

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
Red onion marmalade, cornichons, roasted levai	
FRIED ARTICHOKEs	75
Aioli	



## 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
Tomato coulis, fried basil, Serrano crisp	
ONION SOUP "NABO STYLE"	155
Comté & Brie, roasted onion broth, brioche croutons, chives.	
BONE MARROW & SNAILS PROVENÇALE	165
Snails, garlic butter, parsley, grilled bread, mustard	
LEEK TERRINE	145
Truffle vinaigrette, tomatoes, tarragon, roasted hazelnuts	
GRAVLAX	135
Butter-fried levain, "hovmästarsås", pickled cucumber, soured cream, and freshly grated horseradish	
GARLIC-FRIED SHRIMP	105
Parsley, lemon, grilled bread.	

## MAIN COURSES

BRAISED POINTED CABBAGE	245
Butter-fried oyster mushrooms, garlic, fried parsley, parmesan, truffle butter	
CHEVRE CHAUD	245
Gratinated goat cheese, baked celeriac, artichoke, mixed salad, pickled silver onion, roasted walnuts, haricots verts, apple, truffle honey vinaigrette.	
DUCK BREAST	305
Braised red cabbage, caramelized apple, fondant potatoes, and red wine sauce infused with orange and rosemary	
SEARED RAINBOW TROUT	345
Parsley cream, shellfish sauce, potatoes, bell peppers	
FRIED SEA BASS "COLBERT"	335
Fried parsley, French fries, mint butter, fennel, sesame	
GRILLED SWEDISH RIBEYE	395
Red wine sauce with marrow, green salad, French fries	
PRIME RIB BURGER	255
Cheddar cheese, truffle mayonnaise, pickled silver onion, tomato, romaine lettuce, French fries (Available as a kid's portion for 185 sek)	
GRILLED STEAK FRITES	295
French fries, bearnaise sauce, green salad	

## DESSERTS

CRÈME BRÛLÉE	105
Raspberry sorbet	
PROFITEROLES	125
Hazelnut and pumpkin seed praline, white chocolate cream with nutmeg, star anise, and vanilla, chocolate sauce.	
SAFFRON ROLL CAKE	115
Lingonberries, whipped cream, cardamom ice cream, roasted white chocolate	
A SCOOP OF ICE CREAM OR SORBET	45
Choose between cardamom ice cream, chocolate ice cream & forrest berries sorbet	
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

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

RED WINE

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

NATURAL WINES

2023	<b>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

2021	<b>BASALTICA, RYO (PETILLANT NATUREL)</b> <i>Garganega. Veneto, Italy</i>	145 / 850
2023	<b>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