

Aperitif

The Grape Collective Cava	165 990
NV Veuve Clicquot Brut	210 1250

Coravin Wines - 150 ml

A selection of fine wines that we are excited to be able to offer by the glass thanks to our Coravin

Chateau Capet-Guillier Saint Emilion Grand Cru	360
Francois Bertheau, Chambolle Musigny	450
Tenuta San Guido, Sassicaia	800
Mercury Head, Cabernet Sauvignon	500
By Farr, Viognier	380
Pierre Vincant Girardin, Mersault	380

Snacks

Ostron x 3 Soja-fermenterad chili "mignonette", citron & tabasco	125
Fermenterade pommes frites <i>Fermented french fries</i>	55
Friterade räk- & kycklingkroketter <i>Shrimp- and chicken croquettes</i>	85

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

Brownie Mörk chokladbrownie, mjölkchokladganache, marshmallowfluff, salt karamell <i>Dark chocolate brownie, milk chocolate ganache, marshmallow fluff, salt caramel</i>	145
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Rabarberpaj Vaniljsås <i>Rhubarb pie with vanilla sauce</i>	135
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Vaniljpannacotta Hallon, rosévin, rostad vit choklad <i>Vanilla pannacotta - raspberry, rosé wine, roasted white chocolate</i>	135
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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	100
Heiniken 5,0% 0,4l	90
Omaka A.K.A.I.P.A 6,2% 0,4l	100
Wisby Wiesse 0,5l	110
Wisby Stout 0,33l	85
Daura Damm Glutenfri 0,33l	85

Alkoholfritt | Alcohol free

French bloom 0,0%	120
Two face fermented soda Blueberry, Citrus, Strawberry	75
Sodas	45
Stenkulla vatten Stilla/Mineral 0,75l	70

Förrätter | Starters

Flatbread med ramslökssmör 65
Flatbread with ramson butter

Bifftartar 165
Ljus soya, chilipicklad gurka, yuzumajo & krispig potatis
Beef tartar - light soy, chili, yuzu mayo & crispy potatoes

Grillad grön sparris 155
Friterad potatis, brynt smörhollandaise med chili & örter
Grilled green asparagus- fried potatoes, browned butter hollandaise with chili & herbs

Halstrade rödräkor 175
Kimchisurkål, ponzu, furikake & friterade risnudlar
Seared red prawns - Kimchi sauerkraut, ponzu, furikake, and crispy fried rice noodles.

Varmrätter | Main courses

Krispig fläksida 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

Burgare 275
Svartrökt bacon, majo, cheddar, silverlök, sallad, biffomat, saltgurka & pommes
Burger - Black-smoked bacon, mayonnaise, cheddar cheese, silver onion, lettuce, beef tomato, pickles, and French fries

Asiatisk laxbowl 265
Ponzumarinerad lax, forellrom, ris, grönsaker, sjögrässallad, kimchimajo
Asian bowl - salmon, ponzu, trout roe, rice, vegetables, seaweed salad, kimchi mayonnaise

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

Från grillen | From the grill

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

Kycklinglår 175
Chicken thigh

Entrecôte 250g 425
Ribeye steak 250g

Hängmörad ryggbiff 220g 265
Sirloin steak 220g

Havsabborre 245
Sea bass

Tofu-portabello-lök-sivri paprika spett 2st 170
Tofu & portobello, onion, sivri pepper skewer 2 pcs

Side orders

Pommes frites 55
French fries

Japanskt ris 50
Japanese rice

Färskpotatis 45
New potatoes

Färskpotatissallad, 75
morot, sommarkål, gräslök, dijonaise
New potato salad - carrot, summer cabbage, chives, and Dijon mayonnaise

Tomatsallad 65
Örter, rödlök
Tomato salad - herbs, red onion

Gurksallad 55
Sesam, soya, chiliolja, salladslök, rostade sesamfrön
Cucumber salad - sesame, soy, chili oil, scallions, roasted sesame seeds

Haricots verts 65
Mangold, soya, vitlök, chili
Green beans - mangold, soy, garlic, chili

Caesarsallad 85
Romansallad, caesardressing, parmesan, krutonger
Caesar salad - romaine lettuce, Caesar dressing, Parmesan, croutons

Koreansk "coleslaw" 45
Korean "coleslaw"

Såser | Sauces

Ramslökssmör 35
Ramson butter

Yoghurt 30
Mynta, citron & dill
Yogurt - mint, lemon & dill

Brynt smörhollandaise 40
Chili & örter
Browned butter hollandaise with chili & herbs

Chimichurri 40

Dijonaise 35

Kimchimajo 35

Jalapeñomajo 35