

### NOI'S tasting MENU

NOI'S signature dishes tasting menu  
Served in sharing style for all guests  
Includes: Three starters, two main courses  
with sides /sauces  
and dessert  
855 SEK per person

#### Appetizers

BUFFALO MOZZARELLA  
With picadilly tomatoes, basil , extra virgin olive oil  
and balsamic glaze

NOI'S STEAK TARTARE  
Served with calabra dressing, sourdough  
breadcrumbs, pickled and crispy onion

FRIED ARGENTINIAN RED PRAWNS (AL PIL PIL)  
With chili, garlic and parsley

#### Mains

SEARED ALBACORE TUNA  
On salt stone  
90gr/person

GRILLED ANGUS - SIRLOIN STEAK  
Served on salt stone  
120gr/person

#### Sides and sauces :

Chimichurri  
Nobis 2.0 dressing  
Two flavours steak butter  
Broccolini with butter and garlic  
French fries

#### Dessert

SAFFRON PANNA COTTA  
Blackberries cooked in mulled wine and gingerbread  
crumb

You can choose from the following wine packages:

Village 550 kr p/p

Premier Cru 1 100 kr p/p

Grand Cru 2100 kr p/p

### TASTING MENU OF THE MONTH

Served in sharing style for all guests  
Includes: Three starters, two main courses  
with sides /sauces  
and dessert  
855 SEK per person

#### Appetizers

GOLDEN & RED BEET CARPACCIO  
Goat cheese mousse, pistachio dust,  
citrus gel, pomegranate  
and spiced orange vinaigrette

YELLOWFIN TUNA TARTARE  
Lime-sesame dressing, avocado, ají amarillo  
and Marcona almonds

NOI'S STEAK TARTARE  
Served with calabra dressing, sourdough  
breadcrumbs, pickled and crispy onion

#### Mains

GRILLED VENISON  
100gr/person

GRILLED SEA BASS FILLET  
100gr/person

#### Sides and sauces :

Brandy-peppercorn sauce  
Chimichurri  
Salad of cherry tomato mix, croutons, basil, samphire,  
new potatoes and champagne vinaigrette  
French fries

#### Dessert

Dessert of the day

You can choose from the following wine packages:

Village 550 kr p/p

Premier Cru 1 100 kr p/p

Grand Cru 2100 kr p/p

### OYSTERS - CAVIAR - SNACKS

NOBIS BAERI CAVIAR 30GR  
Served with blinis, dill crackers and lime crème fraîche  
795 kr  
(Add bottle 2015 Dom Pérignon Champagne for 2800 sek)

ROSSINI CAVIAR GOLD SELECTION 30GR  
Served with blinis, dill crackers and whipped cream cheese  
795 kr  
(Add bottle 2015 Dom Pérignon Champagne for 2800 sek)

OYSTERS "FINE DE CLAIRE NO 3  
38 kr/st, 6pcs 210kr, 12pcs 385 kr

ARTISAN BREAD WITH VÄSTERBOTTEN CHEESE  
Served with caramelised onion butter, Cabernet Sauvignon vinegar and extra virgin olive oil  
125 kr

IBERIAN HAM  
Aged 36 months, served with garlic bread and Piccadilly tomatoes  
255 kr

#### Appetizers

TOAST PELLE JANZON  
Thinly sliced beef tenderloin, served with sourdough toasted in butter,  
bleak roe, soy cured egg yolk, horseradish mayo and red onion  
295 kr

YELLOWFIN TUNA TARTARE  
Lime-sesame dressing, avocado, ají amarillo, and Marcona almonds  
255 kr

CURED SALMON WITH LINGONBERRIES AND ORANGE,  
Served with dill mayonnaise,rye bread crisps, pomegranate and lemon zest  
245 kr

GRILLED OCTOPUS  
With fried crispy garlic, fresh oregano and black aioli  
230 kr

NOI'S STEAK TARTARE 120GR  
Served with Calabra dressing, sourdough breadcrumbs,  
pickled onions and crispy onions  
(can be ordered as main course with French fries 200gr)  
185 kr / 275 kr

GOLDEN & RED BEET CARPACCIO  
Goat cheese mousse, pistachio dust, citrus gel, pomegranate  
and spiced orange vinaigrette  
225 kr

FRIED RED ARGENTINIAN PRAWNS "AL PIL PIL"  
With chili, garlic and parsley  
230 kr

## MAINS

### SEARED ALBACORE TUNA (160GR)

Served on a salt stone with chimichurri, Nobis dressing 2.0 and your choice of side.  
295 kr

### COD ROASTED IN BUTTER

Served with lobster bisque sauce, garlic sauteed tenderstem broccoli, kale chips and your choice of side  
375 kr

### GRILLED BUTTERFLIED SEABASS

Served with a salad of cherry tomato mix, croutons, basil, samphire, new potatoes and champagne vinaigrette  
375 kr

### RED DEER RYDBERG

Diced and fried red deer with diced potatoes, caramelised onions, Dijon mustard cream and a 63-degree cooked organic egg  
375 kr

### ROASTED BUTTERNUT SQUASH RISOTTO

sauteed mushrooms, chestnuts, crispy sage and aged agen balsamic vineger  
255 kr

### GRILLED ANGUS SIRLOIN STEAK SERVED ON SALT STONE (240GR)

Served with two flavored steak butter and a side of your choice  
475 kr

## EXTRA

### Sides & sauces

Bearnaise sauce | 48 kr

Red wine sauce | 48 kr

Steak butter | 48 kr

Brandy-peppercorn sauce | 48 kr

Greek salad | 85 kr

Fried artichoke with parmesan crème | 89 kr

Black truffle mashed potatos 89 kr

Broccolini pan-fried with butter and garlic | 89 kr

French fries | 55 kr

Side salad | 55 kr

## NOI COCKTAILS PRESENTED BY THE GOLD BAR

195:-

### STOCKHOLM

THE QUINTESSENTIAL NOBIS COCKTAIL  
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



### POTENT PEACHES

SWEET TEA RUM OLD FASHIONED  
Brugal 1888, Planteray 3 Stars , bergamot, Peach ,  
emperor's umeshu & charred peach



### VENICE

THE GOLDEN BELLINI  
Brugal 1888, Galliano Vanilla, Peach,  
Moët & Chandon Brut, Black Tea Whey



## NON-ALCOHOLIC

90:-

PEAR & CHAMOMILE ICE TEA  
REFRESHING AND HERBACEOUS  
Chamomile Tea, Non-alc Pear Cider,  
Lemon, Sugar



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

