

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

PASSION FRUIT PANNA COTTA

Strawberry espuma, fresh strawberries
and meringue

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

38 kr/st, 6pcs 210kr, 12pcs 385 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

BUTTER BAKED WHITE ASPARAGUS

Browned butter/yuzu hollandaise, bleak roe and herb rye breadcrumbs
265 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, aji amarillo, and Marcona almonds.
255 kr

GRILLED ZUCCHINI ROLLS STUFFED WITH HALLOUMI

Served with mint pesto, roasted hazelnuts and pomegranate
189 kr

CREAMY CRAWFISH BISQUE SOUP

Swedish crawfish tails, bouquet dill creme fraiche and breadsticks with Vasterbotten cheese
255 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

SEARED ARCTIC CHAR WITH WHITE ASPARAGUS

Sandefjord sauce, rainbow trout roe, and wild garlic aioli
345 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 CAULIFLOWER

Browned butter/yuzu hollandaise, confit silverskin onion flavored with truffle, romesco sauce
and toasted hazelnuts
265 kr

SLOW COOKED SWEDISH LAMB SHANK IN RED WINE

Organic white beans with parmesan cream, lovage gremolata and red wine sauce.
375 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

Broccolini pan-fried with butter and garlic | 89 kr

French fries | 55 kr

Side salad | 55 kr

NOI COCKTAILS

195 kr

THE LOVER

"You're the only one"

Sweet vanilla and toffee are met with berry fruits and the bubbliest of
the bubbly
Michter's Bourbon, Toasted Marshmallow, Sloe Gin, Barolo Chinato,
Pomegranate, Veuve Clicot Riche Rosé

THE JESTER

"You only live once"

A shore side of Scotland whisky highball
Highland Park 12, Spirulina, Smoked Sea Salt, Soda, Citric Blend

THE SAGE

"The truth will set you free"

Ice cold, Vodka Martini with a sweet and nutty touch
Belvedere Vodka, Creme de Cacao Blanc, Macadamia Nut, Spruce
Shoot Oil

THE EXPLORER

"Don't fence me in"

A random cocktail for the the adventurous. Perhaps a drink we're
working on or an old classic.

THE OUTLAW

"Rules are made to be broken"

Smoke baked in with sweet fruits, salt, malt and spice
Johnnie Walker Black Label, Pinot Noir, Blackberry, Guinness,
Marmite, Black Cardamom

THE MAGICIAN

"I make things happen"

Fruity, fresh, fragrant over crushed ice
El Gobernador Pisco, Pinneau Des Charantes, Pear Liqueur, Citrus
and Chamomile shrub, Cardamom

THE HERO

"Where there's a will, there's a way"

A quite different take on the Spicy Margarita
Don Julio Reposado, Hot Pepper Mix, Woodruff, Riesling, Verjus,
Chipotle salt

THE EVERYMAN

"All men and women are created equal"
A drink for anybody and everybody.

Tanqueray No. TEN, Yuzumon, Mikadomatsu Ke-To-Hare,
Cucumber, Three Cents Mandarine & Bergamot Soda

THE RULER

"Power isn't everything, it's the only thing"
A milk punch version of Gregor De Gruyther's Nuclear
Daiquiri, We call it The "New-Clear" Daiquiri
Wray & Nephew Overproof, Green Chartreuse,
Falernum, Lime, Milk

THE ARTIST

"If you can imagine it, it can be done"
A low alcoholic aperitivo, foundationally an "Adonis" but
with some bells and whistles
Mix of vermouths, Manzanilla Sherry, Raspberry,
Hibiscus, Lavender

NON-ALCOHOLIC

95 kr

THE INNOCENT

"Free to be you and me"
Non-alcoholic. Champagne, citrus and aromatics
Meadowsweet, Verjus, Odd Bird Non-alc Blanc de Blanc,
Pink Grapefruit Soda

THE CAREGIVER

"Love your neighbour as yourself"
Non-alcoholic. Lemonade made with love
Citrus and chamomile shrub, soda