

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

PASSION FRUIT PANNACOTTA
Flavored with Emperor umeshu, sake foam & sirap
topped with toasted flaked almonds

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

VÄSTERBOTTEN CHEESE PIE WITH LEEK
Served with Feta cheese mousse and Kalix bleak roe

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 fraiche
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

VÄSTERBOTTEN CHEESE PIE WITH LEEK
Served with Feta cheese mousse and Kalix bleak roe
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

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

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 potatoes 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

