

Dear Guests,

We invite you to enjoy culinary experiences inspired by the lush greenery of the nearby park, the rich flavors of Paris, and the lively energy of Stockholm.

## COCKTAILS

165

### HONEY BASIL DAIQUIRI

Bacardi Carta Blanca, lime, basil, cardamom, honey

### BOCCA LIMONE

Limoncello, basil, lemon, Cava

### COULEUR CAFÉ

Old fashioned with Bacardi and Rum Eminente, Stockholms Bränneri coffee liqueur, aromatic bitters

### NABOS DRY MARTINI

Bombay Sapphire Premier Cru, cherry blossom, Vermouth

### SPICY TAJÍN MARGARITA

Jalapeño-infused Tequila Patron Blanco, Cointreau, blue curaçao, lime

### ESPRESSO MARTINI

Vodka, espresso, coffee liqueur

### THE MEXICAN WRESTLER #2

Patron Silver & Añejo Tequila, Volcan Blanco, Grand Marnier, agave honey, chocolate bitters

### WILD SWEDISH SUMMER

Bombay Sapphire & Bombay Bramble Gin, wild strawberry sugar, lemon, licorice foam

### MAPLE RE-FASHIONED

Bourbon, Whistlepig rye whiskey, barrel-aged organic Vermont maple syrup, aromatic bitters

### NEGRONI ALLA FRAGOLA

Bombay Sapphire gin, Pimms, Aperol, strawberry-infused vermouth

## SNACKS & ASSIETTES

MARCONA ALMONDS	75
LEMON AND ROSEMARY MARINATED OLIVES	75
FRENCH FRIES WITH DIPP	65
PIMIENTOS DE PADRÓN	75
CHEESE AND CHARCUTERIE PLATE	165
<i>Red onion marmalade, cornichons, roasted levai</i>	
FRIED ARTICHOKEs	75
<i>Aioli</i>	



## OYSTER

### OSTRON "MARENNE" AU NATUREL

Lemon, shallot vinaigrette, tabasco  
1pc. 39 • 6 pc. 260 • 12 pc. 450



### TOAST SKAGEN

Hand-peeled shrimp in dill mayonnaise, horseradish, bleak roe, lemon

FULL 265 / HALF 175

### STEAK TARTARE

Swedish sirloin with capers, cornichons, mustard, tarragon, and parsley.  
French fries served with full portion

FULL 265 / HALF 165

### MOULES FRITES

White wine, parsley, garlic, cream, toasted bread, aioli, French fries.

HEL 265 / HALV 175

### SHARING FOR TWO

#### SWEDISH CLUB STEAK 600 GRAM

Served with Potato Gratin, mixed salad and red wine sauce.

Serve for two  
525

### TREAT YOURSELF!

#### "R" DE RUINART BRUT, RUINART

Chardonnay, Pinot Noir, Pinot Meunier.  
Champagne, France

185 / 1100

## STARTERS

COMTÉ & SPINACH TOAST	125
BURRATA	155
<i>Tomato coulis, fried basil, Serrano crisp</i>	
ONION SOUP "NABO STYLE"	155
<i>Comté &amp; Brie, roasted onion broth, brioche croutons, chives.</i>	
BONE MARROW & SNAILS PROVENÇALE	165
<i>Snails, garlic butter, parsley, grilled bread, mustard</i>	
LEEK TERRINE	145
<i>Truffle vinaigrette, tomatoes, tarragon, roasted hazelnuts</i>	
LOBSTER SOUP	165
<i>Fish quenelle, savoy cabbage</i>	
GARLIC-FRIED SHRIMP	105
<i>Parsley, lemon, grilled bread.</i>	

