

BLI STAMMIS

Bli stammis hos oss med vårt digitala kort och få 10% rabatt direkt på ditt första besök!

Som stamgäst får du dessutom exklusiva förmåner, som inbjudningar till unika events och specialerbjudanden.

Registrera dina besök – efter tio gånger belönas du med ytterligare 10% rabatt på notan.



NOBIS COCKTAILS

195:-

STOCKHOLM

FIVE SHADES OF PINK
Tanqueray Gin, Rhubarb, Cocchi Americano,
Pink Grapefruit Soda, Elderflower Foam

STRAWBERRY BASIL SMASH 2.0

UPDATED VERSION OF THE BELOVED CLASSIC
Ketel One Vodka, Citric Adjusted Strawberries,
Rue Berry, Basil Oil

VENICE

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

COPENHAGEN

PLUM + APRICOT GIMLET
Hennessy VS, Plum I Suppose, Umepoon,
Apricots, Acidity

LITTLE ITALY

A BITTER AND FRUITY TWIST OF THE CLASSIC COCKTAIL
Bulleit Rye, WhistlePig 10yrs, Hennessy VS, Raspberry, Vermouth,
Artichoke, Pomelo, Dry Curaçao, Verjus

TOKYO

HOUSE DRY MARTINI
Tanqueray No. 10 Gin, Ginrei Shiro Shochu,
House Vermouth Blend, Chablis

OGAWA

JAPANESE TEQUILA HIGHBALL
Don Julio Blanco, Yuzu, Cucumber, Lychee,
Mikadumatsu Kuro, Salt

MOËT CHANDON GARDEN SPRITZ

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

200ml 159:-

750ml 636:-

1500ml 1272:-

NOBIS CLASSIC COCKTAILS

195:-

NEGRONI

Tanqueray Gin, Cocchi Vermouth,
Carpano Bitter

OLD FASHIONED

Makers Mark Bourbon, Sugar, Bitters

DRY MARTINI

Tanqueray Gin, House Vermouth Blend,
Orange Bitters

TEMPERANCE 90:-

GIN LEMONISH

GIN LEMON, WITHOUT THE GIN
Ginsh, Limonata Fonti Di Crodo, Lemon,
Non Alcoholic Bitter

GRAPEFRUIT & BUBBLES

FRUITY, CRISP AND BUBBLY
French Bloom Sparkling Wine, Citric Blend,
Pink Grapefruit Soda, Agave Nectar

ICE TEA | LEMONADE 69:-

Pink Grapefruit Lemonade
Giger Lemon Lemonade

Lemon & Verbena Green Ice Tea
Peach Ice Tea

SNACKS & DELIKATESSER

Snacks & Delicacies

OSTRON "FINE DE CLAIRE" NO 3, CHAMPAGNE-& SCHALOTTENLÖKSVINAIGRETTE

Oysters "fine de claire" no3, Champagne- & shallot vinaigrette

45:- per st / 4st 165:- / 6st 230:- / 12st 395:-

(Add bottle N.V Veuve Cliquot Brut for 995 sek)

SPANSK LUFTTORKAD SKINKA (PATA NEGRA 50GR) OCH PAN CON TOMATE

Spanish ham (Pata Negra 50gr) and pan con tomate

260:-

SPARRIS ARANCINI 3st

FRITERADE KROKETTER FYLLDA MED GRÖNSPARRIS-RISOTTO

MED PARMESAN OCH AIOLI

Asparagus arancini 3pcs

Fried croquettes of asparagus risotto with parmesan and aioli

120:-

NOBIS STÖRRÖM BAERI KAVIAR 30GR

SERVERAS MED SMÖSTEKT BRIOCHE, RÖDLÖK OCH LIMEFRAICHE

Nobis Baeri Caviar 30gr

Served with brioche, red onion and lime fraiche

795 kr

(Add bottle 2013 Dom Pérignon Champagne for 2800 sek)

ROSSINI KAVIAR GOLD SELECTION 30GR

SERVERAS MED SMÖSTEKT BRIOCHE, RÖDLÖK OCH LIMEFRAICHE

Rossini caviar gold selection 30gr

Served with brioche, red onion and lime fraiche

995 kr

(Add bottle 2013 Dom Pérignon Champagne for 2800 sek)

