

@restaurangnabo  
#restaurangnabo



Tegnérgatan 34  
Stockholm

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

TREAT YOURSELF!

“R” DE RUINART BRUT,  
RUINART

Chardonnay, Pinot Noir, Pinot Meunier.  
Champagne, France



185 / 1100

STARTERS

BURRATA

Orange, grapefruit, mint, pistachios

155

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

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

GRILLED SWEDISH RIBEYE

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

395

GRILLED STEAK FRITES

French fries, bearnaise sauce, green salad

295

DESSERTS

CRÈME BRÛLÉE

Raspberry sorbet

105

PROFITEROLES

Almond and hazelnut cream, praline, raspberry sauce and caramelized hazelnuts

125

A SCOOP OF ICE CREAM OR SORBET

Vanilla ice cream, strawberry ice cream, raspberry sorbet, pineapple sorbet

45

SNOW EGG “ÎLE FLOTTANTE”

Vanilla sauce, caramelized almonds, salted caramel

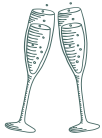
115



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<br><i>Chardonnay. Burgundy, France</i>                                     | 160 / 700 |
| 2021 | SANCERRE LA GUIBERTE, ALAIN GUENEAU<br><i>Sauvignon Blanc. Loire, France</i>                    | 160 / 700 |
| 2023 | SAAR RIESLING TROCKEN, DONATUSHOF<br><i>Riesling. Mosel, Germany</i>                            | 135 / 595 |
| 2022 | VALMONT BLANC, PAUL MAS<br><i>Grenache, Vermentino, Chenin Blanc. Pays d'Oc, France</i>         | 115 / 520 |
| 2023 | ALLO ALVARINHO, SOALHEIRO<br><i>Alvarinho. Monção e Melgaço, Portugal</i>                       | 135 / 595 |
| 2020 | COLLECTION 446, NOBLE VINES<br><i>Chardonnay, Kalifornien, USA</i>                              | 140 / 620 |
| 2021 | KABINETT ROYAL RIESLING, PRINZ VON HESSEN<br><i>Riesling. Pfalz, Germany</i>                    | 795       |
| 2022 | M DE MINUTY ROSÉ, CHATEAU MINUTY<br><i>Grenache, Syrah, Cinsault. Cotes de Provence, France</i> | 155 / 680 |

RED WINE

|      |                                                                                             |           |
|------|---------------------------------------------------------------------------------------------|-----------|
| 2022 | "LES COTILLES" PINOT NOIR, FAMILLE ROUX<br><i>Pinot Noir. Burgundy, France</i>              | 135 / 595 |
| 2020 | PETIT PAVEIL, CHATEAU PAVEIL DE LUZE<br><i>Cabernet Sauvignon, Merlot. Bordeaux, France</i> | 135 / 595 |
| 2019 | VALPOLICELLA RIPASSO, BOLLA<br><i>Corvina, Rondinella, Veneto, Italy.</i>                   | 155 / 695 |
| 2022 | LANGHE NEBBIOLO, CA'BIANCA<br><i>Nebbiolo. Piemonte, Italy</i>                              | 145 / 650 |
| 2017 | CHIANTI DEL CAVALIERE RISERVA, GRATI<br><i>Sangiovese. Toscana, Italy</i>                   | 145 / 650 |
| 2020 | MINUTY PRESTIGE ROUGE, CHATEAU MINUTY<br><i>Syrah, grenache, Cotes de Provence, France</i>  | 115 / 520 |
| 2022 | PINOT NOIR, IRONY WINES CELLAR,<br><i>Pinot noir. Monterey, USA</i>                         | 135 / 595 |
| 2018 | BARBARESCO SERRABOELLA, PAITIN<br><i>Nebbiolo, Piemonte, Italy</i>                          | 185 /850  |

NATURAL WINES

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

DESSERT WINES

|      |                                                                                                        |           |
|------|--------------------------------------------------------------------------------------------------------|-----------|
|      | ROYAL OPORTO TAWNY, REAL COMPANHIA VELHA<br><i>Touriga nacional, touriga francesa. Douro, Portugal</i> | 95 (8 cl) |
| 2019 | SAUTERNES, CHATEAU MOUTON CADET<br><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

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*  
850

BEERS & CIDER

|                                                                  |    |
|------------------------------------------------------------------|----|
| BIRRA MORETTI<br><i>4,6%, Lager, Italy</i>                       | 82 |
| KRONENBOURG 1664 BLANC<br><i>5%, 33cl, Wheat beer, France</i>    | 86 |
| LAGUNITAS ISLAND BEATS IPA<br><i>5%, 33cl, IPA, USA</i>          | 88 |
| LA CIDRAIE CIDRE BRUT<br><i>4%, Apple cider, France</i>          | 82 |
| ESTRELLA GALICIA <i>Gluten free</i><br><i>5,5%, Lager, Spain</i> | 86 |
| BIRRA MORETTI<br><i>0,0%, Lager, Italy</i>                       | 68 |

DRAUGHT

|                                                                 | 25CL / 40CL |
|-----------------------------------------------------------------|-------------|
| THREE TOWNS (EKO)<br><i>4,6%, Pilsner, Sweden</i>               | 48 / 76     |
| ESTRELLA GALICIA<br><i>5,5%, Lager. Spain</i>                   | 62 / 92     |
| SIGTUNA BRYGGHUS<br><i>4,5%, American Pale Ale, Sweden</i>      | 64 / 96     |
| BUDVAR, BUDEJOVICKY<br><i>5.0%, Czech lager, Czech Republic</i> | 62 / 94     |

DIGESTIF (PRIS/CL)

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