

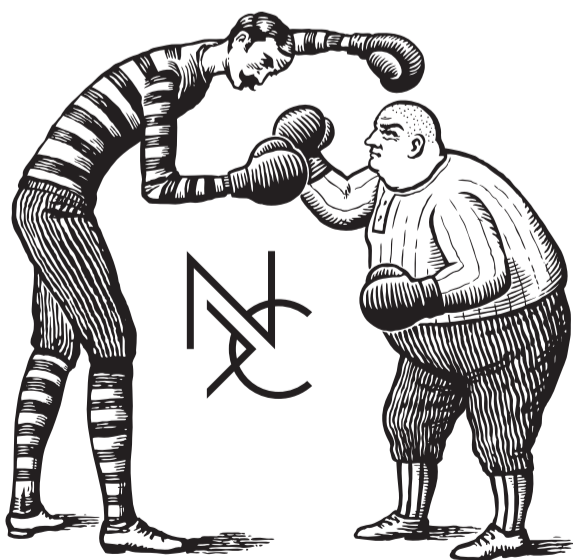
## THE SWEETS

MUMS MUMS	1 piece 35 3 pieces 95
GLASS & SORBET / ICE CREAM & SORBET	95
CITRON / LEMON	125
Mandelkaka, Italiensk maräng & lemon curd / Almond cake, Italian meringue & lemon curd	
BABA AU RHUM	
Sockerkaka, inlagd körsbär & grädde / <i>Sponge cake, cherry &amp; cream</i>	
With plantation grand reserve Rum	150
With plantation XO Rum	225
KAFFE / COFFEE	155
Kaffe och vaniljglass, chokladmaräng & kaffesirap / Coffee and vanilla ice cream, chocolate meringue & coffee syrup	
"CREMA CATALANA"	115
Apelsin, blodapelsin-sorbet & kanel / Orange, blood orange sorbet & cinnamon	

## CHEESE

KVÄLLENS OSTAR FRÅN ANDROUETS BUTIK /  
CHEESES FROM THE ANDROUET CHEESE SHOP  
Knäcke, passande tillbehör / *Crispbread, accompaniments*

1 piece 65 3 pieces 165



## BEER & CIDER

BISTRO LAGER (DRAFT)	62
GRÄNGESBERG (DRAFT)	66
BEER OF THE MONTH (DRAFT)	72
BIRRA MORETTI	75
MELLERUDS	68
SÖDRA PALE ALE	75
A SHIP FULL OF IPA	79
WISBY WEISSE	102
TAIL OF A WHALE WHEAT ALE	79
STRONGBOW CIDER	69
RÅDANÄS IPA	79

## NON-ALCOHOLIC

SILLY SALLY	65
Jordgubb, citron, rosépeppar, tonic / Strawberry, lemon, pink pepper, tonicwater	
MONDAY MORNING	65
Blåbär, lime, ginger beer / Blueberries, lime, ginger beer	
PINK PANTHER	65
Grapefrukt, russian water, apelsinzest / Grapefruit, russian water, orange zest	

*Nosh and Chow's interiors are designed by the renowned Catalan architect Lázaro Rosa Violán,*

*Every piece you see featured, is carefully chosen from around the world. Lázaro's reputation as an "urban archaeologist" has given us an pleasurable and inquisitive atmosphere.*

*Enjoy your visit at Nosh and Chow!*

T O W N H O U S E  
**NOSH AND CHOW**  
 S T O C K H O L M

COCKTAILS

47 REASONS	155
Gin, grapefrukt cordial, citronjuice, Champagne & Peychaud bitter / <i>Gin, grapefruit cordial, lemon juice, Champagne &amp; Peychaud bitters</i>	
COLD CUBAN	155
Ljus rom, Amaro, limejuice, blåbärslag & Champagne / <i>White Rum, Amaro, lime juice, blueberry syrup &amp; Champagne</i>	
ALOE IT'S ME	135
Vodka, aloe veralikäör, gurklag, citronjuice & kikärtsvatten / <i>Vodka, Aloe Vera Liqueur, cucumber syrup, lemon juice &amp; chickpea water</i>	
SOLERO	135
Tequila, triple sec, passionsfrukturé, limejuice & sockerlag / <i>Tequila, triple sec, passion fruit purée, lime juice &amp; simple syrup</i>	
NOSH MARTINI	135
Premium vodka, kardemumma vodka, aperitifvin & apelsin bitter / <i>Premium Vodka, Cardamon Spirit, Apertivo, orange bitters</i>	
MONKEY BUSINESS	135
Scotch Whisky, banan syrup, choklad bitters, apelsin zest / <i>Scotch Whisky, banana syrup, chocolate bitters, orange zest</i>	

