

COCKTAILS 165



**HONEY BASIL
DAIQUIRI**

Bacardi Carta Blanca, lime, basil,
cardamom, honey

BOCCA LIMONE

Limoncello, basil, lemon, Cava

STRAWBERRY FIELDS

Juvenis Bourbon, Aperol, cardamom
honey, lemon, strawberry foam

MELON ICHIBAN

Bombay Sapphire gin, japanese melon
liqueur, lemon, cucumber syrup

SPICY TAJÍN MARGARITA

Jalapeño-infused Patrón Blanco
tequila, Cointreau, blue curaçao, lime

ESPRESSO MARTINI

Vodka, espresso, coffee liqueur

NORDIC N°5

Bombay Citron Pressé Gin, OP
Andersson aquavit, lime, cardamom
honey och aromatic bitters

RUM-RUNNER OLD FASHIONED

Bacardi 8 Years old Rye Barrel, Guinness
sugar reduction, Creole aromatic
bitters

THE GREEN-LIGHT COLLINS

Bombay sapphire gin, sorrel &
cucumber syrup, lemon, soda water

SOUR CHERRY NEGRONI

Bombay sapphire gin, Martini fiero,
Campari, cherry liqueur and sour
cherry juice

MOCKTAIL OF THE WEEK 109

Ask your waiter



NABO CLASSICS

Starters

BURRATA.....155
Artichoke, pistou, roasted pistachios, chervil

CHEESE & CHARCUTERIES 215
Classic accompaniments, crispbread

CHARRED SALMON “TATAKI”165
With ponzu dressing, avocado cream, roasted
sesame seeds, shizo och planed radish

SOUPE À L’OIGNON155
Gratinated French onion soup with Gruyère,
sourdough bread, chives

SHRIMP TOAST “SKAGEN”195/285
Butter-fried levain, American whitefish roe,
lemon, dill cider mustard

Mains

SEARED RAINBOW TROUT “EN CROÛTE” 355
Mashed potatoes, charred pak choi, white wine sauce, capers, brioche croutons

PARISIAN “STEAK TARTARE”185/265
Capers, cornichons, French herbs, fried kale, roasted onion

MOULES FRITES165/265
Parsley, garlic, fries, aioli

CREAMY FISH SOUP 285
Horseradish, green oil, salmon, tiger prawns, seasonal vegetables, croutons

MUSHROOM RISOTTO 245
Pan-fried oyster mushrooms, Västerbotten cheese, fried kale

SMASH BURGER 265
Swedish beef chuck, Brie, grilled red onion, beef tomato, crisp lettuce, truffle mayonnaise.
(Available as a children’s portion for 185 SEK))

STEAK “AU POIVRE”

Beef fillet (200 g) with sautéed spinach,
creamy pepper sauce and French fries.

445

FRIED SEABASS
“COLBERT”

Parsley, garlic butter, French fries,
lemon



FROM THE GRILL



All grilled dishes are served with crispy **Caesar** salad, baked **tomato** and **béarnaise** sauce.

CORN-FED CHICKEN FILLET 240 G 245

“CÔTE DE BOEUF” 1KG (for two to three people)1250

Finnish dry-aged meat with red wine sauce and potato gratin

REC: 2019 “RESERVA “MARTÍ”, ALBERT I NOYA785
Cabernet Sauvignon, Penedes, Spain

SECRETO IBÉRICO 220 G275

ENTRECÔTE 300G 395

Choose your sides:

BUTTERED HARICOTS VERTS 45

FRENCH FRIES 45

POTATO GRATIN WITH VÄSTERBOTTEN CHEESE... 50

DIPS 35

Choice of Béarnaise, aioli, truffle mayonnaise, home made ketchup

RED WINE SAUCE 60

PEPPERCORN SAUCE 65

DESSERTS

WHITE WINE POACHED PEAR

“BELLE HÉLÈNE” 125

Smooth vanilla cream, caramelized,
almonds, warm chocolate, caramel sauce

CRÈME BRÛLÉE115

PETIT POT AU CHOCOLAT 125

Miso ice-cream, hazelnut crisp

CHOCOLATE TRUFFLE 45

Cognac, sea salt

ICE CREAM & SORBET 45

Ask your server for today’s flavours



SPARKLING

CAVA GRAN BUQUE,
BODEGAS LOPEZ MORENAS
Macabeo, Cava, Spain 135 / 750

BRUT RESERVE,
NICOLAS FEUILLATTE
Champagne, France 155 / 930

BRUT RESERVE,
POL ROGER
Champagne, France 185 / 1100



WHITE

2025	CHABLIS, LOUIS ROBIN <i>Chardonnay, Burgundy, France</i>	160 / 700
2024	SANCERRE LA GUIBERTE, ALAIN GUENEAU <i>Sauvignon Blanc, Loire, France</i>	160 / 700
2025	ALLO ALVARINHO, SOALHEIRO <i>Alvarinho, Monção e Melgaço, Portugal</i>	135 / 595
2020	SAINT-AUBIN PREMIER CRU, FAMILLE PICARD <i>Chardonnay, Chassagne-Montrachet Burgundy, France</i>	850
2024	RIESLING RESERVE, GUSTAVE LORENTZ <i>Riesling, Alsace, France</i>	145 / 650
2024	ANTHÍLIA, DONNAFUGATA <i>Lucido, Sicily, Italy</i>	695
2024	VOUVRAY SEC, FAMILLE BOUGRIER <i>Chenin blanc, Loire, France</i>	165 / 770
2025	GRIS ROSÉ, GERARD BERTRAND <i>Grenache, Sud de France, France</i>	155 / 685

