

VILLAGE 550 KR P/P

2022 Idda Bianco , Gaja

2022 Barolo Tortoniano , Michele Chiarlo

2023 Moscato d`Asti Michele Chiarlo

SOMMELIERS 795 KR P/P

2024 Raventos i Blanc, BdB
Premium Cava, Penedes, Spain

2022 J. Palmayer Chardonnay, Napa Valley

2010 Chateau Pierobon , Haut Medoc

2023 Moscato d`Asti Michele Chiarlo

PREMIER CRU 1100 KR P/P

Krug Grand Cuvee 173 edition, Champagne

2022 Chablis, Charly Nicolle

2010 Chateau Pierobon , Haut Medoc

N.V Umeshu Emperor

2020 Chateau Baulac, Sauternes

GRAND CRU 2100 KR P/P

Krug Grand Cuvee 173 edition, Champagne

2022 J. Palmayer Chardonnay, Napa Valley

2021 " Mercury Head " Napa Valley ,
Cabernet Sauvignon , Orin Swift Cellars

N.V Umeshu Emperor

1998 Chateau de Fargues, 1er Cru Sauternes

NOI'S TASTING MENU

NOI'S signature dishes tasting menu
Served in sharing style for all guests
Incudes: 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 120 GR

Served with truffel mayo, pickled white onion
and Jerusalem artichoke chips

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

BLUBERRY & APPLE CRUMBLE PIE
WITH VANILLA SAUCE

OYSTERS - CAVIAR - SNACKS

ROSSINI CAVIAR GOLD SELECTION 30GR

Served with toasted brioche, seed cracker and whipped sour cream 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

SUNCHOKES & CHESTNUT SOUP

hempseeds from Gotland, walnut oil and sourdough toast with toma di gressoney cheese
205 kr

BEEF TOMATOES CARPACCIO

straciatella di burrata cheese, pistacchio, basil, EVOO and wild berries balsamic glaze
215 kr

NOI'S STEAK TARTARE 120 GR

Served with truffel mayo, pickled white onion
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

You can choose from the following wine packages:

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

Tenderstm broccoli, browned butter Sandefjord sauce, trout roe,
baby potatoes and herb oil
345 kr

GRILLED BUTTERFLIED SEABASS

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

DUCK BREAST FRITES

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

MUSHROOM RISOTTO

Oyster mushroom, portobello, chestnut mushroom,
Parmigiano Reggiano and Chantarelle floved rice crisps
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

Broccolini pan-fried with butter and garlic | 89 kr

French fries | 55 kr

Side salad | 55 kr

NOI COCKTAILS PRESENTED BY THE GOLD BAR

STOCKHOLM 195:-

THE QUINTESSENTIAL NOBIS COCKTAIL
Tanqueray Gin, Rhubarb, Cocchi Americano,
Pink Grapefruit Soda, Elderflower Foam



STRAWBERRY BASIL SMASH 2.0 195:-
UPDATED VERSION OF THE BELOVED CLASSIC
Ketel One Vodka, Citric Adjusted Strawberries,
Rue Berry, Basil Oil



VENICE 195:-
THE GOLDEN BELLINI
Brugal 1888, Galliano Vanilla, Peach,
Moët & Chandon Brut, Black Tea Whey



LYCHEE MARTINI 220:-
OUR FRUITY YET SOPHISTICATED VERSION
Ógin Barley Vodka, Mancino Sakura Vermouth, Lychee,
Verjus



VÄSPER 220:-
SWEDISH VARIATION OF THE CLASSIC BOND-MARTINI
Almqvist Nordic Dry Gin, Ógin Barley Vodka,
Spriteriet Amber



NOI BOURBON BUCK 195:-
SPICY GINGER WITH WHISKEY, JAPANESE PLUM AND SWEDISH BERRIES
Michter's Bourbon, Emperor's Umeshu, Episk Lingonberry Liqueur,
Ginger Beer



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

