

## 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

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

## 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

<b>Brownie</b> Mörk chokladbrownie, mjölkchokladganache, marshmallowfluff, salt karamell <i>Dark chocolate brownie, milk chocolate ganache, marshmallow fluff, salt caramel</i>	145
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<b>Pistage &amp; hallon smash</b> Pistagesponge, hallongele, halloncremeux, hallonsorbet, pistagetuille <i>Pistachio sponge cake, raspberry jelly, raspberry cremeux, raspberry sorbet, pistachio tuille</i>	145
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<b>Rabarberdröm</b> Blondie, rabarberkompott, rabarberglass, crumble <i>Blondie, rhubarb compote, rhubarb ice cream, crumble</i>	145
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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

### Alkoholritt | 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

**Hällefundra Crudo** 195  
Inlagd grön tomat, jalapeño, ghoakrasse, 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*

*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*

**Långbakad oxbringa** 220  
*Overnight brisket*

**Hängmörad ryggbiff 220g** 265  
*Dryed aged sirloin steak 220g*

**Dagens fisk** Dagspris  
*Fish of the day*  
*Daily price*

**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