

@restaurangnabo
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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

PINEAPPLE EXPRESS

Bacardi rum blend, lemon, roasted pineapple sugar, pineapple juice, honey

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

NEGRONI

Bombay sapphire gin, Campari, sött vermouth

NEGRONI ALLA FRAGOLA

Bombay Sapphire gin, Pimms, Aperol, strawberry-infused vermouth

NEJGRONI 89:-

Non alcoholic Negroni, 0,5%

RHUBARB LEMONADE 109:-

Rhubarb syrup, mint, fresh citrus, soda water

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 175

MOULES FRITES

White wine, parsley, garlic, cream, toasted bread, aioli, French fries.

HEL 265 / HALV 175

MEET FOR TWO

CLUB STEAK PROVENÇALE

Roasted potatoes, baked tomato, herb and garlic butter, haricots verts, red wine sauce

Serves two people
695

Sommelier's recommendation:
2023
ROSSO & BIANCO
FRANCIS FORD COPPOLA WINERY
Cabernet Sauvignon. California, USA
650

TREAT YOURSELF!

“R” DE RUINART, RUINART

Chardonnay, Pinot Noir, Pinot Meunier.
Champagne, France

185 / 1100



STARTERS

BURRATA 155
Artichoke, pistou and hazelnuts

BLINI WITH BLEAK ROE 165
Marinated beets, chèvre cream, fresh figs, browned butter

GARLIC-FRIED SHRIMP 125
Parsley, lemon, grilled bread.

SALMON RILLETTE 125
Granny Smith apple, pickled red onion, vendace roe, rye bread

PÂTÉ EN CROÛTE “TOUT VOLAILLE” 155
Duck breast, foie gras, guinea fowl, corn-fed chicken, roasted chicken jelly, cornichons, fig marmalade, cider mustard

VOL-AU-VENT D’ESCARGOTS 165
Puff pastry filled with snails in white wine and cream, fresh herbs

MAIN COURSES

GRILLED POINTED CABBAGE 245
Mushroom sauce, fried oyster mushrooms, parsley butter, freshly grated Gruyère

HONEY-GLAZED DUCK BREAST 295
Baked pears and apples, celeriac cream, confit potato, bigarade sauce

POACHED RAINBOW TROUT 345
Blue mussels, green peas, butter-fried leek, miso white wine sauce, whitefish roe, chives, baby potatoes

GRILLED SWEDISH RIBEYE 395
French fries, butter-fried spinach, pepper sauce, béarnaise sauce

SMASH BURGER 255
Brie cheese, caramelized onion, pickled red onion, tomato, romaine lettuce, truffle mayo, French fries (Available as a kid's portion for 185 sek)

GRILLED STEAK FRITES 295
French fries, bearnaise sauce, green salad

CROQUE MONSIEUR 225
Butter-fried levain with ham, served with mixed salad
västerbottenost, pommes frites

DESSERTS

CRÈME BRÛLÉE 115
Raspberry sorbet

PETIT POT AU CHOCOLAT 115
Chocolate crème, miso cream ice cream, roasted hazelnut crunch

SNOW EGG “ÎLE FLOTTANTE” 125
Vanilla sauce, caramelized almonds salted caramel

BABA AU RHUM 135
Whipped vanilla cream, lime, lemon, pineapple, dark rum

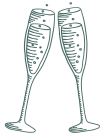
A SCOOP OF ICE CREAM OR SORBET 45
Vanilla ice cream, miso cream ice cream, raspberry sorbet, pineapple sorbet

CHOCOLATE TRUFFLE 45

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
2022	VALMONT BLANC, PAUL MAS <i>Grenache, Vermentino, Chenin Blanc. Pays d'Oc, France</i>	125 / 550
2023	ALLO ALVARINHO, SOALHEIRO <i>Alvarinho. Monção e Melgaço, Portugal</i>	135 / 595
2020	"LA SPLENDEUR DU SOLEIL", DIORA WINES <i>Chardonnay, California, USA</i>	140 / 620
2023	RIESLING RESERVE, GUSTAVE LORENTZ <i>Riesling. Alsace, France</i>	145 / 650
2022	RIED HOCHSTRASSER, ALZINGER <i>Gruner Veltliner, Niederösterreich, Austria</i>	850
2024	ANTHÍLIA, DONNAFUGATA <i>Lucido, Sicily, Italy</i>	695
2024	VOUVRAY SEC, FAMILLE BOUGRIER <i>Chenin blanc, Loire, France</i>	165 / 770

