

SHARING MENU

NOI's signature dishes tasting menu
Served in sharing style for all the guests
Three starters, two main courses with sides /sauces
and dessert
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

Bearnaise sauce
Red wine sauce
Chimichurri
Nobis 2.0 dressing
Broccolini with butter and garlic
French fries

DESSERT

RAVIOLI FROM ROYAL GALLA APPLES
mascarpone cream, cinnamon ice cream, candied almonds
and Calvados caralmel sauce

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

ROSSINI CAVIAR GOLD SELECTION 30GR
Served with blinis, dill crackers and lime crème fraiche
955 kr

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

Mushroom arancini
With black garlic aioli and smoked salt
128 kr

ARTISAN BREAD WITH VÄSTERBOTTEN CHEESE
Butter with caramelised onion, Cabernet Sauvignon vineger, organic extra virgin olive oil
and crisp bread with Himalayan pink salt
125 kr

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

APPETIZERS

SALMON CURED WITH BEETROOT
Served with endive salad, pomegranate, orange & dijon vinaigrette,
fennel aioli and seed cracker
235 kr

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

BURRATA WITH BABY BEETROOTS
Pomegranate, aged balsamico, lavender honey and walnuts
189 kr

CRAYFISH WITH MUSTARD-FLAVORED MAYONNAISE
served with toasted brioche and bleak roe from Kalix
235 kr

CREAMY MUSHROOM SOUP
Served with rosemary foccacia, spruce shoot oil aioli, chanterelles sautéed in butter
and black truffle pearls
205 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

RED DEER RYDBERG

Diced and fried Swedish red deer with diced potatoes, caramelised onions,
dijon mustard cream and 63-degrees cooked organic egg
375 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