

Aperitif

The Grape Collective Cava	165 960
NV Veuve Clicquot Brut	210 1250
French 75	180
Tanqueray, lemon, Martini Asti	
Martini	180
Tanqueray 10, Dolin Blanc	
Negroni	180
Tanqueray, Aperetivo Select, Discarded Vermouth	

Snacks

Ostron x 3	125
1 x fermenterad chili, 1 x ponzu, 1 x gurkjuice	
Färsk vårrulle - Rödräka	85
Rödräka, grönsaker, nuoc cham	
Fresh springroll - vegetables, red shrimp & nuoc cham	
Färsk vårrulle - Tofu	80
Friterad tofu, grönsaker, nuoc cham	
Fresh springroll - vegetables, fried tofu & nuoc cham	
Edamamebönor	75
Brynt sojasmör, rostade sesamfrön	
Edamame beans-browned soy butter & roasted sesame seeds	

Om Njord / About Njord

Rotad i nordisk natur och uttryckt genom globala tekniker och smaker hyllar vår restaurang kontrasterna mellan skog, hav och säsong. Omgiven av mjuka interiörer och utsikt över vattnet är det en plats för sociala måltider och kulinariska upptäckter.

Rooted in Nordic nature and expressed through global techniques and flavors, our restaurant celebrates the contrasts between forest, sea, and season. Surrounded by soft interiors and views of the water, it is a place for social meals and culinary discovery.

Desserter | Desserts

Tropical Symphony	155
Kokos-limeglass, mango skum, passionskonsumé, rostad kokos crumble	
Coconut-lime ice cream, mango foam, passionfruit consommé, roasted coconut crumble	
Mocha Bliss	155
Chokladglass, Marscapone-whiskey skum, kaffe madeleine, mandel-kakao crumble	
Chocolate ice cream, mascarpone-whiskey foam, coffee madeleine, almond-cacao crumble	
Gabriela's	155
Mördeg, karameliserad banan, brasiliansk vaniljkräm, timjansmaräng, miso-karamellsås	
puff pastry, caramelized banana, Brazilian vanilla cream, thyme meringue, miso caramel sauce	

Vitt vin | White wine

2024 Modegas Sierra Norte Mariluna Blanco	145 725
2023 The grape Collective Menage a Loire	165 800
2022 S.A Prüm Essence Riesling	175 875
2024 Cloudy Bay Sauvignon Blanc	180 900
2024 Charly Nicole Chablis "Per Aspera"	195 975

Rött vin | Red wine

2023 Roberto Sarotto Piemonte Rosso DOC	145 725
2023 Ogier 100% Grenache	160 750
2023 Chapoutier Meysonnieres Crozes-Hermitage	170 830
2022 Gallo Family Vineyards Edna Valley Pinot Noir	175 875
2019 Villa al Cortile Rosso di Montalcino DOC	195 975

Öl | Beer

Inedit Damm 4,8% 0,4l	95
Heiniken 5,0% 0,4l	85
Omaka A.K.A.I.P.A 6,2% 0,4l	95
Wisby Wiesse 0,5l	110
Wisby Stout 0,33l	76
Daura Damm Glutenfri 0,33l	72

Alkoholfritt | Alcohol free

French bloom 0,0%	120
Two face fermented soda	75
Blueberry, Citrus, Strawberry	
Sodas	40
Stenkulla vatten Stilla/Mineral 75cl	60

Förrätter | Starters

Hällefundra Crudo 195

Inlagd grön tomat, jalapeño, ghokrasse, friterad silverlök
Halibut crudo – pickled green tomato, jalapeno, ghoo cress & deep fried white onions

Tartar – oxinnanlår 185

Sojakokt svamp, kimchimajo, picklad kålrabbi, frisée, krispig potatis, salladslök
Beef tartar – soy boiled mushrooms, pickled kohlrabi, frisee, crispy potatoes & scallions

Grillade rödräkor 165

Hot sauce, selleri, pankocrumble
Grilled red shrimps – hot sauce, celery, panko crumble

Wontonknyten 175

Skogssvamp, svart vinäger, chiliolja, pak choy, krispig ostronskivling
Wontons – forest mushrooms, black vinegar, chili oil, pak choy & crispy oyster mushrooms

Varmrätter | Main courses

Krispig fläskside 275

Syrad kål, haricots verts, chilimajo, japanskt ris, salladslök
Crispy pork belly – sauerkraut, green beans, chili mayonnaise, Japanese rice, scallions

Torskrygg 395

Rostad morotspuré, brynt sojasmör, haricots verts, mangold
Cod – roasted carrot purée, browned soy butter, green beans, mangold

Njords burgare 275

Gruyère, picklad jalapeño, silverlök, dijonaise, crispsallad, tomat, saltgurka, pommes
Burger – Gruyère cheese, pickled jalapeño, white onion, dijonaise, tomato, crisp lettuce, pickle, French fries

Asiatisk laxbowl 265

Ponzumarinerad lax, forellrom, ris, grönsaker, sjögrässallad, kimchimajo
Asian bowl – salmon, ponzu, trout roe, rice, vegetables, seaweed salad, kimchi mayonnaise

Asiatisk tofu & portobello bowl 265

Ponzumarinerad tofu, ris, grönsaker, sjögrässallad, kimchimajo
Asian bowl – tofu, rice, vegetables, seaweed salad, kimchi mayonnaise

Från grillen | From the grill

Välj protein & komponera din egen anrättning med sides & såser
Choose your protein & compose your own dish with sides & sauces

Långbakad oxbringa 220

Overnight brisket

Hängmörad ryggbiff 220g 265

Dried aged sirloin steak 220g

Dagens fisk Dagspris

Fish of the day

Bläckfisk 215

Octopus

Tofu & portobello 175

Tofu & portobello mushroom

Side orders

Fermenterade pommes frites 55

Fermented french fries

Pommes frites 55

French fries

Japanskt ris 50

Japanese rice

Potatispuré 50

Potato puree

Gurksallad 55

Sesam, soya, chiliolja, salladslök, rostade sesamfrön
Cucumber salad – sesame, soy, chili oil, scallions, roasted sesame seeds

Tomatsallad 65

Örter, rödlök
Tomato salad – herbs, red onion

Haricots verts 65

Mangold, soya, vitlök, chili
Green beans – mangold, soy, garlic, chili

Husets sallad 45

Dressad hjärtsallad
Baby gem salad with dressing

Grillad broccolini 60

Yoghurt, grillad citron
Grilled bimi broccoli – yogurt, grilled lemon

Kålsallad citronette 45

Cabbage salad – citronette

Såser | Sauces

Miso 40

Chilibearnaise
Miso – chili béarnaise

Yoghurt 40

Grillad citron, oregano
Yogurt – grilled lemon, oregano

Ostronsås 40

Soya, sesam, risvinäger, koriander
Oyster sauce – soy, sesame, rice vinegar, coriander

Chimichurri 40

Dijonaise 35

Vid allergier eller intoleranser – fråga gärna personalen.
For allergies or intolerances – please ask our staff.