RED WINE

2022	"LES COTILLES" PINOT NOIR, FAMILLE ROUX <i>Pinot Noir. Burgundy, France</i>	145 / 635
2022	DEA VULCANA ETNA ROSSO, DONNAFUGATA <i>Nerello Cappuccio, Nerello Mascalese, Sicily, Italy</i>	175 / 770
2022	LANGHE NEBBIOLO, CA'BIANCA <i>Nebbiolo. Piemonte, Italy</i>	155 / 680
2017	CHIANTI DEL CAVALIERE RISERVA, GRATI <i>Sangiovese. Toscana, Italy</i>	145 / 650
2020	PRESTIGE ROUGE, CHATEAU MINUTY <i>Syrah, grenache, Cotes de Provence, France</i>	125 / 550
2022	AMARONE LUCIA DE MAIO, CANTINE DE VERONA <i>Corvina, Corvinone, Rondinella, Veneto, Italy</i>	170 / 770
2019	BAROLO, DOMINI SERTAIA <i>Nebbiolo, Piemonte, Italy</i>	195 / 895
2023	ROSSO & BIANCO, FRANCIS FORD COPPOLA WINERY <i>Cabernet Sauvignon. California, USA</i>	145 / 650

NATURAL / BIODYNAMIC WINES

2023	MACERATO GIALLO <i>(Orange wine), TRE MONTI</i> <i>Albana di romagna, Emilia-romagna, Italy</i>	145/475 (50cl)
2023	SOLARIS BARREL, KLAGSHAMNS VINGÅRD <i>Solaris, Skåne, Sweden</i>	165/545 (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>	95 (8 cl)

SOMMELIER'S CHOICE

2018 LA MASSA, <i>(Super tuscan)</i> <i>Sangiovese, Tuscany, Italy</i> 895	<i>This week's sommelier' selection of extra fine wines at extraordinary prices</i>	2018 GRAND CRU KANZLERBERG RIESLING, MARCEL HUGG, <i>Riesling. Alsace, France</i> 995
2013 SAINT EMILLION GRAND CRU CLASSÉ, CHATEAU CÔTE DE BALEAU <i>Merlot, Cab franc, Cab Sauvignon,</i> <i>Bordeaux, France</i> 1050	2020 BARBARESCO, PRUNOTTO <i>Nebbiolo. Piemonte, Italy</i> 895	2021 CHATEAUNEUF DU PAPE, CHATEAU MONT REDON <i>Grenache, Syrah, Mourvedre. Rhone, Frankrike</i> 950
	2022 DIRECTORS CUT, FRANCIS FORD COPPOLA WINERY <i>Chardonnay. California, USA</i> 895	

BEERS & CIDER

BIRRA MORETTI <i>4,6%, Lager, Italy</i>	82
KRONENBOURG 1664 BLANC <i>5%, 33cl, Wheat, France</i>	86
MIKKELLER BURST IPA <i>5,5%, 33cl, IPA, Denmark</i>	96
LA CIDRAIE CIDRE BRUT <i>4%, Apple cider, France</i>	82
ESTRELLA GALICIA <i>Glutenfri</i> <i>5,5%, Lager, Spain</i>	86

DRAUGHT BEERS

	25CL / 40CL
THREE TOWNS (EKO) <i>4,6%, Pilsner, Sweden</i>	52 / 82
BIRRA MORETTI <i>4,6%, Lager. Italy</i>	62 / 92
S:T ERIKS PALE ALE <i>4,5%, American Pale Ale, Sweden</i>	64 / 96
BUDVAR, BUDEJOVICKY <i>5.0%, Czech lager, Czech republic</i>	62 / 94

NON ALCOHOLIC

BIRRA MORETTI <i>0,0%, Lager, It</i>	72
TÖRST ORGANIC SODAS <i>Ginger, Lemon, Raspberry & Elderflower, Sw</i>	55
PERRIER <i>Sparkl., 75cl, Fr</i>	68

DIGESTIFS

GRAPPA BIANCA, <i>Nardini, Italy</i>	42
COGNAC MARTELL <i>Fine cognac, France</i>	36
BACARDI GRAN RESERVA DIEZ <i>Puerto rico</i>	38
GLENMORANGIE <i>10 yo Bourbon Cask</i> <i>Highland Single Malt, Scotland</i>	42
WHISTLE PIG 10 YEARS OLD <i>Small batch rye, Canada</i>	55