

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

### BURRATA

Tomato coulis, fried basil, Serrano crisp

155

### ONION SOUP "NABO STYLE"

Comté & Brie, roasted onion broth, brioche croutons, chives.

155

### BONE MARROW & SNAILS PROVENÇALE

Snails, garlic butter, parsley, grilled bread, mustard

165

### LEEK TERRINE

Truffle vinaigrette, tomatoes, tarragon, roasted hazelnuts

145

### GARLIC-FRIED SHRIMP

Parsley, lemon, grilled bread.

105

## MAIN COURSES

### BRAISED POINTED CABBAGE

Butter-fried oyster mushrooms, garlic, fried parsley, parmesan, truffle butter

245

### RISOTTO WITH FRESH TRUFFLE

Risotto with Västerbottensost cheese, sautéed porcini mushrooms, and freshly shaved winter truffle

335

### DUCK BREAST

Braised red cabbage, caramelized apple, fondant potatoes, and red wine sauce infused with orange and rosemary

305

### SEARED RAINBOW TROUT

Parsley cream, shellfish sauce, potatoes, bell peppers

345

### FRIED SEA BASS "COLBERT"

Fried parsley, French fries, mint butter, fennel, sesame

335

### GRILLED SWEDISH RIBEYE

Red wine sauce with marrow, green salad, French fries

395

### PRIME RIB BURGER

Cheddar cheese, truffle mayonnaise, pickled silver onion, tomato, romaine lettuce, French fries (Available as a kid's portion for 185 sek)

255

### GRILLED STEAK FRITES

French fries, bearnaise sauce, green salad

295

## DESSERTS

### CRÈME BRÛLÉE

Raspberry sorbet

105

### PROFITEROLES

Hazelnut and pumpkin seed praline, white chocolate cream with nutmeg, star anise, and vanilla, chocolate sauce.

125

### BUDAPEST ROLL

Served with roasted plums, plum sorbet, and caramelized almonds.

115

### A SCOOP OF ICE CREAM OR SORBET

Choose from raspberry sorbet, chocolate ice cream, vanilla ice cream, or plum sorbet

45

### THREE SMALL COOKIES

Chocolate cookie with hazelnuts and hazelnut cream, almond cookie with blackberry marmalade, shortbread cookie with buttercream

55

Allergies? Please inform our staff.

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 VILLEMADÉ (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