BURRATA

Honey glazed buratta, baked red beets, walnut, 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: (Can get vegan)

BURRATA

Honey glazed buratta, baked red beets, walnut, spinach

BAKED EGGPLANT RATATOUILLE

Romesco sauce, roasted almonds, feta cheese

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

FLANK STEAK LEMON AND GARLIC-MARINATED CHICKEN

SIDES

*Potato gratin with Västerbotten cheese
Romaine salad with Caesar dressing, chili, and coriander
Tomato salad with roasted almonds, spring onions, and basil
Béarnaise sauce
Red wine 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

DRINK WITH FOOD?

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
595

**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

DRAFT BEER: 79
BOTTLED BEER: 82
MIXED DRINK: 146
COCKTAIL: 156



RED WINES

**2020
LES COTILLES,
FAMILLE ROUX**

Pinot Noir, Bourgogne, France
595

**2020
AVALON LODI,
AVALON WINERY**

*Cabernet Sauvignon,
California, USA*
680

**2022
ESPRIT DE LALANDE,
DOMAINE LALANDE**

*Merlot
Pays d'Oc, France*
520

**2017
CHATEAUNEUF DU PAPE,
CHATEAU MONT REDON**

*Grenache, Syrah, Mourvedre
Rhône, France*
850

**2019
BAROLO,
DOMINI SERTAIA**

Nebbiolo, Piemonte, Italy
850

**2017
BARBARESCO AUTINBEJ,
CA' DEL BAIO**

Nebbiolo, Piemonte, Italy
850