

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:-
(From 17.00/5 p.m.)

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, Umepon,
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

TEMPERANCE 90:-

GIN LEMONISH
GIN LEMON, WITHOUT THE GIN
Ginish, 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

NOBIS CLASSIC COCKTAILS 195:-
(Served All Day)

NEGRONI
Tanqueray Gin, Cocchi Vermouth,
Carpano Bitter

OLD FASHIONED
Makers Mark Bourbon, Sugar, Bitters

DRY MARTINI
Tanqueray Gin, House Vermouth Blend,
Orange Bitters

MOËT CHANDON GARDEN SPRITZ
Fruity sweet and bitter, with hints of orange, herbs,
apple, blood grapefruit

200ml 159:-
750ml 636:-

VEUVE CLICQUOT RICH SPRITZ
A spritz with hints of pineapple, grapefruit zest,
cucumber, celery, peppers

200ml 195:-

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 sek per st / 4st 165 sek / 6st 230 sek/ 12st 395 sek

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

CHARKBRICKA

PROSCIUTTO DI PARMA, COPPA DI PARMA, TRYFFEL SALAMI , MORTADELLA PISTAGE, MOZZARELLA,
PICCADILLY TOMATER, KRONÄRTSKOCKSKRÄM OCH VITLÖKS BRUSCHETTA

Charcuterie board with: Prosciutto di parma, coppa di parma, truffle salami, mortadella pistachio,
mozzarella, piccadilly tomatoes, artichoke cream and garlic bread

195:-/295:-

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 sek

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 sek

(Add bottle 2015 Dom Pérignon Champagne for 2800 sek)

or

Beluga Vodka 43 sek/cl

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 sek

(Add bottle 2015 Dom Pérignon Champagne for 2800 sek)

or

Beluga Vodka 43 sek/cl

PIMIENTOS DE PADRON MED LIME OCH PARMESAN

Pimientos de padron with lime and parmesan

110 sek

POMMES FRITES MED HARISSA MAYONNAISE

French fries with harissa mayonnaise

70 sek

TOMATSALLAD

Tomato salad

78 sek

OLIVER

Olives

75 sek

NÖTMIX

Mixed nuts

65 sek

VALENCIA MANDLAR

Valencia almonds

75 sek

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:-

ALKOHOLFRITT

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

BUBBEL | SPARKLING

N.V Moet & Chandon, Champagne 205 / 1095
N.V Veuve Cliquot Brut 215 / 1200
2015 Dom Pérignon 595 / 3500
M.V Luna Art Cava 150 / 795
French Bloom Le Blanc 0% 160 / 700

CORAVIN BY GLASS

VITT VIN | WHITE WINE

2023 Saint - Joseph Blanc , Pierre Gaillard 250 / 1250
2021 William Fevre Chablis 1er cru Montee de Tonnerre 330 / 1500
2021 Gaja Rossj-Bass , Sauvignon Blanc 410 / 2050
2022 Soil & Soul , Chardonnay Russian River - Sanoma 390 / 1950

RÖTT VIN | RED WINE

2020 Barolo, Del Comune di La Morra, Cesare Bussolo 390 / 1950
2020 Jayson Pahlmeyer , Cabernet Sauvignon, Napa Valley 480 / 2500
2016 Chianti Classico Gran Selezione , Squarcialupi 290 / 1350
2023 Pommard "Les Perrieres " Pinot Noir , Vincent Dancer 400 / 2000

VITT VIN | WHITE WINE

2023 Sancerre , Domaine du Pre Semel 190 / 950
2002 Riesling, Querbach 180 / 850
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

2020 Vigno " Old Vines " Carignan, Casa Patronales 185 / 875
2022 Da Luca Nero d'Avola, Sicilia 145 / 665
2021 Kathrine Goldschmidt , Cabernet Sauvignon 190 / 950
2022 Casa Patronales Pinot Noir 175 / 825

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 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:-
2015 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:-

FÖRRÄTTER

Starters

BURRATA CAPRESSE

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

CALAMARES FRITOS MED BLÄCKAIOLI, CITRON OCH GRÄSLÖK

Crispy fried calamari with squid ink aioli, lemon and chives
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:-)

