

### NOI'S TASTING MENU

NOI'S signature dishes tasting menu  
Served in sharing style for all guests  
Includes: Three starters, two main courses  
with sides /sauces  
and dessert  
855 SEK per person

### APPETIZERS

#### BUFFALO MOZZARELLA

With picadilly tomatoes, basil , extra virgin olive oil  
and balsamic glaze

#### NOI'S STEAK TARTARE

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

#### FRIED ARGENTINIAN RED PRAWNS (AL PIL PIL)

With chili, garlic and parsley

### MAINS

#### SEARED ALBACORE TUNA

On salt stone  
90gr/person

#### GRILLED ANGUS - SIRLOIN STEAK

Served on salt stone  
120gr/person

### SIDES AND SAUCES :

Chimichurri  
Nobis 2.0 dressing  
Two flavours steak butter  
Broccolini with butter and garlic  
French fries

### DESSERT

#### PASSION FRUIT PANNACOTTA

With Emperor umeshu sake foam & sake sirap  
topped with toasted flaked almonds  
and freeze-dried raspberries

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

### TASTING MENU OF THE MONTH

Served in sharing style for all guests  
Includes: 30gr Rossini caviar to share,  
two main courses  
and dessert  
855 SEK per person

### APPETIZERS

#### ROSSINI CAVIAR GOLD SELECTION 30GR (15gr/person)

Served with toasted brioche, dill crackers  
and whipped cream cheese with lime

### MAINS

#### ASPARAGUS RISOTTO

Basil-cashew pesto, lemon, parmigiano regiano and  
wild garlic rice chips

And

#### CORN-FED DUCK BREAST FRITES

Green peppercorn sauce, parmesan-dill fries,  
green leafy salad

### SIDES:

Mix sallad

### DESSERT

Dessert of the day

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

#### ROSSINI CAVIAR GOLD SELECTION 30GR

Served with toasted brioche, dill crackers and whipped cream cheese with lime  
795 kr  
(Add bottle Krug Grand Cuvee 173 edition Champagne for 3500 sek)

#### OYSTERS "FINE DE CLAIRE NO 3 38 kr/st, 6pcs 210kr, 12pcs 385 kr

#### IBERIAN HAM

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

### APPETIZERS

CUORE DI BUE TOMATOES CARPACCIO,  
Straciatella di burrata cheese, pistacchio, basil, EVOO and balsamic cream  
215:-

#### NOI'S STEAK TARTARE 120 GR

Served with truffel mayo, pickled white onion, fresh black truffel and  
Jerusalem artichoke chips  
(can be ordered as main course with French fries 180gr)  
195 kr / 275 kr

BEEF TENDERLOIN CARPACCIO,  
Swedish vegetables crudite, lemon/parmesan/whole grain mustard mayonnaise,  
"sun kissed" tomatoes, Sicilian sea salt and EVOO  
255 kr

#### YELLOWFIN TUNA TARTARE

Lime-sesame dressing, avocado, ají amarillo, and Marcona almonds  
255 KR

#### GRILLED OCTOPUS

With fried crispy garlic, fresh oregano and black aioli  
230 kr

#### FRIED RED ARGENTINIAN 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

### FISH OF THE DAY

White asparagus, browned butter Sandefjord sauce, trout roe, wild garlic oil  
and microgreens from Nobis inner garden  
345 kr

### GRILLED BUTTERFLIED SEABASS

Served with a salad of cherry tomato mix, croutons, basil, samphire,  
boiled potatoes and champagne vinaigrette  
375 kr

### CORN-FED DUCK BREAST FRITES

Green peppercorn sauce, parmesan-dill fries, green leafy salad  
345 kr

### ASPARAGUS RISOTTO

Pesto Genovese with basil/pecorino/pine nuts, lemon, parmigiano regiano  
and wild garlic rice chips  
255 kr

### GRILLED ANGUS SIRLOIN STEAK SERVED ON SALT STONE (240GR)

Served with two flavored steak butter and a side of your choice  
475 kr

## EXTRA

Sides & sauces

Bearnaise sauce | 48 kr

Steak butter | 48 kr

Green peppercorn sauce | 48 kr

Greek salad | 85 kr

Whiteasparagus with bearnaise and spicy bread crumbs | 108 kr

Broccolini pan-fried with butter and garlic | 89 kr

French fries | 55 kr

Side salad | 55 kr

## NOI COCKTAILS PRESENTED BY THE GOLD BAR

195:-

### STOCKHOLM

THE QUINTESSENTIAL NOBIS COCKTAIL  
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



### POTENT PEACHES

SWEET TEA RUM OLD FASHIONED  
Brugal 1888, Planteray 3 Stars, bergamot, Peach,  
emperor's umeshu & charred peach



### VENICE

THE GOLDEN BELLINI  
Brugal 1888, Galliano Vanilla, Peach,  
Moët & Chandon Brut, Black Tea Whey



## NON-ALCOHOLIC

90:-

PEAR & CHAMOMILE ICE TEA  
REFRESHING AND HERBACEOUS  
Chamomile Tea, Non-alc Pear Cider,  
Lemon, Sugar



GRAPEFRUIT & BUBBLES  
FRUITY, CRISP AND BUBBLY  
French Bloom Sparkling Wine,  
Citric Blend, Pink Grapefruit Soda, Agave  
Nectar

