

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

NEJGRONI 69:-

Non alcoholic Negroni
0,5%

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
Romesco sauce	



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 pepper sauce.

Serve for two
525

TREAT YOURSELF!

"R" DE RUINART BRUT, RUINART

Chardonnay, Pinot Noir, Pinot Meunier.
Champagne, France

185 / 1100



STARTERS

BURRATA

Orange, grapefruit, mint, pistachios

155

ONION SOUP "NABO STYLE"

Västerbotten cheese, roasted onion broth, brioche croutons, chives.

155

BONE MARROW & SNAILS PROVENÇALE

Snails, garlic butter, parsley, grilled bread, mustard

165

LEEK TERRINE

Dijonvinegrette, tomatoes, tarragon, roasted hazelnuts

145

GARLIC-FRIED SHRIMP

Parsley, lemon, grilled bread.

105

SALMON RILLETTE

Granny Smith apple, pickled red onion, vendace roe, rye bread

115

MAIN COURSES

BRAISED POINTED CABBAGE

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

245

ASPARAGUS RISOTTO WITH TIGER PRAWNS

White and green asparagus, parmesan, chili oil, lemon

310

HONEY-GLAZED GUINEA FOW

Confit potatoes, green peas, pearl onions, carrots, bacon, tarragon jus

295

SEARED RAINBOW TROUT

Spinach cream, seafood sauce, artichokes, new potatoes, bell peppers

345

FRIED SEA BASS "COLBERT"

Fried parsley, French fries, remoulade sauce

335

GRILLED SWEDISH RIBEYE

French fries, butter-fried spinach, pepper sauce, béarnaise sauce

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

BUDAPEST PASTRY

Roasted plums, plum sorbet, caramelized almonds

125

SNOW EGG "ÎLE FLOTTANTE"

Vanilla sauce, caramelized almonds, salted caramel

115

A SCOOP OF ICE CREAM OR SORBET

Choose from raspberry sorbet, blueberry sorbet, 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

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
2022 M DE MINUTY ROSÉ, CHATEAU MINUTY <i>(Magnum)</i> <i>Grenache, Syrah, Cinsault. Cotes de Provence, France</i>	155 / 1400

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
2022 PINOT NOIR, IRONY WINES CELLAR, <i>Pinot noir. Monterey, USA</i>	135 / 595
2018 BARBARESCO SERRABOELLA, PAITIN <i>Nebbiolo. Piemonte, Italy</i>	185 / 850

NATURAL WINES

2023 DOMAINE DE MAJAS (ORANGEVIN) <i>Sauvignon 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

2018 SACCENTE BRUNELLO DI MONTALCINO, GEOGRAFICO
Sangiovese. Toscana, Italy
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

2019 GRAND CRU ALTENBERG DE BERGHEM, GUSTAV LORENTZ, Riesling.
Alsace, 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
BIRRA MORETTI <i>0,0%, Lager, Italy</i>	68

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

DIGESTIF (PRIS/CL)

GRAPPA CLASSICA, <i>Gustavo poli, Italy</i>	42
COGNAC GODET <i>Reserve exclusive, France</i>	36
BACARDI GRAN RESERVA DIEZ <i>Puerto rico</i>	38
THE GLENROTHES <i>12 years old</i> <i>Speyside Single Malt, Scotland</i>	42
WHISTLE PIG 10 YEARS OLD <i>Small batch rye, Canada</i>	55
IRISH COFFEE <i>Jameson whiskey, demerara sugar, Cream</i>	165