

BEER & CIDER

DRAUGHT BEERS

Carlsberg Export, Lager, Denmark | 78:-
Nya Carnegie Bryggeriet Kellerbier, Sweden | 85:-
Brooklyn Brewery Defender IPA, USA| 95:-

BOTTLED BEERS & CIDERS

Birra Poretti, Lager, Italy | 76:-
Nya Carnegiebryggeriet Luma pils, Pilsner Sweden | 78:-
Nya Carnegiebryggeriet J.A.C.K IPA, Session IPA, Sweden | 75:-
Carlsberg Export, Lager, Denmark | 72:-
Carlsberg Hof Organic, Lager, Denmark | 69:-
Celia Gluten Free, Lager, Czech Republic | 77:-
La Cidraie, Dry apple cider, France | 76:-

Bottled Campari Soda | 55:-

NON ALCOHOLICS

Beskows VY 25cl
(Äpple & Slånbär/Päron & Körsbär/Äpple & Humle/Skåne & Småland) | 85:-
Brooklyn Brewery Special Effects 0,4%, Hoppy Lager, USA | 59:-
Carlsberg Non Alcoholic 0,0%, Lager, Denmark | 55:-
Richard Juhlin 20 cl, Blanc de blancs | 120:-
La Meré Poulard, Jus de Pomme | 65:-
Torres Natureo Free, red wine | 85:-
Coca Cola, Coca Cola zero, Sprite, Fanta Orange/Lemon | 42:-
Redbull | 58:-
Stenkulla mineral water 33 cl/75cl | 42:-/79:-

COCKTAILS

COCKTAILS | 163: -

BELLINI COLADA

Arts de Luna Cava, pineapple, coconut rum, lime leaf

CLARIFIED LINGONBERRY

House Gin blend, Domaine Wachau Riesling, lingonberry syrup, half and half

EMPEROR PENGUIN

Olmecca Altos Plata, Italicus Bergamotto, yuzu, lemon, thyme, Angostura Bitters

ELEVATOR TO THE GALLOWS

House Rum blend, Green Chartreuse, passion fruit, lemon, agave

FIKA OLD FASHIONED

Maker's Mark Bourbon, coffee, cardamom, vanilla, demerara syrup, Angostura Bitters

MEXICAN TUXEDO

Olmecca Altos Plata, Mezcal blend, Mancino Secco vermouth, Luxardo Maraschino, Pernod Absinthe, Angostura orange bitters

NOBIS CLASSICS | 163: -

STRAWBERRY BASIL SMASH

Absolut Vodka, strawberries, lemon, agave, basil

NOBIS BLOODY MARY

Belvedere Vodka, O.P. Anderson Aquavit, tomato juice, radish, olive brine, lemon, spices

NOBIS NEGRONI

Beefeater 24 Gin, Mancino Rosso Vermouth, Campari, strawberries, basil

MOCKTAILS | 85: -

NON-ALCO NEGRONI

Ceder's Non alcoholic Gin, Martini NOLO Vibrante Vermouth, Monin Bitter

VIRGIN STRAWBERRY BASIL SMASH

Strawberries, lemon, agave, basil

PINK PASSION

Passionfruit, lime, pink grapefruit soda

VIN
WINE

SPARKLING WINE

Arts de Luna, Cava | 120:-/600:-
Laurent-Perrier La Cuvée Brut, Champagne | 165:-/875:-

WHITE

2019 Da Luca Pinot Grigio, Sicilia ITA | 125:-/550:-
2019 Dom. Wachau Riesling selection AUT | 140:-/700:-
2020 Txakoli Rezabal Arri Seleccion, Getariako Txakolina, ESP | 160:-/800:-
2018 Gitton "Les Belles Dames", Sancerre FRA | 160:-/800:-
2018 William Fèvre Petit Chablis, FRA | 165:-/800:-
2015 Hardy's HRB Chardonnay, AUS | 170:-/850:-

