

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. 195 • 12 pc. 395



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	155
<i>Tomato coulis, fried basil, Serrano crisp</i>	
ONION SOUP "NABO STYLE"	155
<i>Comté & 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>	
GARLIC-FRIED SHRIMP	105
<i>Parsley, lemon, grilled bread.</i>	
DUCK RILLETES	115
<i>Tomato, oregano, dried olives, pickled shallots, grilled bread</i>	

MAIN COURSES

BRAISED POINTED CABBAGE	245
<i>Butter-fried oyster mushrooms, garlic, fried parsley, parmesan, truffle butter</i>	
MUSHROOM RISOTTO	295
<i>Parmesan crisp, fried parsley, butter-fried porcini mushrooms</i>	
DUCK BREAST	305
<i>Braised red cabbage, caramelized apple, fondant potatoes, and red wine sauce infused with orange and rosemary</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	125
<i>Hazelnut and pumpkin seed praline, white chocolate cream with nutmeg, star anise, and vanilla, chocolate sauce.</i>	
BUDAPEST ROLL	115
<i>Served with roasted plums, plum sorbet, and caramelized almonds.</i>	
A SCOOP OF ICE CREAM OR SORBET	45
<i>Choose from raspberry sorbet, blueberry sorbet, vanilla ice cream, or plum sorbet</i>	
THREE SMALL COOKIES	55
<i>Chocolate cookie with hazelnuts and hazelnut cream, almond cookie with blackberry marmalade, shortbread cookie with buttercream</i>	

Allergies? Please inform our staff.

BUBBLES

CAVA BRUT, LOS MONTEROS
Macabeo. Cava, Spain
115 / 660



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

WHITE WINE

2022	CHABLIS, LOUIS ROBIN <i>Chardonnay. Burgundy, France</i>	160 / 700
2021	SANCERRE LA GUIBERTE, ALAIN GUENEAU <i>Sauvignon Blanc. Loire, France</i>	160 / 700
2023	SAAR RIESLING TROCKEN, DONATUSHOF <i>Riesling. Mosel, Germany</i>	135 / 595
2022	VALMONT BLANC, PAUL MAS <i>Grenache, Vermentino, Chenin Blanc. Pays d'Oc, France</i>	115 / 520
2023	ALLO ALVARINHO, SOALHEIRO <i>Alvarinho. Monção e Melgaço, Portugal</i>	135 / 595
2020	COLLECTION 446, NOBLE VINES <i>Chardonnay, Kalifornien, USA</i>	140 / 620
2021	KABINETT ROYAL RIESLING, PRINZ VON HESSEN <i>Riesling. Pfalz, Germany</i>	795

RED WINE

2022	"LES COTILLES" PINOT NOIR, FAMILLE ROUX <i>Pinot Noir. Burgundy, France</i>	135 / 595
2020	PETIT PAVEIL, CHATEAU PAVEIL DE LUZE <i>Cabernet Sauvignon, Merlot. Bordeaux, France</i>	135 / 595
2019	VALPOLICELLA RIPASSO, BOLLA <i>Corvina, Rondinella, Veneto, Italy.</i>	155 / 695
2022	LANGHE NEBBIOLO, CA'BIANCA <i>Nebbiolo. Piemonte, Italy</i>	145 / 650
2017	CHIANTI DEL CAVALIERE RISERVA, GRATI <i>Sangiovese. Toscana, Italy</i>	145 / 650
2022	ORGANIC SHIRAZ, GEMTREE WINES <i>Shiraz, South Australia, Australia</i>	115 / 520
2021	ROSSO & BIANCO, COPPOLA <i>Cabernet Sauvignon. California, USA</i>	155 / 680
2018	SACCENTE BRUNELLO DI MONTALCINO GEOGRAFICO <i>Sangiovese, Tuscany, Italy</i>	195 / 895
2018	BARBARESCO SERRABOELLA, PAITIN <i>Nebbiolo, Piemonte, Italy</i>	185 / 850

NATURAL WINES

2023	DOMAINE DE MAJAS (ORANGEVIN) <i>Sauvignin blanc. Cotes catalanes, France</i>	135/450 (50 cl)
2023	VIN ROUGE, CLOS DU TUE BOEUF <i>Gamay, Côt, Pineau d'Aunis. Loire, France</i>	145 / 485 (50 cl)

DESSERT WINES

	ROYAL OPORTO TAWNY, REAL COMPANHIA VELHA <i>Touriga nacional, touriga francesa. Douro, Portugal</i>	95 (8 cl)
2019	SAUTERNES, CHATEAU MOUTON CADET <i>Sauvignon blanc, Semillon. Bordeaux, Frankrike</i>	85 (8 cl)

SOMMELIER'S CHOICE

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

2020 BARBARESCO PRUNOTTO
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^{ER} CRU VOGROS, LOUIS ROBIN
Chardonnay. Burgundy, France
850

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

BEERS & CIDER

BIRRA MORETTI <i>4,6%, Lager, Italy</i>	82
KRONENBOURG 1664 BLANC <i>5%, 33cl, Wheat beer, France</i>	86
LAGUNITAS ISLAND BEATS IPA <i>5%, 33cl, IPA, USA</i>	88
LA CIDRAIE CIDRE BRUT <i>4%, Apple cider, France</i>	82
ESTRELLA GALICIA <i>Gluten free</i> <i>5,5%, Lager, Spain</i>	86

DRAUGHT

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

NON ALCOHOLICS

BIRRA MORETTI <i>0,0%, Lager, Italy</i>	68
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 Sauvignon Blanc / Raisin rouge Merlot</i>	82
TÖRST <i>Natural Organic & fairtrade, 33cl, Sweden</i> <i>Lemon / Raspberry / Elderflower / Ginger</i>	55
NEJGRONI <i>Alcohol free Negroni</i> <i>0,5%, 25 cl</i>	69