## MAIN COURSES

BRAISED POINTED CABBAGE	245
<i>Butter-fried oyster mushrooms, garlic, fried parsley, parmesan, truffle butter</i>	
CHEVRE CHAUD	245
<i>Gratinated goat cheese, baked celeriac, artichoke, mixed salad, pickled silver onion, roasted walnuts, haricots verts, apple, truffle honey vinaigrette.</i>	
DUCK CONFIT	275
<i>Garlic and thyme-roasted potatoes, red wine jus</i>	
SEARED RAINBOW TROUT	345
<i>Parsley cream, shellfish sauce, potatoes, bell peppers</i>	
FRIED SEA BASS "COLBERT"	335
<i>Fried parsley, French fries, mint butter, fennel, sesame</i>	
GRILLED SWEDISH RIBEYE	395
<i>Red wine sauce with marrow, green salad, French fries</i>	
PRIME RIB BURGER	255
<i>Cheddar cheese, truffle mayonnaise, pickled silver onion, tomato, romaine lettuce, French fries (Available as a kid's portion for 185 sek)</i>	
GRILLED STEAK FRITES	295
<i>French fries, bearnaise sauce, green salad</i>	

## DESSERTS

CRÈME BRÛLÉE	105
<i>Raspberry sorbet</i>	
PROFITEROLES	135
<i>Hazelnut and pumpkin seed praline, white chocolate cream with nutmeg, star anise, and vanilla, chocolate sauce.</i>	
CHOCOLATE MOUSSE	125
<i>Rum-soaked cherries, Oreo crumbs, grated chocolate</i>	
A SCOOP OF ICE CREAM OR SORBET	45
<i>Choose between dairy ice cream, chocolate ice cream &amp; forrest berries sorbet</i>	
CHOCOLATE TRUFFLE	45

## BUBBLES

**CAVA BRUT, LACRIMA BACCHUS**  
*Macabeo. Cava, Spain*  
115 / 660



**NICOLAS FEUILLATTE BRUT RESERVE**  
*Chardonnay, Pinot Noir, Pinot Meunier. Champagne, France*  
155 / 930

## WHITE WINE

<b>2022 CHABLIS, LOUIS ROBIN</b> <i>Chardonnay. Burgundy, France</i>	160 / 700
<b>2021 SANCERRE LA GUIBERTE, ALAIN GUENEAU</b> <i>Sauvignon Blanc. Loire, France</i>	160 / 700
<b>2022 FIANO DI AVELLINO, CANTINA SANPAOLO</b> <i>Fiano. Campania, Italy</i>	155 / 680
<b>2023 SAAR RIESLING TROCKEN, DONATUSHOF</b> <i>Riesling. Mosel, Germany</i>	135 / 595
<b>2022 VALMONT BLANC, PAUL MAS</b> <i>Grenache, Vermentino, Chenin Blanc. Pays d'Oc, France</i>	115 / 520
<b>2023 ALLO ALVARINHO, SOALHEIRO</b> <i>Alvarinho. Monção e Melgaço, Portugal</i>	135 / 595
<b>2020 DIORA, LA SPLENDEUR DU SOLEIL</b> <i>Chardonnay, Monterey. California, USA</i>	140 / 620
<b>2023 GEWURZTRAMINER RÉSERVE, GUSTAVE LORENTZ</b> <i>Gewurztraminer. Alsace, France</i>	130 / 570
<b>2022 RIESLING TRADITION, PFLUGER</b> <i>Riesling. Pfalz, Tyskland</i>	735

## RED WINE

<b>2022 "LES COTILLES" PINOT NOIR, FAMILLE ROUX</b> <i>Pinot Noir. Burgundy, France</i>	135 / 595
<b>2020 PETIT PAVEIL, CHATEAU PAVEIL DE LUZE</b> <i>Cabernet Sauvignon, Merlot. Bordeaux, France</i>	135 / 595
<b>2019 VALPOLICELLA RIPASSO, BOLLA</b> <i>Corvina, Rondinella, Veneto, Italy.</i>	155 / 695
<b>2022 LANGHE NEBBIOLO, CA'BIANCA</b> <i>Nebbiolo. Piemonte, Italy</i>	145 / 650
<b>2017 CHIANTI DEL CAVALIERE RISERVA, GRATI</b> <i>Sangiovese. Toscana, Italy</i>	145 / 650
<b>2022 TINTO, JUNTO VA JUNTO</b> <i>Tempranillo, Syrah. Castile la Mancha, Spain</i>	115 / 520
<b>2021 ROSSO &amp; BIANCO, COPPOLA</b> <i>Cabernet Sauvignon. kalifornien, USA</i>	155 / 680
<b>2018 SACCENTE BRUNELLO DI MONTALCINO GEOGRAFICO</b> <i>Sangiovese, Tuscany, Italy</i>	195 / 895
<b>2018 LE MORTELLE BOTROSECCO MAREMMA, MARCHESI ANTINORI</b> <i>Cabernet Sauvignon, Cabernet franc. Tuscany, Italy</i>	170 / 750

