

SHARING MENU

NOI's signature dishes tasting menu
855 SEK per person

APPETIZERS

BUFFALO MOZZARELLA

With picadilly tomatoes, basil and extra virgin olive oil

NOI'S STEAK TARTARE

Served with calabra dressing, sourdough breadcrumbs, pickled and crispy onion

FRIED RED PRAWNS (AL PIL PIL)

With chili, garlic and parsley

MAINS

SEARED ALBACORE TUNA

On salt stone

DRY-AGED SIRLOIN

On salt stone

SIDES AND SAUCES

Red wine sauce

Chimichurri

Nobis 2.0 dressing

Broccolini with butter and garlic

French fries

DESSERT

CAPPUCCINO PANNA COTTA

Dulce de leche espuma, crispy honeycomb and toasted hazelnuts

YOU CAN CHOOSE FROM THE FOLLOWING WINE PACKAGES:

Village 550 kr p/p

Premier Cru 1100 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

OYSTERS "FINE DE CLAIRE NO 3

6pcs 210kr, 12pcs 385 kr

BLEAK ROE FROM VÄNERN

Crispy potatoes, brown butter hollandaise, lime - creme fraiche
148 kr

MAC 'N' CHEESE CROQUETTES

Vasterbotten cheese - cheddar and black garlic aioli
128 kr

ARTISAN BREAD WITH VÄSTERBOTTEN CHEESE

Handmade cultured butter from Värmland, eko extra virgin olive oil and crispbread with Himalayan pink salt
98 kr

IBERIAN HAM

36 months aged served with garlic bread and picadilly tomatoes
255 kr

APPETIZERS

SWEDISH BEEF TENDERLOIN CARPACCIO

Chimichurri mayonnaise, cassava chips, pickled pearl onions and crisp salad
245 kr

HALIBUT TARTARE

Lime-sesame dressing, avocado, aji amarillo and marcona almonds
255 kr

CRISPY FETA CHEESE

Pomegranate molasses -Madagascar vanilla dressing, lavender, truffle honey,
semi - dried tomatoes and pistachios
165 kr

MARINATED ARTICHOKE HEART

Sun dried cherry tomatoes, cashew-basil pesto, herb pangrattato, parmesan chips and chlorophyll oil
179 kr

HOMEMADE SPIRULINA TAGLIATELLE

Chicken veloute sauce, parmigiano regiano 24 months aged, estragon flavoured croutons
and organic egg yolk
225 kr

GRILLED OCTOPUS

With fried garlic, fresh oregano and black aioli
210 kr

NOI'S STEAK TARTARE

Served with Calabra dressing, sourdough breadcrumbs, pickled and crispy onion
185 kr

FRIED RED PRAWNS "AL PIL PIL"

With chili, garlic, and parsley
229 kr

MAINS

SEARED ALBACORE TUNA

On salt stone, served with chimichurri, Nobis dressing 2.0 and a side of your choice
295 kr

PAN-FRIED COD IN BUTTER

Cauliflower puree with malt extract, Sandefjord sauce, trout roe, lumpfish roe and samphire
315 kr

GRILLED BUTTERFLIED SEABASS

With cherry tomato mix, croutons, basil, samphire, new potatoes and champagne vinaigrette
375 kr

NOI'S STEAK TARTARE

Served with Calabria dressing, sourdough breadcrumbs, french fries,
pickled and crispy onion
275 kr

ROASTED BEETROOTS

Spicy avocado, crunchy fried goat cheese, watercress aioli and camelina oil vinaigrette
255 kr

BRAISED SWEDISH OX CHEEK IN RED WINE,

Truffle oil mashed potatoes, honey-roasted carrots, red wine sauce and crispy buckwheat
295 kr

SLOW COOKED SWEDISH LAMB SHOULDER

Butter fried potatoes, lovage puree', pearl onion, and lamb jus
345 kr

DRY-AGED SIRLOIN ON SALT STONE

With béarnaise sauce, red wine sauce and a side of your choice
475 kr

EXTRA

Sides

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

195 kr

SALT OF THE CHERRY MOON-HATTAN

Manhattan styled drink with a salty umami touch
Brugal 1888, Maker's Mark Bourbon, Cocchi Barolo Chinato,
PX Sherry, Cherry, Miso

ABOVE THE CLOUDS

Silky smooth berries with spices and acid
Don Julio Blanco, Blueberry, Woodruff, Lavender, Cream, Lemon, Lime,
Egg White, Soda

BRIDE OF FRANKINCENSE

Perfumed, aromatic and bubbly
Belvedere Vodka, "Söder" tea, Lingonberry, Frankincense,
Moët & Chandon Champagne

TANQ ME LATER

Fruity and aromatic with a creamy texture and light acidic bite
Tanqueray No. 10 Gin, Getriako Txakolina, Creme de Cacao Blanc, Grapefruit,
Meadowsweet, Verjus,

PRINCE OF THE CARROT FLOWERS

When Gimlet had a baby with a carrot cake
O.P. Anderson, Carrot, Galliano Vanilla, Cardamom, Almond, Citric Blend

THE DARK FOREST SHRUB

17th century drink with fruits and vinegar. Astonishingly fruity and complex.
Bulleitt Rye, 20 years aged Balsamic Vinegar, Champagne Vinegar,
Citrus and Berries

NON-ALCOHOLIC

95 kr

SPICY AUTUMN ICED TEA

Chai tea, Plum, Cayenne

DRIVER'S SHRUB

20 years aged Balsamic Vinegar, Champagne Vinegar,
Citrus and Berries