

*You need to confirm your choice six days before your booking at the latest, as well as allergies and dietary restrictions. Note that all guests must agree on the same dishes.*

**PLEASE NOTE THAT THE WHOLE PARTY NEEDS TO AGREE ON ONE OF THE MENUS.**

## THREE COURSE MENU

### MENU 1

#### NABO SKAGEN

*Hand peeled shrimps in dill mayonnaise, horseradish, lemon*

#### GRILLED ENTRECÔTE

*Baked shallots, blackened pimientos de padron, baked tomatoes, bearnaise sauce, roasted potatoes*

#### CRÈME BRÛLÉE

*Served with raspberry sorbet*

### MENU 2

#### BURRATA

*Honey glazed buratta, baked red beets, walnut, spinach*

#### RAINBOW TROUT "A LA GRENOBLOISE"

*Potato purée, blackened Pak choi, butter sauce, capers, brioche croutons*

#### CHOCOLATE MOUSSE

*oreo crumbs, chocolate cream, rum infused cherries*

*Vegetarian option: (Can get vegan)*

#### BURRATA

*Honey glazed buratta, baked red beets, walnut, spinach*

#### BRAISED POINTY CABBAGE

*Butter fried oyster mushroom, garlic, fried parsley, parmesan, truffle butter*

2 COURSES 550 / PERSON • 3 COURSES 650 / PERSON

#### DRINK WITH FOOD?

*See page three for drink suggestions*



#### MINGEL BEFORE DINNER?

*See page three or our à la carte menu for supply.*

CANCELLATIONS OR CHANGES TO THE DATE CAN BE MADE FREE OF CHARGE UP TO FOUR WEEKS BEFORE THE BOOKED DATE. AFTER THAT, NABO RESERVES THE RIGHT TO CHARGE A CANCELLATION FEE OF 4,500 SEK.

CANCELLATIONS MADE LATER THAN ONE WEEK BEFORE THE EVENT WILL BE CHARGED THE FULL MINIMUM SPEND AS WELL AS ANY

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### THE GRILL MENU

**FLANK STEAK  
LEMON AND GARLIC-MARINATED CHICKEN  
MERGUEZ**

#### SIDES

*Potato gratin with Västerbotten cheese  
Romaine salad with Caesar dressing, chili, and coriander  
Tomato salad with roasted almonds, spring onions, and basil  
Béarnaise sauce  
Red wine sauce*

*Meat and sides are served in the form of a table buffet  
"family-style" for the whole party*

*Feel free to complete with mixed dishes, starters and desserts from  
one of the other menus.*

465 / PERSON

### NABO'S PLOCKBLOCK

*A selection of snacks from our menu.*

*Recommended for 2-4 people.*

695 / BLOCK

### MINGEL MENU

#### BURRATA

*Baked beetroots, walnuts, honey, spinach emulsion*

#### SKAGEN

*Shrimp in dill mayonnaise, horseradish, lemon, butter-fried  
sourdough bread*

#### SLIDER

*Short rib burger, caramelized shallot onions,  
Västerbotten cheese cream*

275 / PERSON

#### DRINK WITH FOOD?

*See page three for drink suggestions*



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## DRINK SUGGESTIONS

We offer tailor-made drink packages of three glasses at SEK 450, or a premium package for SEK 550  
A glass of Prosecco, a glass of wine for a starter and a glass of wine for a main course.  
(Prosecco can be exchanged for dessert wine)

### WHITE WINES

**2020  
CHABLIS,  
LOUIS ROBIN**

*Chardonnay, Bourgogne, Frankrike*  
700

**2019  
SAAR RIESLING, DONATUSHOF**  
*Riesling, Mosel, Tyskland*  
595

**2020  
VALMONT BLANC,  
DOMAINES PAUL MAS**  
*Grenache blanc,  
Languedoc rousillon, Frankrike*  
520

**2021  
CHABLIS 1<sup>ER</sup> CRU VOGROS,  
LOUIS ROBIN**  
*Chardonnay, Bourgogne, Frankrike*  
850

**2019  
DIOIRA**  
**LA SPLENDEUR DU SOLEIL,**  
*Chardonnay, Kalifornien, USA*  
620

**2018  
KABINETT ROYAL,  
PRINZ VON HESSEN,**  
*Riesling, Rheingau, Tyskland*  
795

**2018  
BIN 311,  
PENFOLDS ,**  
*Chardonnay, Tumbarumba,  
Australia,*  
750

*Of course we also offer  
non-alcoholic options.*



### BUBBLES & CHAMPAGNE

**PROSECCO ORGANIC,  
BAGLIETTI**  
*Glera, Veneto, Italien*  
660

**NICOLAS FEUILLATTE  
BRUT RESERVE**  
*Chardonnay, Pinot Noir, Pinot  
Meunier, Champagne, Frankrike*  
870

**POL ROGER  
BRUT RESERVE**  
*Chardonnay, Pinot Noir, Pinot  
Meunier, Champagne, Frankrike*  
1100

**RICHARD JUHLIN  
BLANC DE BLANC  
ALKOHOLFRI**  
*Chardonnay, Frankrike*  
510

DRAFT BEER: 79  
BOTTLED BEER: 82  
MIXED DRINK: 146  
COCKTAIL: 156



### RED WINES

**2020  
LES COTILLES,  
FAMILLE ROUX**  
*Pinot Noir, Bourgogne, France*  
595

**2020  
AVALON LODI,  
AVALON WINERY**  
*Cabernet Sauvignon,  
California, USA*  
680

**2022  
ESPRIT DE LALANDE,  
DOMAINE LALANDE**  
*Merlot  
Pays d'Oc, France*  
520

**2017  
CHATEAUNEUF DU PAPE,  
CHATEAU MONT REDON**  
*Grenache, Syrah, Mourvedre  
Rhône, France*  
850

**2019  
BAROLO,  
DOMINI SERTAIA**  
*Nebbiolo, Piemonte, Italy*  
850

**2017  
BARBARESCO AUTINBEJ,  
CA' DEL BAIO**  
*Nebbiolo, Piemonte, Italy*  
850