



MISS
CLARA
BY
NOBIS

FÖRDRINK

APERTIF

SWEDISH AUSTRIAN IN CARRIBEAN 155

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

MISS CLARA NEGRONI 155

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

OLD FASHIONED 155

Maker's Mark, maple syrup, Angostura bitters

LAURENT PERRIER BRUT 160

Champagne, France

SNACKS

OLIVER 45

olives

MARCONAMANDLAR 59

marcona almonds

ÖLKORV AV REN 95

swedish reindeer sausage

FÖRRÄTT

STARTERS

GRATINERADE OSTRON 155

örter och vitlök

herbs and garlic gratinated oysters

FRITERAD GLASKRABBA 155

brynd limeaioli

deepfried Soft shell crab served with charred lime aioli

ELDAD RÅBIFF 165

äggcreme, friterad kapris, tryffelmajonnäs,

friterad svarvad gul- och rödbeta samt jordärtskockschips

charred steak tartar with egg cream, fried capers, chips made of Jerusalem artichoke truffle mayonnaise, fried turned red and golden beetroot

RÖDBETSTARTAR 125

gurka, äpple, balsamicovinigrette och pinjenötter

beetroot tartar served with cucumber, apple,

balsamic vinaigrette and pine nuts

RÖKT PUMPACARPACCIO 130

gjord på butternutpumpa serveras med honung, örtolja, pumpafrön,

tryffelmajonnäs, ruccola, picklad och friterad

ostronskivling och parmesan

carpaccio made of butternut pumpkin served with honey, herbal oil,

pumpkin seeds, truffle mayonnaise, arugula, pickled and deep fried

oyster mushroom and parmesan

SVENSK OST- OCH CHARKBRICKA 195

vårt urval av svenska charkuterier och ostar

our selection of Swedish charcuterie and cheeses

VARMRÄTT

MAIN COURSE

VÅRKYCKLING 220

mini gulbeta, knippmorot, äpple, babyspenat, bakad schalottenlök, honung, krispig potatis och dragonskum spring chicken, small golden beetroots, bundles of carrots, baked shallot, honey, crispy potatoes and tarragon foam

TORSK 295

brynd morotspuré, sotad steklök, forellrom,

skummad musselveloute och blåmussla

cod served with browned carrot puree, charred onion,

trout roe, foamed mussel veloute and mussels

GRILLAD GÖS 320

avokado, mango, granatäpple, blodgrape, apelsin, lime,

koriander, brynt smör och bakad spetskål

grilled pike perch with avocado, mango, pomegranate, blood grape,

lime, coriander, browned butter and baked pointed cabbage

GRILLAD IBERICO SECRETO 275

blomkålspuré, chorizomajonnäs och krokett fylld

med hårdost och chorizosmul

grilled Secreto with cauliflower puree, chorizo mayonnaise,

croquette stuffed with cheese and chorizo crumble

CITRONBAKAD SPETSKÅL 195

rostad majscreme, sötpotatis och rotfruktskrisp

lemon baked pointed cabbage served with roasted corn cream,

sweet potato and crispy root vegetables

STOR RÅBIFF 235

äggcreme, friterad kapris, tryffelmajonnäs, friterade, svarvade

betor samt jordärtskockschips. Serveras med pommes frites

charred steak tartar with egg cream, fried capers, chips made of

Jerusalem artichoke truffle mayonnaise, fried turned red and golden

beetroot. Served with french fries

GRILLAD FLAT IRON 295

mojo rojo, tomatsallad och pommes frites

grilled flat iron served with the mojo rojo, tomato salad and french fries

DESSERT

CHURROS 115

salt karamellglass, kanderade mandlar och kolasås

churros served with salted caramel ice cream,

candied almonds and caramel sauce

BROWNIE 120

vaniljglass, dulce de leche, hallon och friterad plantain

brownie served with dulce de leche, raspberry and fried plantain

VANILJBAVAROISE 95

blåbärskräm, rårörda blåbär och svartpepparmaräng

vanilla bavaroise with blueberry cream,

sweetened blueberry and black pepper marengue

FRITERAD KLADDKAKA 120

calvadoglass, citron- och sichuansirap

deepfried chocolate cake served with

Calvados ice cream, lemon and sichuan syrup

CHOKLADTRYFFEL 50

Miss Claras chokladtryffel

Miss Clara's chocolate truffle

GLASS 50

veckans smak serveras med danskt guf

ice cream, flavor of the week served with danish guf

