

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 calabria 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, two main courses
and dessert
855 SEK per person

APPETIZERS

ROSSINI CAVIAR GOLD SELECTION 30GR

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

MAINS

PANZEROTTI PASTA STUFFED WITH PORCINI MUSHROOMS AND TRUFFLE

Served with butternut squash cream, parmesan,
roasted hazelnuts and fried sage

BRAISED OX CHEEK IN RED WINE

Served with potatoes purée-truffle oil, honey-roasted
carrots, red wine sauce
and jerusalem artichoke chips

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

NOBIS BAERI CAVIAR 30GR
Served with toasted brioche, dill crackers and whipped cream cheese with lime
795 kr
(Add bottle 2015 Dom Pérignon Champagne for 2800 sek)

ROSSINI CAVIAR GOLD SELECTION 30GR

Served with toasted brioche, dill crackers and whipped cream cheese with lime
795 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

BUFFALO MOZZARELLA

Picadilly tomatoes, basil, pistachios, extra virgin olive oil
and balsamic glaze
185:-

NOI'S STEAK TARTARE 120 GR

Served with Calabria dressing, sourdough breadcrumbs,
pickled and crispy onions
(can be ordered as main course with French fries 200gr)
185 kr / 275 kr

PANZEROTTI PASTA STUFFED WITH PORCINI MUSHROOMS AND TRUFFLE

Served with butternut squash cream, parmesan, roasted hazelnuts and fried sage
185 kr

VITELLO TONNATO

Thinly sliced seared Swedish veal, silky tuna mayo, caperberries, bread crisps,
extra virgin olive oil, sea salt flower and radishes
255 kr

YELLOWFIN TUNA TARTARE

Lime-sesame dressing, avocado, aji 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

COD SEARED 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,
boiled potatoes and champagne vinaigrette
375 kr

BRAISED OX CHEEK IN RED WINE

Served with potato purée flavored with truffle oil, honey-roasted carrots, red wine sauce
and jerusalem artichoke chips
355 kr

ROASTED HISPI CABBAGE

Served with roasted tomato & red pepper sauce, crispy pumkin seeds
and hazelnut vinaigrette

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

Red wine sauce | 48 kr

Steak butter | 48 kr

Brandy-peppercorn sauce | 48 kr

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 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

