

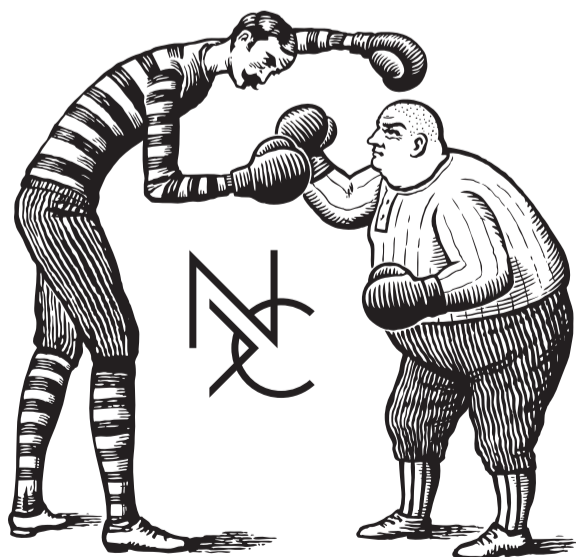
THE SWEETS

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

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 / <i>Strawberry, lemon, pink pepper & tonicwater</i>	
MONDAY MORNING	65
Blåbär, lime & ginger beer / <i>Blueberries, lime & ginger beer</i>	
PINK PANTHER	65
Grapefrukt, russian water & apelsinzest / <i>Grapefruit, russian water & orange zest</i>	

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 & Peychaud bitters</i>	
COLD CUBAN	155
Ljus rom, Amaro, limejuice, blåbärslag & Champagne / <i>White Rum, Amaro, lime juice, blueberry syrup & Champagne</i>	
ALOE IT'S ME	135
Vodka, aloe veralikäör, gurklag, citronjuice & kikärtsvatten / <i>Vodka, Aloe Vera Liqueur, cucumber syrup, lemon juice & chickpea water</i>	
SOLERO	135
Tequila, triple sec, passionsfruktpuré, limejuice & sockerlag / <i>Tequila, triple sec, passion fruit purée, lime juice & 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 & pine nuts</i>	
RÖDBETA / BEET ROOT	135
Balsamico, schalottenlök & yoghurt / <i>Balsamico, shalotts & yogurt</i>	
KRONÄRTSKOCKA / ARTICHOKE	165
Parmesan, oliver & jus au vin / <i>Parmesan, olives & jus au vin</i>	
SOFT SHELL CRAB	165
Fänkålssallad, chili & hummermajonnäs / <i>Fennel salad, chili & lobster mayonnaise</i>	
LÖJROM / BLEAK ROE	265
Brioche, gräddfil & rödlök / <i>Brioche, sour creme & onion</i>	
HÖGREV / CHUCK ROLL	155
Ättika, kapris & kallpressad rapsolja / <i>Swedish vinegar, capers & rapeseed oil</i>	
BLÄCKFISK / OCTOPUS	145
Grillad pulpo, purjolök & paprika / <i>Grilled pulpo, leek & bell pepper</i>	
HUMMER / LOBSTER	225
Hummerstjärt och klo, soltorkad tomat & sardellpesto / <i>Lobstertail and claw, sun-dried tomatoes & anchovies pesto</i>	

SEA MAINS

RÖDING / ARTIC CHAR	255
Jordärtskocka, äpple & kycklingbuljong / <i>Jerusalem artichoke, apple & chicken bouillon</i>	
TONFISK / TUNA	225
Sotad tonfisk, grillad gemsallad, oliver & rostad paprika / <i>Blackened tuna, grilled salad, olives & roasted bell pepper</i>	
TORSKRYGG / COD	325
Blomkål, buerre blanc & forellrom / <i>Cauliflower, buerre blanc & trout roe</i>	
RÖDTUNGA / WITCH FLOUNDER	345
Brynt smör, kokt potatis & persilja <i>Browned butter, boiled potatoes & parsley</i>	

LAND MAINS

PORCHETTA	185
Linsragu, blekselleri & gremolata / <i>Lentil ragu, celery & gremolata</i>	
ENTRECÔTE 600 g (Svensk / Swedish)	795
600 g för 2 personer, bakad lök, löksmör & bordelaise sås / <i>600 g for 2 people, baked onions, onion butter & sauce bordelaise</i> 35 min tillagningstid / 35 min cooking time	
OSSOBUCO	265
Bräserad kalvlägg, crudité & oxmärgsrisotto / <i>Braised veal, crudité & bone marrow risotto</i>	
ROTSSELLERI / CELERIAC	205
Bakad rotselleri, vassle, hasselnöt & vintertryffel / <i>Baked celeriac, whey, hazelnut & winter truffle</i>	
OXFILÉ / TENDERLOIN	425
Sauterad kål, melanzane & bordelaise sås <i>Saute cabbage, melanzane & sauce bordelaise</i> 35 min tillagningstid / 35 min cooking time	

FAMILY

För alla i hela sällskapet / *For the whole table*

MIXED GRILL / MIXED GRILL	450 p.p
Entrecoté, sliders, oxfilé & porchetta / <i>Entrecoté, sliders, beef tenderloin & porchetta</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