

# BINO

BLI STAMGÄST MED VÅRT DIGITALA KORT OCH  
FÅ DIREKT 10 % RABATT PÅ DITT FÖRSTA BESÖK!  
SOM STAMGÄST FÅR DU DESSUTOM EXKLUSIVA  
FÖRMÅNER SOM INBJUDNINGAR TILL UNIKA  
EVENTS OCH SPECIALERBJUDANDEN.  
REGISTRERA DINA BESÖK – EFTER TIO GÅNGER  
FÅR DU 10 % RABATT PÅ NOTAN.



## NOBIS COCKTAILS 195:-

(From 5pm)

### STOCKHOLM

#### FIVE SHADES OF PINK

Tanqueray Gin, Rhubarb, Cocchi Americano,  
Pink Grapefruit Soda, Elderflower Foam

### LONDON TO JALISCO

#### PORNSTAR MARTINI + TEQUILA SUNRISE

Don Julio Blanco, Galliano Vanilla, Yuzu, Passionfruit,  
Moët & Chandon Brut, CO2, Pomegranate

### VENICE

#### THE GOLDEN BELLINI

Eminente Rum, Galliano Vanilla & Apertivo, Peach,  
Moët & Chandon Brut, Black Tea Whey

### VERMONT

#### AUTUMN OLD FASHIONED

Maker's Mark, Hennessy VS, WhistlePig 10yo Rye,  
Dubonnet, Pommeau

### AMSTERDAM TO NEW YORK

#### MODERN CHARLIE CHAPLIN COCKTAIL

Ketel One, Plymouth Sloe Gin, Apricot, Raspberry,  
Fig Leaf, Empirical Symphony 6

### MADRID

#### HOUSE TANGERINE GIMLET

Belvedere Vodka, Gold 999.9 Gin,  
Tangerines, Acidity

### MOËT CHANDON GARDEN SPRITZ

Fruity sweet and bitter, hints of orange, herbs,  
apple, blood grapefruit

200ml 159:-

750ml 636:-

1500ml 1272:-

## NOBIS ELEVATED COCKTAILS

(From 5pm)

### RICE NEGRONI 260:-

#### SMOOTHED OUT NEGRONI

Tanqueray No.10 Gin, Cocchi Barolo Chinato,  
Carpano Bitter, Arborio Rice

### PEAR DRY MARTINI 270:-

#### HOUSE PREFERRED DRY MARTINI

Belvedere 10, Pisco El Gobernador, Żubrówka,  
Nashi Pear, Vermouth

### SAZERAC 200:- / 900:-

#### HUNDRED YEARS OF SAZERAC

Michter's Straight Rye, Hennessy VS, Bitters & Absinthe  
or  
Michter's Straight Rye 10yo, 1893 Vieil Armagnac, Bitters & Absinthe

### BOBBY BURNS 1700:-

#### ONE OF THE BEST COCKTAILS WE'VE EVER TASTED

The Macallan Sherry Oak 25 Years Old, Cocchi Barolo Chinato,  
Vintage Bénédictine

### CLASSIC CHAMPAGNE COCKTAIL 3200:-

#### SIMPLY DELICIOUS C.C.C

Hennessy Paradis, Krug La Grande Cuvée Demi Bouteille,  
Rock Candy, Bitters

### ICE TEA | LEMONADE 69:-

#### PINK GRAPEFRUIT LEMONADE

#### GIGER LEMON LEMONADE

#### LEMON & VERBENA GREEN ICE TEA

#### PEACH ICE TEA

## TEMPERANCE 90:-

(From 5pm)

### GIN LEMONISH

#### GIN LEMON, WITHOUT THE GIN

Ginsh, Limonata Fonti Di Crodo, Lemon,  
Non Alcoholic Bitter

### GRAPEFRUIT & BUBBLES

#### FRUITY, CRISP AND BUBBLY

Odd Bird Blanc de Blancs, Citric Blend, Pink Grapefruit Soda, Agave  
Nectar

## SNACKS

### Snacks & bites

SVAMP ARANCINI MED CHILI & FÄNKÅLSFRÖN SAMT AIOLI PÅ SVART VITLÖK  
Mushroom arancini with fennel seeds & chili served with black garlic aioli  
120:-

MINI REVBEN IBERICO BELLOTA MED BBQ-GLAZE  
Mini ribs Iberico Bellota with bbq-glaze  
155:-

PIMIENTOS DE PADRON MED LIME OCH PARMESAN  
Pimientos de padron with lime and parmesan  
110:-

POMMES FRITES MED HARISSA MAYONNAISE  
French fries with harissa mayonnaise  
70:-

TOMATSALLAD  
Tomato salad  
78:-

OLIVER  
Olives  
75:-

NÖTMIX  
Mixed nuts  
65:-

VALENCIA MANDLAR  
Valencia almonds  
75:-

## ÖL & CIDER

### Beer & Cider

#### BOTTLED BEERS & CIDERS

Birra Poretti, Lager, Italy | 79:-  
Nya Carnegiebryggeriet 100 watts IPA, IPA, Sweden | 82:-  
Carlsberg Export, Lager, Denmark | 80:-  
Carlsberg Hof Organic, Lager, Denmark | 72:-  
La Cidraie, Dry apple cider, France | 79:-  
Galipette Rosè cider, France | 79:-  
Miller Lager, USA | 80:-

