

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, cherry tomatoes, bearnaise sauce, french fries

CRÈME BRÛLÉE

Served with raspberry sorbet

MENU 2

BURRATA

Orange, grapefruit, mint, pistachio, grilled levain bread

RAINBOW TROUT "A LA GRENOBLOISE"

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

PETIT POT AU CHOCOLAT

Chocolate sorbet, chocolate cream, rum infused cherries

Vegetarian option: (Can get vegan)

BURRATA

Orange, grapefruit, mint, pistachio, grilled levain bread

BRAISED POINTY CABBAGE

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

2 COURSES 595 / PERSON • 3 COURSES 695 / PERSON

DRINK WITH FOOD?

See page three for drink suggestions



MINGEL BEFORE DINNER?

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

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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, cherry tomatoes,
toasted almonds, spring onion and basil
Béarnaise sauce
Red wine sauce

Served as a table buffet "family-style" for the entire party. You are welcome to complement the menu with mingling dishes, a starter, and dessert from one of our other menus.

For vegetarian guests, the menu is complemented with a vegetarian main course.

485 / PERSON

NABO'S PLOCKBLOCK

A selection of snacks and starters from our à la carte 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*

325 / PERSON

DRINK WITH FOOD?

See page three for drink suggestions



MINGEL BEFORE DINNER?

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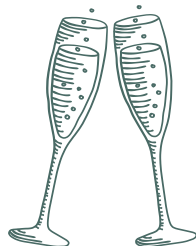
We offer a tailored beverage package of three glasses for 450 SEK, or a premium package for 550 SEK. The package includes one glass of Prosecco (champagne in the premium package), one glass of wine with the starter, and one glass of wine with the main course. The Prosecco can be replaced with a dessert wine if preferred.

VITT VIN

2020 CHABLIS, LOUIS ROBIN	700
Chardonnay. Bourgogne, Frankrike	
2022 DIRECTOR'S CUT, FRANCIS FORD COPPOLA WINERY	895
Chardonnay. Kalifornien, USA	
2020 LA SPLENDEUR DU SOLEIL, DIORA WINES	620
Chardonnay, Kalifornien, USA	
2023 RIESLING RESERVE, GUSTAVE LORENTZ	650
Riesling. Alsace, Frankrike	
2018 GRAND CRU KANZLERBERG, MARCEL HUGG	995
Riesling. Alsace, Frankrike	
2021 SANCERRE LA GUIBERTE, ALAIN GUENEAU	700
Sauvignon blanc. Loire, Frankrike	
2024 ANTHÍLIA, DONNAFUGATA	695
Lucido, Etna, Italien	

BUBBEL & CHAMPAGNE

PROSECCO ORGANIC, BAGLIETTI	660
Glera. Veneto, Italien	
NICOLAS FEUILLATTE BRUT RESERVE	930
Chardonnay, Pinot Noir, Pinot Meunier. Champagne, Frankrike	
POL ROGER BRUT RESERVE	1100
Chardonnay, Pinot Noir, Pinot Meunier. Champagne, Frankrike	
"R" DE RUINART BRUT, RUINART	1100
Chardonnay, Pinot Noir, Pinot Meunier. Champagne, Frankrike	
RICHARD JUHLIN BLANC DE BLANC ALKOHOLFRI	510
Chardonnay, Frankrike	



RÖTT VIN

2022 "LES COTILLES", FAMILLE ROUX	650
Pinot Noir. Bourgogne, Frankrike	
2017 CHATEAUNEUF DU PAPE, CHATEAU MONT REDON	950
Grenache, Syrah, Rhone, Frankrike	
2019 BAROLO, DOMINI SERTAIA	895
Nebbiolo. Piemonte, Italien	
2023 ROSSO & BIANCO FRANCIS FORD COPPOLA WINERY	650
Cabernet Sauvignon, Kalifornien, USA	
2020 BARBARESCO, PRUNOTTO	895
Nebbiolo. Piemonte, Italien	
2022 PASO ROBLES FRANCIS FORD COPPOLA	795
Cabernet Sauvignon, Kalifornien, USA	
2013 CHATEAU CÔTE DE BALEAU	1050
Saint Emillion Grand cru classé Merlot, cabernet Franc. Bordeaux, Fr	
2021 CA'MARCANDA PROMIS, "SUPER TUSCAN", GAJA	1150
Syrah, Merlot, Sangiovese, Toscana, It.	

FLASKÖL, CIDER & SODAS

BIRRA MORETTI	82
4,6%, lager, Italien	
KRONENBOURG 1664 BLANC	86
5%, 33cl, veteöl, Frankrike	
MIKKELLER BURST IPA	96
5,5%, 33cl, IPA, Danmark	
LA CIDRAIE CIDRE BRUT	82
4%, Äpplecider, Frankrike	
ESTRELLA GALICIA GLUTENFRI	86
5,5%, Lager, Spanien	
BIRRA MORETTI	82
0,0%, Lager, Italien	
TÖRST	55
Ekologisk fairtradeläsk, 33 cl, Sverige Lemon / Raspberry	
NEJGRONI	89
Alkoholritt Negroni, 0,5%, 25 cl	

COCKTAILS, DIGESTIFS & GROGGAR

NEGRONI ALLA FRAGOLA	165
Bombay sapphire gin, Pimms, Aperol, jordgubbsinfuserad vermouth	
ESPRESSO MARTINI	165
Vodka, espresso, kaffelikör	
THE MEXICAN WRESTLER #2	165
Patron Silver & Anejo Tequila, Volcan Blanco, Grand Marnier, agavehonung, chokladbitters	
HENDRICKS & TONIC	165
HOTSHOTS	136 / HOTSHOTS BRICKA 10st 1200
GRAPPA BIANCA , Nardini, Italien,	42/cl
COGNAC MARTELL Fine Cognac, Frankrike,	36/cl
BACARDI GRAN RESERVA DIEZ Puerto rico,	38/cl