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 | 82:-

Nya Carnegiebryggeriet 100 watts IPA, IPA, Sweden | 89:-

Carlsberg Export, Lager, Denmark | 82:-

Carlsberg Hof Organic, Lager, Denmark | 72:-

La Cidraie, Dry apple cider, France | 79:-

Galipette Rosè cider, France | 79:-

Miller Lager, USA | 80:-

ALKOHOLFRIIT

Non Alcoholic

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

CORAVIN BY GLASS

VITT VIN | WHITE WINE

2019 Artadi Vinas de Gain Blanco 210 / 1000
2021 William Fevre Chablis 1er cru Montee de Tonnerre 330 / 1500
2021 Gaja Rossj-Bass 410 / 2000
2022 Paul Lato "Ma Jolie" Chardonnay, Santa Barbara County 390 / 1900

RÖTT VIN | RED WINE

2020 Gaja Barbaresco 850 / 4500
2022 Paul Lato "Matinee" Pinot Noir, Santa Barbara County 360 / 1800
2020 Artadi "La Hoya" Rioja 330 / 1500
2021 M.Chaupoutier, Saint - Joseph "Les Granits" 400 / 1950

BUBBEL | SPARKLING

N.V Moet & Chandon, Champagne 205 / 1095
N.V Veuve Cliquot Brut 215 / 1200
2013 Dom Pérignon 595 / 3500
M.V Luna Art Cava 150 / 795

VITT VIN | WHITE WINE

2023 Sancerre, Domaine du Pre Semel 190 / 950
2022 Riesling, Aus den Lagen A.Christmann 170 / 825
2022 Constitution Road, Chardonnay 190/ 950
2023 Da Luca Pinot Grigio, Sicilia 145 / 665
2023 Dufouleur Pere & Fils, Chablis 185 / 875

RÖTT VIN | RED WINE

2023 Voghera, Langhe Nebbiolo 165/825
2022 Roda Sela Rioja, 200 / 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 Chateau Galoupet Cru Classé Rosé 195:- | 1250:-

2022 Whispering Angel, Provence, Magnum FRA | 1600:-
2022 Whispering Angel, Provence, 3L FRA | 3200:-
2020 Mouton Cadet, Les Parcelles Rosé, Bordeaux, FRA | 850:-
2021 Chateau D'Esclans Les Clans, Provence, FRA | 1650:-

CHAMPAGNE

M.V. Laurent Perrier La Cuvée Brut 1/2 Bottle | 525:-
M.V Veuve Cliquot Brut | 1200:-
M.V Launois Valentine Rose Brut | 1295:-
M.V Ruinart BdB Brut | 1900:-
M.V. Krug 'Grande Cuvée 168ème Édition' | 4200:-
2008 Laurent Perrier Millésimé Brut | 2200:-
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:-

FÖRRÄTTER

Starters

BURRATA CAPRESSE

VILD MIX TOMAT, ROSTADE PUMPAKÄRNOR, BALSAMICODRESSING, EVOO OCH NÄRINGSJÄST-FLAKES
Burrata caprese with wild mix tomatoes, toasted pumpkin seeds, balsamic dressing,
EVOO and nutritional yeast
178:-

CALAMARES FRITOS, BLÄCKAIOLI, CITRON, GRÄSLÖK

Crispy fried calamari, squid ink aioli, lemon, chives
155:-

PATA NEGRA TOAST

PIZZABRÖD, VÄSTERBOTTENSOST, CREME FRAICHE, TOMAT PICADILLY
Pata negra ham toast, pizza bread, Västerbotten cheese, creme fraiche, picadilly tomatoes
155:-

KOCKENS KRÄFTSKAGEN

RÖRA AV KRÄFTSTJÄRTAR MED SMAK AV SENAP, SERVERAS MED SMÖRSTEKT BRIOCHE,
LÖJROM OCH CITRON
Swedish crayfish toast with mustard-flavored mayonnaise served with butter toasted brioche bread
whitefish roe and lemon
225:-
(Add Swedish Akvavit O.P Andersson 140:-)

KRÄMIG HUMMUS PÅ SOLTORKAD TOMAT

RAMSLÖKSGREMOLATA, PIZZABRÖD, KRISPIG KRONÄRTSKOCKA, GRANATÄPPLE OCH EVOO
Sun-dried tomato hummus, wild garlic gremolata, pizza bread,
crispy fried artichokes, pomegranate and EVOO
195:-