NATURAL / BIODYNAMIC

2023	SOLARIS BARREL, KLAGSHAMNS VINGÅRD <i>Solaris, Skåne, Sweden</i>	165/545 (50 cl)
2024	MACERATO GIALLO, TRE MONTI <i>Albana, Emilia-Romagna, Italy</i>	155/515 (50 cl)

RED

2024	“LES COTILLES” PINOT NOIR, FAMILLE ROUX <i>Pinot Noir, Burgundy, France</i>	145 / 650
2022	DEA VULCANA ETNA ROSSO, DONNAFUGATA <i>Nerello Cappuccio, Nerello Mascalese, Sicily, Italy</i>	175 / 770
2024	LANGHE NEBBIOLO, CA’BIANCA <i>Nebbiolo, Piedmont, Italy</i>	155 / 680
2019	CHIANTI DEL CAVALIERE RISERVA, GRATI <i>Sangiovese, Tuscany, Italy</i>	145 / 650
2025	SANGIOVESE DEL RUBICONE, LE ALTANE <i>Sangiovese, Emilia-Romagna, Italy</i>	125 / 550
2023	BASSO VALPOLICELLA RIPASSO, CANT. DI VERONA <i>Rondinella, Molinara, Corvina, Veneto, Italy</i>	145/650
2021	BAROLO, PRODUTTORI DEI COLLI <i>Nebbiolo, Piedmont, Italy</i>	200 / 895
2019	RESERVA “MARTÍ”, ALBERT I NOYA <i>Cabernet Sauvignon, Penedes, Spain</i>	785
2022	BLACK STALLION, THE BLACK STALLION WINERY <i>Cabernet Sauvignon, Nappa Valley, USA,</i>	195 / 885
2021	THE MAVERICK, BELLINGHAM ESTATE <i>Shiraz, Mourvedre, Coastal region, South Africa</i>	165 / 750

SOMMELIER’S CHOICE

*This week’s sommelier’ selection of
extra fine wines at extraordinary prices*

2021
ESPRIIT LEFLAIVE
GEVREY-CHAMBERTIN,
DOMAINE LEFLAIVE
Pinot noir, Bourgogne, France
1800

2013
SAINT EMILLION GRAND CRU
CLASSÉ,
CHATEAU CÔTE DE BALEAU
*Merlot, Cab franc, Cab Sauvignon, Bordeaux,
France.*
1050

2019
BRUNELLO DI MONTALCINO, GAJA
PIEVE SANTA RESTITUTA
Sangiovese, Tuscany, Italy
1595

2018
“ AU PIED DU MONT CHAUVÉ”
FAMILLE PICARD,
*Pinot noir, Chassagne-Montrachet,
Bourgogne, Frankrike*
795

2018
GRAND CRU KANZLERBERG
RIESLING,
MARCEL HUGG,
Riesling, Alsace, France
895

2021
CHATEAUNEUF DU PAPE,
CHATEAU MONT REDON
Grenache, Syrah, Mourvedre. Rhone, France
950



BEER & CIDER

BIRRA MORETTI 4,6%, Lager, Italy	82
KRONENBOURG 1664 BLANC 5%, 33cl, Wheat beer, France	86
MIKKELLER BURST IPA 5,5%, 33cl, IPA, Denmark	96
LA CIDRAIE CIDRE BRUT 4%, Apple cider, France	82
ESTRELLA GALICIA <i>Gluten free</i> 5,5%, Lager, Spain	86

DRAFT

	25CL / 40CL
IRON WHARF, S. NEAME 4%, Stout, UK	64 / 96
BIRRA MORETTI 4,6%, Lager. Italy	58 / 88
S:T ERIKS PALE ALE 4,5%, American Pale Ale, Sweden	64 / 96
BUDVAR, BUDEJOVICKY 5.0%, Czech lager, Czech republic	62 / 94

NON-ALCOHOLIC

BIRRA MORETTI 0,0%, Lager, Italy	72
TÖRST ORGANIC SODAS Ginger, Lemon, Raspberry & Elderflower, Sv	55
PERRIER SP. Water, 75cl, Fr	68

DIGESTIFS

(PRIS/CL)	
42	GRAPPA BIANCA, Nardini, Italy
42	COGNAC HENNESSY VS Fine cognac, France
38	BACARDI GRAN RESERVA DIEZ Puerto rico
42	GLENMORANGIE <i>10 yo Bourbon Cask</i> Highland Single Malt, Scotland