



MISS
CLARA
BY
NOBIS

FÖRDRINK

APERTIF

RHUBARB FEVER 165

Brugal rum, auslese riseling, rhubarb fermented with blueberry & raspberry sour Milk, lime juic

MISS CLARA NEGRONI 165

Cranberry and blood grape infused Beefeater gin, Campari, sweet vermouth

SI GRAZIE 165

Sorbet made of Sea buckthorn, Lime, Amaretto, topped with Sparkling wine

LAURENT PERRIER BRUT 160

Champagne, France

SNACKS

OLIVER 65

Olives

MARCONAMANDLAR 59

Marcona almonds

ÖLKORV AV REN 95

Swedish reindeer sausage

FÖRRÄTT

STARTERS

TOAST SKAGEN 1/2 185 1/1 285

Serveras på smörstekt toast och toppas med löjrom och dill
Toast Skagen, served with butter fried toast and topped with bleak roe and dill

ROSTAD JORDÄRTSKOCKSSOPPA 1/2 175 1/1 225

med örtolja, stekt skogschampinjon, krutong med svampemulsion och smörgåskrasse

Roasted jerusalem artichoke soup with herb oil, fried forest mushroom, and served with a crouton with mushroom emulsion and cress

SOTAD AVOKADO 185

Serverad med vegansk citronmajonnäs, limes dressing smaksatt med soja, friterat rispapper, sesamfrön, edamame, mango och wakame
Scorched avocado with vegan lemon mayonnaise, soy lime dressing, fried rice paper, sesame seeds, edamame, mango and wakame

SASHIMISALLAD PÅ FRÖYALAX 1/2 185 1/1 265

med mango, avocado, sojaböner, wakame, cashewnötter och koriander samt soja-och sweetchilidressing

Sashimi salad made with "fröya" salmon with mango, avocado, soybeans, wakame, cashews, coriander and a soy and sweet chili dressing

VARMRÄTT

MAIN COURSE

SMÖRSTEKT ANKBRÖST 315

Serveras med tryffelstuvad savoykål, rostad anksky, krokett på ankrilette samt confiterad potatis
Butter fried duck breast, creamy savoy cabbage with truffle, roasted duck jus, confit potatoes and served with a duck rilette croquette

HÄLLEFLUNDRA 345

Med brynt smör, pepparrot, räkor, citron och dill samt dillslungad potatis

Halibut served with browned butter, horseradish, shrimp, lemon and potatoes with fresh dill

LÅNGBAKAD ROTSELLERI 235

med rostad kål-sky, tryffelstuvad savoykål, sotad purjolök och potatisterrin

Slow coked celeriac with roasted cabbage jus, creamy savoy cabbage with truffle, scorched leek and potato terrine

GRILLAD ENTRECOTE 425

240g serveras med bakad tomat, syrlig tomatsallad, rödvinssås och pommes frites

Grilled Entrecote 240g with baked tomato, sour tomato salad, red wine sauce and french fries

DESSERT

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MANDELKAKA 135

doppad i hasselnötsganache. Serveras med gräddfilssorbet och pistachenötter
Baked almond cake dipped in hazelnut ganache. Served with sour cream sorbet and pistachios

VARM ÄPPELKOMPOTT MED KANEL 125

Serveras med vaniljglass och bakad vit choklad
Warm apples with cinnamon, vanilla ice cream and baked white chocolate

CRÉME BRULÉE 115

Crème brulée

CHOKLADTRYFFEL 55

Miss Claras chokladtryffel
Miss Clara's chocolate truffle

GLASS / SORBET 55

Ice cream / Sorbet

Allergisk? Prata med serveringspersonalen.
Any allergies? Speak with your waiter.