## ALKOHOLFRITT

### Non Alcoholics

Brooklyn Brewery Special Effects 0,4% | 59:-  
Galipette Cidre 0,3% FRA | 59:-  
Hoppy Lager, 0,0% | 59:-  
Carlsberg Non Alcoholic 0,5%, Lager, Denmark | 59:-  
Oddbird Spumante, 20 cl, Blanc de blancs | 120:-  
Coca Cola, Coca Cola Zero, Sprite, Fanta Orange/Lemon | 44:-  
Red Bull/ Red Bull Sugar Free | 60:-  
Stenkulla mineral water 33 cl/75cl | 44:-/79:-

## VIN Wine

By the glass

### BUBBEL | SPARKLING

M.V Moet & Chandon, Champagne 205 / 1095  
M.V Luna Art Cava 150 / 795

### VITT VIN | WHITE WINE

2021 Pouilly Fumé, Clos Joanne Gitton Père et Fils 200 / 1150  
2023 Wachau Riesling Selection 155 / 775  
2022 Constitution Road, Chardonay 190 / 950  
2023 Da Luca Pinot Grigio, Sicilia 145 / 665  
2023 Dufouleur Pere & Fils, Chablis 185 / 875

### RÖTT VIN | RED WINE

2017 Bodega Numanthia Toro Numanthia 220 / 1300  
2017 Vinsobre Le Couer des Disciples, Rhone 175 / 850  
2013 Chianti Classico Gran Selezione, Barone Ricasoli 195 / 1000  
2022 Da Luca Nero d'Avola, Sicilia 145 / 665  
2021 Kathrine Goldschmidt, Cabernet Sauvignon 190 / 950  
2022 Dufouleur Pere & Fils, Bourgogne Rouge, Pinot Noir 185/875

### ROSÉ

2022 Whispering Angel, Provence, FRA 160 :- | 800:-  
2022 Santa Julia, Mendoza, ARG 145:- | 665:-  
2022 Whispering Angel, Provence, Magnum FRA | 1600:-  
2022 Whispering Angel, Provence, 3L FRA | 3200:-  
2021 Rock Angel, Provence, FRA | 995:-  
2020 Mouton Cadet, Les Parcelles Rosé, Bordeaux, FRA | 850:-  
2021 Chateau D'Esclans Les Clans, Provence, FRA | 1650:-

### CHAMPAGNE

#### MULTI-VINTAGE

M.V. Laurent Perrier La Cuvée Brut 1/2 Bottle | 525:-  
M.V Launois Valentine Rose Brut | 1295:-  
M.V Ruinart BdB Brut | 1900:-  
M.V. Laurent Perrier Cuvée Rosé Brut | 1950:-  
M.V Moet Collection Creation no1 Imperiale brut 3000:-  
M.V. Laurent Perrier Grand Siècle No24 | 3500:-  
M.V. Krug 'Grande Cuvée 168ème Édition' | 4200:-

#### VINTAGE

2008 Laurent Perrier Millésimé Brut | 2200:-  
2008 Diebolt-Vallois "Fleur de Passion" | 3300:-  
2013 Dom Pérignon | 3500:-  
2013 Louis Roederer, Cristal | 4000:-  
2008 Louis Roederer, Cristal | 5000:-

#### MAGNUM

M.V. Laurent Perrier Cuvée Rosé Brut | 3995:-  
M.V Ruinart BdB Brut | 4000:-  
2007 W. Deutz "Amour de Deutz" BdB | 6900:-  
1996 Henriot "Cuvée des Enchanteleur" | 9000:-  
2008 Dom Pérignon | 10.000:-

Ask staff for complete wine list

## FÖRRÄTTER Starters

GAMBAS OCH BLÅMUSSLOR AL PIL PIL  
VITLÖK, SAMABAL OELEK OCH ROSTAT LEVAINBRÖD  
Garlic and chili prawns with mussels and roasted sour dough bread  
195:-

BURRATA MED KRISPIG CHILIOolja  
CANTALOUPEMELON OCH THAI BASILIKA  
Burrata with crispy chili oil, Cantaloupe melon and Thai basil  
165:-

KRÄMIG HUMMUS SENSATION  
BASILIKA PESTO PIZZA BRÖD, TOMAT PICCADILLY, GRANATÄPPLE, GRILLADE OLIVER, SUMAC OCH EVOO  
Creamy hummus sensation, basil pesto pizza bread, piccadilly tomatoes, pomegranate, grilled olives, sumac, and EVOO  
185:-

RÅBIFF PÅ SVENSKT YTTERLÅR  
SERVERAS MED CALABRA-DRESSING, SURDEGSBRÖDSMULOR, PICKLAD OCH KRISPIG LÖK  
Steak tartare of Swedish beef, served with Calabra dressing, sourdough breadcrumbs, pickled and crispy onion  
195:-