STEKTA RÖDRÅKOR "AL PIL PIL" MED CHILI, VITLÖK & P ERSILJA

Fried red prawns "AL PIL PII" with chili, garlic and parsley
229:-

KRÄMIG HUMMUS PÅ SOLTORKAD TOMATER

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 Calabra dressing, sourdough breadcrumbs,
pickled and crispy onion
195:-

VARMRÄTTER | MAIN COURSES

KLASSIKER | CLASSICS

SALLAD MED DITT VAL AV: GRILLADE MAJSKYCKLINGFILÉ (CAESAR DRESSING & PARMESAN)

HALSTRAD TONFISK (CITRONDRESSING, INGEFÄRSMAJONNÄS)

VEG : GRILLADE KRONÄRTSKOCKSHJÄRTAN (OLIVOLJA, BALSAMVINÄGER & PARMESAN)

SERVERAS PÅ SALLADSBLAD, PICCADILLY TOMATER, QUINOA TRICOLORE, 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:-

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:-

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:-

À LA CARTE

KÖTTBULLAR

(KALV & NÖTKÖTT) SERVERAS MED KLASSISKA TILLBEHÖR:

POTATISMOS, RÅRÖRDA LINGON, PRESSGURKA OCH GRÄDDSÅS

Beef & veal meatballs, served with classic sides,

potato purée, lingonberries, pickled cucumber and creamy sauce

275:-

SKALDJURSPASTA

FÄRSK LINGUINE, GAMBAS, BLÅMUSSLOR, HJÄRTMUSSLOR, SKALDJURSFOND,

PICCADILLY-TOMATER OCH CITRON

Seafood pasta, 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:-

STEAK SANDWICH

CROISSANT BUN, TAGLIATA PÅ FLANKSTEK (MEDIUM RARE) TRYFFELBÉARNAISE,

GRILLAD RÖDLÖK, RUCOLA OCH POMMES CRISPERS

Steak sandwich, croissant bun, grilled flank steak, truffle béarnaise,

grilled red onion, arugula and crisper fries

335:-

PIZZA MARGHERITA

SAN MARZANO TOMATSÅS, FIOR DI LATTE MOZZARELLA, FÄRSK BASILIKA

Pizza margherita, San Marzano tomato sauce, fior di latte mozzarella, fresh basil

175:-

Extra toppings

Prosciutto di Parma 55:-

Tryffel salami / truffle salami 55:-

Mortadella pistage / Mortadella pistachio 45:-

Kronärtskocka / Artichokes 45:-

DESSERTER

Desserts

CROISSANT BUN

VANILJGLASS, JORDGUBBAR, OREO STRÖSSEL OCH SALT KOLASÅS LAVA

Croissant bun, vanilla ice cream, strawberries, oreo crumble and salted caramel lava sauce

148:-

2010 CHATEAU D'YQUEM, SAUTERNES 215/CL

PASSIONFRUKTS-CREME BRULÉE

MED RABARBER-JORDGUBBSSORBET OCH KRISTALL KARAMELL

Passion fruit creme brulée with rhubarb-strawberry sorbet and caramel shards

135:-

1998 CHATEAU DE FARGUES, SAUTERNES 40/CL

FRUSEN KYSS

MANGO & HALLON ISGLASS

Frozen kiss, mango & raspberry popsicle

97:-

2022 VOGHERA, MOSCATO D'ASTI 20/CL

AFFOGATO

ESPRESSO MED VANILJGLASS

Affogato, vanilla ice cream with espresso

110:-

VALLADO 10 YERS OLD TAWNY 20/CL

DAGENS GLASS/SORBET

Sorbet/ ice cream of the day

65:-

2017 SCHLOSS GOBELSBURG, GRUNER, AUSLESE 1CL 38:-

CHOKLADTRYFFEL

CHOCOLATE TRUFFLE

47:-

VALLADO 10 YERS OLD TAWNY 20/CL

CHAMPAGNE MED CITRONSORBET

Champagne served with lemon sorbet

225:-

AVEC & SPIRITS

See separate list for full range