STARTERS

SERRANO	115
Serranoskinka / <i>Serrano ham</i>	
SPENAT / SPINACH	95
Sallad, parmesan & pinjenötter / <i>Spinach salad with parmesan &amp; pine nuts</i>	
RÖDBETA / BEET ROOT	135
Balsamico, schalottenlök & yoghurt / <i>Balsamico, shallots &amp; yogurt</i>	
PILGRIMSMUSSLA / SCALLOP	205
Tartar av pilgrimsmussla, gurka & mandel / <i>Scallop tartar with cucumber &amp; almond</i>	
SOFT SHELL CRAB	165
Fänkålssallad, chili & hummermajonnäs / <i>Fennel salad, chili &amp; lobster mayonnaise</i>	
LÖJROM / BLEAK ROE	265
Brioche, gräddfil & rödlök / <i>Brioche, sour creme &amp; onion</i>	
BIFF / BEEF	155
Råbiff, kimchimajonnäs & friterad vitlök / <i>Beef tartar, kimchi, mayonnaise &amp; deep fried garlic</i>	
BLÄCKFISK / OCTOPUS	145
Grillad pulpo, purjolök & paprika / <i>Grilled pulpo, leek &amp; bell pepper</i>	
HUMMER / LOBSTER	225
Hummerstjärt och klo, soltorkad tomat & sardellpesto / <i>Lobstertail and claw, sun-dried tomatoes &amp; anchovies pesto</i>	

SEA MAINS

RÖDING / ARTIC CHAR	255
Jordärtskocka, äpple & kycklingbuljong / <i>Jerusalem artichoke, apple &amp; chicken bouillon</i>	
TONFISK / TUNA	225
Sotad tonfisk, grillad gemsallad, oliver & rostad paprika / <i>Blackened tuna, grilled salad, olives &amp; roasted bell pepper</i>	
TORSKRYGG / COD	325
Blomkål, buerre blanc & forellrom / <i>Cauliflower, buerre blanc &amp; trout roe</i>	
PIGGVAR / TURBOT	395
Piggvar på ben, kokt potatis, ärtor & tryffel / <i>Turbot on bone, boiled potatoes, peas &amp; truffle</i>	

LAND MAINS

PORCHETTA	185
Linsragu, blekselleri & gremolata / <i>Lentil ragu, celery &amp; gremolata</i>	
ENTRECOTÉ / RIBEYE	375
Kål, bearnaisésås & potatis / <i>Cabbage, sauce béarnaise &amp; potatoes</i>	
OSSOBUCO	265
Bräserad kalvlägg, crudité & oxmärgsrisotto / <i>Braised veal, crudité &amp; bone marrow risotto</i>	
ROTSSELLERI / CELERIAC	205
Bakad rotselleri, vassel, hasselnöt & vintertryffel / <i>Baked celeriac, whey, hazelnut &amp; winter truffle</i>	
OXFILÉ / BEEF TENDERLOIN	425
Potatisgratäng, morot & grönpepparsås / <i>Potato gratin, carrot &amp; pepper sauce</i>	

FAMILY

För alla i hela sällskapet / <i>For the whole table</i>	
MIXED GRILL / MIXED GRILL	450 p.p
Entrecoté, sliders, oxfilé & lamm / <i>Ribeye, sliders, beef tenderloin &amp; lamb</i>	
CHEF'S MENU / CHEF'S MENU	895 p.p
Kvällens fyrrätters meny / <i>Tonight's four course menu</i>	

SPARKLING SELECTION

NV BOSCHENDAL BRUT	98 / 590
NV PERRIER JOÛET GRAND BRUT	140 / 830
NV DELAMOTTE BLANC DE BLANC	180 / 900
NV MUMM BLANC DE BLANCS DE CREMANT	1990
2007 PERRIER JOÛET BELLE EPOQUE	3510
2009 DOM PÉRIGNON	3680