RED

2019 Da Luca Nero d'Avola, Sicilia ITA | 125:-/550:-
2017 Domaine de la Mordorée, Rhône FRA | 145:-/700:-
2019 Protos Roble, Ribera del Duero | 150:-/750:-
2017 Bodegas Roda "Sela", Rioja ESP | 160:-/800:-
2018 Burzi Langhe Nebbiolo ITA | 160:-/800:-
2017 Dom. Bouchard Haut-Côtes des Nuits FRA | 170:-/850:-

ROSÉ

2020 Dom. Gobelsburg Rosé, Niederösterreich, AUT | 130:-/700:-

AVEC & SPIRITS

COGNAC

Martell VSOP | 45:-
Martell Cordon Bleu | 52:-
Martell XO | 95:-
Martell Création Grand Extra | 130:-
Martell L'Or | 500:-
Hennessy XO | 56:-
Hennessy Paradis | 129:-
Rémy Martin Louis XIII | 500:-

CALVADOS

Busnel Calvados Pays d'Auge V.S.O.P. | 32:-
Boulard Grand Solage Pays d'Auge | 27:-
Christian Drouin 1968 Vintage | 70:-

RUM

El Dorado 12 yrs | 32:-
El Dorado 15 yrs | 42:-
Brugal 1888 | 38:-
Diplomatico Reserva Exclusiva | 36:-
Zacapa Centenario Solera 23 yrs | 46:-

AMERICAN WHISKEY

Makers Mark | 32:-
Makers Mark 46 | 52:-
George T Stagg | 80:-
Michters 10 yrs Single Barrel Bourbon | 110:-
Blanton's Bourbon | 52:-
Michter's Bourbon | 37:-

SCOTCH WHISKY

Monkey Shoulder | 32:-
Johnnie Walker Blue Label | 70:-
Bowmore 12 yrs | 30:-
Highland Park 12 yrs | 30:-
Talisker 10 yrs | 32:-
Glenlivet 12 yrs | 38:-
Balvenie Double Wood 12 yrs | 32:-
Oban 14 yrs | 42:-
MacAllan Double Cask 12 yrs | 42:-

AGAVE

Olmecca Altos Plata | 32:-
Clase Azul Reposado | 99:-
Patron Añejo | 48:-
Don Julio Blanco | 33:-
Don Julio 1942 | 115:-
Mezcal Montelobos Espadin | 41:-
Tier Miahuatlan Espadin Mezcal | 32:-

DESSERTER
DESSERTS

CITRONVERBENA-PANNACOTTA MED RABARBER & JORDGUBBS CHUTNEY
Lemon verbena panna-cotta served with rhubarb and strawberry chutney
105:-

CITRONGRÄSBAKAD ANANAS MED KOKOSSORBET,
KOKOSSMULOR OCH FÄRSKOST
Baked pineapple with lemongrass, coconut sorbet,
coconut crumbs and cream cheese
115:-

DAGENS SORBET MED BÄR
Sorbet of the day with berries
65:-

CHOKLADTRYFFEL
Chocolate truffle
45:-

GLASS OF SWEET
2019 Luigi Voghera, Moscato d'Asti, Piemonte | 80:-
2016 Chateau Baulac, "Dodijos", Sauternes | 110:-

SNACKS & BITES

PIMIENTOS DE PADRON MED
LIME OCH FLINGSALT
Pimientos de padrón with lime and flake salt
65:-

PATA NEGRA & PARMESANOST-KROKETTER
Pata negra & parmesan cheese croquettes
95:-

FRITERAD KRONÄRTSKOCKA MED
PARMESAN OCH HARISSAMAJONNÄS
Fried artichoke with parmesan-
and harissa mayonnaise
75:-

SÖTPOTATISPOMMES/POMMES MED DIPPSÅS
Sweet potato fries/French fries with dipping sauce
45:-

OLIVER
olives
69:-

NÖTMIX
Mixed nuts
65:-

VALENCIA MANDLAR
Valencia almonds
69:-

FÖRRÄTTER STARTERS

UTVALDA ITALIENSKA CHARKUTERIER MED KRONÄRTSKOCKSKRÄM,
BURRATA OCH BRUSCHETTA
Italian charcuterie with burrata, artichoke purée and garlic bread
285:-

