

### 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  
995 kr

OYSTERS "FINE DE CLAIRE NO 3  
6pcs 210kr, 12pcs 385 kr  
Black garlic aioli, smoked and saltwinter black truffle  
135 kr

ARTISAN BREAD WITH VÄSTERBOTTEN CHEESE  
Butter with caramelised onion, Cabernet Sauvignon vinegar, organic extra virgin olive oil  
and crispbread with Himalayan pink salt.  
125 kr

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

### APPETIZERS

MUSHROOM - CHESTNUT & WALNUT PATE  
Served with sourdough crisps, miso-marinated enoki mushrooms, and red currant berries.  
189 kr

BEEF TENDERLOIN CARPACCIO  
Chimichurri mayo, seaweed lemon pearls, frisée salad,  
cassava chips and Karamelsten cheese from Arla Unika.  
245 kr

HALIBUT TARTARE  
Lime-sesame dressing, avocado, ají amarillo, and Marcona almonds.  
255 kr

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

CRAYFISH WITH MUSTARD-FLAVORED MAYONNAISE  
Served with toasted brioche and Kalix bleak roe.  
235 kr

CREAMY MUSHROOM SOUP  
Served with rosemary focaccia, spruce shoot oil aioli, butter-sautéed chanterelles  
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 onions and crispy onions.  
185 kr

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

## MAINS

### SEARED ALBACORE TUNA

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

### PAN-FRIED COD IN BUTTER

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

### GRILLED BUTTERFLIED SEABASS

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

### NOI'S STEAK TARTARE

Served with Calabra dressing, sourdough breadcrumbs, french fries,  
pickled onions and crispy onions.  
275 kr

### ROASTED HISPI CABBAGE WITH TAHINI SAUCE

Served with pickled kohlrabi, crispy chili oil and roasted pumpkin seeds.  
265 kr

### HONEY GLAZED & GRILLED ABANICO IBERICO

Served with romesco sauce, roasted potato salad with capers and sun-dried tomatoes  
and a red wine reduction.  
355 kr

### RED DEER RYDBERG

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

### DRY-AGED SIRLOIN ON SALT STONE

Served 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

Broccoli 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.  
Bulleit 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