RÅBIFF PÅ SVENSKT YTTERLÅR

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

VARMRÄTTER

Main courses

SALLAD MED DITT VAL AV: GRILLADE MAJSKYCKLINGFILÉ (CAESAR DRESSING & PARMESAN),
HALSTRAD TONFISK (CITRONDRESSING, INGEFÄRSMAJONNÄAS),
GRILLADE KRONÄRTSKOCKSHJÄRTAN (OLIVOLJA, BALSAMVINÄGER & PARMESAN)
SERVERAS PÅ SALLADSBLAG, PICCADILLY TOMATER, QUINOA TRICOLERE, AVOKADO OCH SOCKERÄRTOR
Salad with your choice of: Grilled corn fed chicken filé (caesar dressing & parmesan)
Seared Ahi tuna salad (lemon dressing, ginger mayonnaise)
Grilled artichoke hearts (olive oil, balsamic vinegar, parmesan)
269:-

MOULES FRITES ASIAN STYLE
MUSSLOR KOKTA I VIT VIN, CHILI, VITLÖK, INGEFÄRA, THAIBASILIKA, KOKOSMJÖLK
SERVERAS MED KOMBU KRYDDA POMMES OCH AIOLI
Asian style Blue mussels with white wine, chili, garlic, ginger, thai basil and coconut milk,
served with kombu fries and aioli
255:-

SKALDJURSPASTA
FÄRSK LINGUINE, GAMBAS, BLÅMUSSLOR, HJÄRTMUSSLOR, SKALDJURSFOND,
PICCADILLY-TOMATER OCH CITRON
Seafood pasta of fresh linguine, prawns, mussels, cockles,
seafood stock, piccadilly tomatoes and lemon
279:-

SPARRISRISOTTO
BASILIKA-CASHEWPESTO, CITRON, PARMESAN OCH RISCHIPS
Asparagus risotto with basil-cashew pesto, lemon, parmesan and rice chips
255:-

FÄRSK PASTA MED RAGU GJORD PÅ HÖGREV
RÖDVIN, SAN MARZANO TOMATER OCH PARMIGIANO REGGIANO, BRÄSERAD I 5 TIMMAR
Fresh pasta with ragù made of prime rib, red wine, San Marzano tomatoes
and parmigiano reggiano slowly braised for 5 hours
245:-

STEAK FRITES (220GR)
TAGLIATA PÅ FLANKSTEK, TRYFFELBÉARNAISE, TOMATSALLAD, PARMESAN-POMMES FRITES & GRÖNSALLAD
Steak frites, grilled Swedish flank steak, truffle béarnaise, tomato salad, parmesan fries & salad verte
445:-

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:-

KÖTTBULLAR
(KALV & NÖTKÖTT) SERVERAS MED KLASSISKA TILLBEHÖR:
POTATISMOS, RÅRÖRDA LINGON, PRESSGURKA, GRÄDDSA
Beef & veal meatballs, served with classic sides,
potato puree, lingonberries, pickled cucumber and creamy sauce
275:-

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

DESSERTER

Desserts

CROISSANT BUN
VANILJGLASS, ROSTADE JORDGUBBAR, OREO STRÖSSEL OCH SALT KOLASÅS LAVA
Croissant bun, vanilla ice cream, roasted strawberries, oreo crumble and salted caramel lava sauce
148:-

PASSIONFRUKTS-CREME BRULEE
MED RABARBER-JORDGUBBSORBET OCH KRISTALL KAREMELL
Passion fruit creme brulee with rhubarb-strawberry sorbet and caramel shards
135:-

FRUSEN KYSS
MANGO & HALLON ISGLASS
Frozen kiss, mango & raspberry popsicle
97:-

AFFOGATO
ESPRESSO MED VANILJGLASS
Affogato, vanilla ice cream with espresso
110:-

DAGENS GLASS/SORBET
Sorbet/ ice cream of the day
65:-

CHOKLADTRYFFEL
CHOCOLATE TRUFFLE
47:-

CHAMPAGNE MED CITRONSORBET
Champagne served with lemon sorbet
225:-

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