## NATURAL WINES

<b>2023 DOMAINE DE MAJAS (ORANGE WINE)</b> <i>Sauvignin blanc. Cotes Catalanes, France</i>	135/450 (50 cl)
<b>BOVIN, HERVE VILLEMADE (1 liter)</b> <i>Chardonnay, Chenin Blanc, Sauv. Blanc, Romorantin. Loire, France</i>	155 / 960

## NATURAL WINES

<b>2021 BASALTICA, RYO (PETILLANT NATUREL)</b> <i>Garganega. Veneto, Italy</i>	145 / 850
<b>2023 VIN ROUGE, CLOS DU TUE BOEUF</b> <i>Gamay, Côt, Pineau d Aunis. Loire, France</i>	145 / 485 (50 cl)

## SOMMELIER'S CHOICE

**2018 LIMITED RELEASE SYRAH, BLACK STALLION WINERY**  
*Syrah, California, USA*  
895

**2021 BARBARESCO VALLEGRANDE CA' DEL BAIO**  
*Nebbiolo. Piemonte, Italy*  
895

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

**2019 BAROLO, DOMINI SERTAIA**  
*Nebbiolo. Piemonte, Italy*  
850

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

**2021 CHABLIS 1<sup>ER</sup> CRU VOGROS, LOUIS ROBIN**  
*Chardonnay. Burgundy, France*  
850

**2021 CHATEAUNEUF DU PAPE, CHATEAU MONT REDON MAGNUM**  
*Grenache, Syrah, Mourvedre. Rhone, Frankrike*  
1800

## BEERS & CIDER

<b>BIRRA MORETTI</b> <i>4,6%, Lager, Italy</i>	82
<b>HOEGAARDEN WIT-BLANCHE</b> <i>4,9%, 33cl, Wheat, Belgium</i>	86
<b>MIKKELER "PETER, PALE AND MARY"</b> <i>4,6%, 33cl, Pale Ale Gluten free, Denmark</i>	96
<b>LA CIDRAIE CIDRE BRUT</b> <i>4%, Apple cider, France</i>	82
<b>ESTRELLA GALICIA</b> <i>Gluten free</i> <i>5,5%, Lager, Spain</i>	86

## DRAUGHT

	25CL / 40CL
<b>THREE TOWNS (EKO)</b> <i>4,6%, Pilsner, Sweden</i>	48 / 76
<b>ESTRELLA GALICIA</b> <i>5,5%, Lager, Spain</i>	62 / 92
<b>SIGTUNA BRYGGHUS</b> <i>4,5%, American Pale Ale, Sweden</i>	64 / 96
<b>BUDVAR, BUDEJOVICKY</b> <i>5,0%, Czech lager, Czech Republic</i>	62 / 94

## NON ALCOHOLICS

<b>BIRRA MORETTI</b> <i>0,0%, Lager, Italy</i>	68
<b>RICHARD JUHLIN "BLANC DE BLANC"</b> <i>Sparkling, Chardonnay, 0,0%, 20cl, France</i>	120
<b>ALAIN MILLIAT</b> <i>Jus de fruit, 33cl, France</i> <i>Raisin Sauvignon Blanc / Raisin rouge Merlot</i>	82
<b>TÖRST</b> <i>Natural Organic &amp; fairtrade, 33cl, Sweden</i> <i>Lemon / Raspberry / Elderflower / Ginger</i>	55
<b>NEJGRONI</b> <i>Alkoholritt Negroni</i> <i>0,5%, 25 cl</i>	69