

BISTRO NOBEL

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Nobel menus 2019–2020

Martin Luther King menu

Smoked halibut with gourmet sauce
Guinea fowl with port wine jelly and duck liver,
served with Waldorf salad
Peaches in Grand Marnier

Petit four
SEK 650

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Menu no 2

Creamy cauliflower soup with lemon pickled cauliflower,
served with seafood terrine and salmon roe
Slow cooked chuck with thyme and lemon crust,
served with smoked onions, red wine gravy
and herb glazed root vegetables
Pear terrine served with Bourbon vanilla ice cream and crunch

SEK 625

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Sharefood

Different servings of hot and cold dishes
SEK 625

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If you want to change your dessert for Nobel ice cream, add sek 25

Swedish tapas

Jansson potato cake

SEK 35

Västerbotten cheese mini pastries

SEK 35

Mushroom tartlette with *Svedjan* farm cheese cream

SEK 35

Cold smoked salmon and horseradish
on dark bread, with cress and dill

SEK 40

Blackened cucumber with sour dill cream and salmon roe

SEK 40

Snacks – crisps and mix of nuts

SEK 40

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Beverages

Champagne

SEK 600/bottle

Sparkling wine

SEK 336/bottle

House red/white SEK 290/bottle

Beer

SEK 55/bottle

Mineral water

SEK 45/pitcher

Coffee/tea

SEK 27/cup

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All prices excl. VAT