CHARKBRICKA  
FYRA UTVALDA ITALIENSKA CHARKUTERIER SERVERAS MED MOZZARELLA,  
PICCADILLY TOMATER, KRONÄRTSKOCKSKRÄM OCH VITLÖKSBRUSCHETTA  
Four selected Italian charcuterie served with mozzarella, piccadilly tomatoes, artichoke cream and garlic bread  
195:-/295:-

## VARMRÄTTER

### Main courses

MIX SALLAD MED PICCADILLYTOMATER, QUINOA, AVOKADO, SOCKERÄRTOR,  
PARMESANOST OCH CAESARDRESSING MED DITT VAL AV:  
GRILLADE MAJSKYCKLINGFILÉ ELLER GRILLADE KRONÄRTSKOCKSHJÄRTAN  
Salad with piccadilly tomatoes, quinoa, avocado, sugar snaps, parmesan  
and caesar dressing with your choice of: grilled corn fed chicken filé or grilled artichoke hearts  
255:-

FÄRSK PASTA MED RAGU GJORD PÅ HÖGREV  
RÖDVIN, SAN MARZANOTOMATER OCH PARMIGIANO REGGIANO  
Fresh pasta with ragù made of prime rib, red wine, San Marzano tomatoes  
and parmigiano reggiano  
245:-

TRYFFELPASTA  
VINTERTRYFFEL, PARMESANKRÄM, OSTRONSKIVLING, PORTABELLO,  
KASTANJECHAMPINJON OCH PARMESANCHIPS  
Truffle pasta with black winter truffle, portabello, oyster mushroom, chestnut mushroom  
and parmesan chips  
275:-

HALSTRAD RÖDING  
HONUNGSROSTADE ROTSAKER, SANDEFJORDSÅS, SVART/RÖD STENBITSROM OCH KRONDILLSOLJA  
Seared Arctic char with honey roasted root vegetables, Sandefjord sauce, black/red Lumpfish roe  
and bouquet dill oil  
355:-

HÖGREVSGRYTA  
CABERNET SAUVIGNON RÖDVINSBRÄSERAD MED MOROTTER & LAGERBLAD OCH SERVERAS MED  
POTATISPURÉ OCH ROSTAT LEVAINBRÖD  
Prime rib beef stew, braised in cabernet sauvignon wine with carrots and bay leaf served with potato  
puré and roasted sour dough bread  
285:-

RÅBIFF PÅ SVENSKT NÖTKÖTT SERVERAS MED CALABRA-DRESSING,  
SURDEGSBRÖDSMULOR, PICKLAD & KRISPIG LÖK OCH POMMES FRITES  
Steak tartare of swedish beef Served with calabra dressing,  
sourdough breadcrumbs, pickled & crispy onion and French fries  
275:-

ANGUS DUBBEL SMASH CHEESEBURGARE, (2\*90GR), HEMGJORDA PICKLES,  
BRIOCHE, HARISSAMAJONNÄS, KRISPSALLAD OCH POMMES  
GÅR ATT FÅ VEGETARISK MED HALLOUMI  
Black angus double cheeseburger (2\*90gr), homemade pickles, brioche,  
cheddar cheese, harissa mayonnaise, crispy salad and fries  
We can do it vegetarian with halloumi  
275:-

## DESSERTER

### Desserts

PORTVINSKOKT PÄRON  
GLASS MED SMAK AV GORGONZOLA, ROSTADE KOKOSFLAKES  
Poached pear in port wine, gorgonzola ice cream, toasted coconut flakes  
135:-

VALLADO 10 YERS OLD TAWNY 20/CL

CHOKLADMOUSSE  
HALLONMARSHMALLOWS, FÄRSKA JORDGUBBAR  
Chocolate mousse, raspberry marshmallows, fresh strawberries  
125:-

VALLADO 10 YERS OLD TAWNY 20/CL

PASSIONFRUKTSPANNACOTTA  
MANDELFLARN, TRYFFELPERLAGE  
Passionfruit panna cotta, almond tuile, truffle perlage  
125:-

1998 CHATEAU DE FARGUES, SAUTERNES 40/CL

DAGENS SORBET  
SORBET OF THE DAY  
65:-

2017 SCHLOSS GOBELSBURG, GRUNER, AUSLESE 38/CL

CHOKLADTRYFFEL  
CHOCOLATE TRUFFLE  
45:-

Vallado 10 Yers Old Tawny 20/cl

GLASS OF SWEET  
2017 Schloss Gobelsburg, Gruner, Auslese 1cl 38:-  
2022 Voghera, Moscato D'Asti 1cl 20:-  
1998 Chateau de Fargues, Sauternes 1cl 40:-  
2010 Chateau d'Yquem, Sauternes 1cl 215:-  
Vallado 10 Yers Old Tawny 1cl 20:-

AVEC & SPIRITS  
See separate list for full range