

### SHARING MENU

NOI's signature dishes tasting menu  
Served in sharing style for all 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  
90gr/person

GRILLED HEREFORD (ANGUS) SIRLOIN STEAK  
Served on salt stone  
120gr/person

### SIDES AND SAUCES

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

### DESSERT

CHOCOLATE PANNA COTTA  
Candied hasselnuts, strawberries and caramel sauce with Baileys

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  
(Add bottle 2015 Dom Pérignon Champagne for 2800 sek)

ROSSINI CAVIAR GOLD SELECTION 30GR  
Served with blinis, dill crackers and lime crème fraiche  
995 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

ROASTED JERUSALEM ARTICHOKE SOUP WITH PARSNIPS  
Fried veal sweetbreads, apple crudite, curry oil and seaweed caviar  
255 KR

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

BEETROOT TARTARE  
With goat cheese foam, fried capers, pickled mustard seeds  
rye breadcrumbs and herbs from Nobis inner garden  
185 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.  
185 kr

FRIED RED 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

NOI'S STEAK TARTARE (200GR)

Served with Calabra dressing, sourdough breadcrumbs, french fries,  
pickled onios and crispy onions

275 kr

MUSHROOM RISOTTO

With portobello, crimini and oyster mushrooms, porcini cream and parsnip chips

265 kr

LAMB ROAST OF SWEDISH DRY AGED LAMB

Stuffed with plums and herbs, served with potato purée, glazed carrots/onions  
and green pepper sauce with Madeira

365 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 HEREFORD (ANGUS) SIRLOIN STEAK SERVED ON SALT STONE (240GR)

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 potatos 89 kr

Broccolini pan-fried with butter and garlic | 89 kr

French fries | 55 kr

Side salad | 55 kr

NOI COCKTAILS

195 kr

STOCKHOLM

FIVE SHADES OF PINK

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

VENICE

THE GOLDEN BELLINI

Eminente Rum, Galliano Vanilla & Apertivo, Peach,

Moët & Chandon Brut, Black Tea Whey

COPENHAGEN

PLUM + APRICOT GIMLET

Hennessy VS, Plum I Suppose, Umepon,

Apricots, Acidity

TOKYO

HOUSE DRY MARTINI

Tanqueray No. 10 Gin, Ginrei Shiro Shochu,

House Vermouth Blend, Chablis

NON-ALCOHOLIC

90 kr

GIN LEMONISH

GIN LEMON,WITHOUT THE GIN

Ginish, Limonata Fonti Di Crodo, Lemon, Non Alcoholic

Bitter

GRAPEFRUIT & BUBBLES

FRUITY, CRISP AND BUBBLY

French Bloom Sparkling Wine,

Citric Blend, Three Cents Pink Grapefruit Soda, Agave

Nectar