BURRATA MED GRÖN SPARRIS, PISTAGENÖTTER,
GRANATÄPPLE OCH GRANATÄPPLEMELASS-VINAIGRETTE
Burrata cheese with asparagus, pistachio,
pomegranate and pomegranate molasses vinaigrette
175:-

TOMATVARIATIONER MED VATTENMELON, FETAOSTKRÄM, GRILLAD RÖDLÖK,
FRITERAD BOVETE OCH CITRUS VINAIGRETTE
Variation of tomatoes, watermelon, creamy whipped feta,
grilled red onion, crispy buckwheat and citrus vinaigrette
165:-

TARTAR PÅ HÄLLEFLUNDRA MED AVOKADO, GURKA, KORIANDER,
SHISOBLAD OCH YUZU-SOJA
Tartar of halibut with avocado, cucumber, coriander, shiso leaves and yuzu-soy
195:-

RÅBIFF PÅ SVENSKT NÖTKÖTT, SERVERAS MED DIJONETTE, FRITERAD KAPRIS,
CORNICHONS OCH SURDEGSBRÖDKRISP
Steak tartare served with Dijon mayonnaise, fried capers,
cornichons and crispy sourdough bread
165:-

BLÄCKFISK I HET OCH SÖT GLAZE, BLÄCKAIOLI, STJÄLKSELLERI,
GRILLAD RÖDLÖK OCH FRITERADE NUDLAR
Sweet and spicy glazed octopus, ink aioli, stalk celery,
grilled red onion and crispy noodles
185:-

VARMRÄTTER MAINS

FÄRSK PASTA MED RAGU GJORD PÅ HÖGREV, RÖTT VIN, "SAN MARZANO"
TOMATER & LAGERBLAD
Fresh pasta with ragù made of prime rib, red wine, "San Marzano"
tomatoes & bay leaf
225:-

GRÖNSAKSVARIATIONER, INKOKT VIT SPARRIS, ROSTAD MOROT, GRILLAD ZUCCHINI,
GRILLAD SMÖRSÅS, RAMSLÖK OCH PICKLAD SCHALOTTENLÖK
Seasonal vegetables variation, cooked white asparagus, roasted carrots, grilled
zucchini, grilled butter sauce, fresh ramsons and pickled shallots
225:-

HALSTRAD GÖSFILE MED MUSSELSÅS, BLÅMUSSLOR, SOLTORKADE TOMATER,
GRILLAD PAPRIKA OCH PUFFAT SVART RIS
Seared pike-perch fillet with mussel sauce, mussels, sun dried tomatoes,
grilled peppers and black puffed rice
265:-

GRILLAD SECRETO IBERICO MED SALSA ROMESCO, KAPRIS, ENDIVE,
OXMÄRG OCH RÖDVINSÅS
Grilled Secreto Iberico served with salsa Romanesco, caper, endive,
ox marrow and red wine sauce
295 kr

HALLOUMIBURGARE MED GURKA, LÖK, AVOKADO,
HARISSAMAJONNÄS, JALAPEÑO & POMMES
Halloumi burger with cucumber, onion, avocado,
harissa mayonnaise & French fries
195:-

SALLAD MED GRILLAD SALLADSKÅL, ROSTAD PAPRIKA HUMMUS, MANGO, QUINOA,
SOCKERÄRTOR, ROSTADE PUMPA FRÖN OCH CITRUS VINAIGRETTE
Grilled Chinese cabbage, roasted red pepper hummus, mango, quinoa, sugarsnaps,
roasted pumpkin seeds and citrus vinaigrette
225:-

RÅBIFF PÅ SVENSKT NÖTKÖTT, SERVERAS MED DIJONETTE, FRITERAD KAPRIS,
CORNICHONS OCH SURDEGSBRÖDKRISP SAMT POMMES FRITTES
Steak tartare served with Dijon mayonnaise, fried capers,
cornichon and crispy sourdough bread and French fries
265:-