

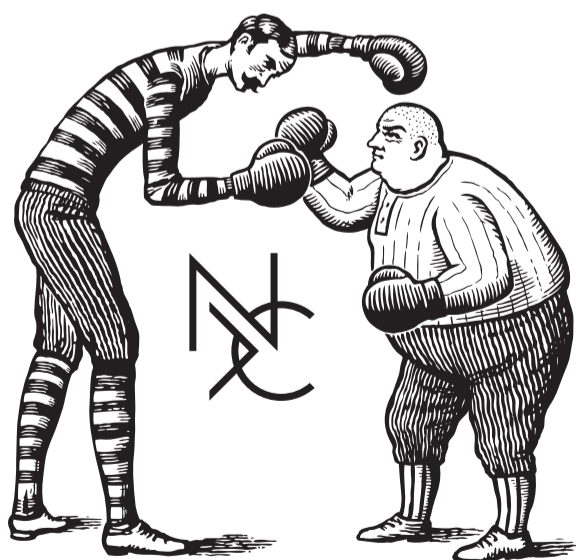
SPARKLING SELECTION

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

For our complete champagne selection, please refer to our wine list.

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



COCKTAILS

47 REASONS	155
<i>Gin, grape, citron, bitters, champagne / Gin, grapefruit, lemon, bitters, champagne</i>	
OPEN WINDOW	155
<i>Aprikos, citron, champagne / Apricot, lemon, champagne</i>	
BERNIES NO.1	135
<i>Gin, fläder, ingefära, mynta, lime / Gin, elderflower, ginger, mint, lime</i>	
ALL DAY	135
<i>Mörk rum, fläder, rökig skotsk whisky, lime, bitters / Dark rum, elderflower, smoky scotch, lime, bitters</i>	
SOLERO	135
<i>Tequila, triple sec, passionsfrukt, lime / Tequila, triple sec, passionfruit, lime</i>	
THE DUTCHESS	135
<i>Genever, kronartskockssprit, röd vermouth / Genever, artichoke spirit, red vermouth</i>	
NOSH MARTINI	135
<i>Vodka, kardemummasprit, aperitifvin, apelsinbitters / Vodka, cardamom spirit, aperitif wine, orange bitters</i>	

NON - ALCOHOLIC

SOBER BELLINI	85
<i>Vitpersika, alkoholfri mouserrande / White peach, alcohol-free sparkling wine</i>	
PLAYA DEL NOSH	85
<i>Passionsfrukt, jordgubbar, alkoholfri mouserrande / Passionfruit, strawberry, alcohol-free sparkling wine</i>	
MONDAY MORNING	65
<i>Blåbär, lime, ingefärsöl / Blueberry, lime, ginger beer</i>	
SILLY SALLY	65
<i>Jordgubbar, lime, rosapeppar, tonic / Strawberry, lime, pink pepper, tonic</i>	
MELLERUDS PILSNER	42
EASY RIDER IPA	50

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 a pleasurable & inquisitive atmosphere.

Enjoy your visit to Nosh and Chow!

NOSH AND CHOW



SNACKS

SERRANO	45
FRITERADE PADRONES & PARMESANMAJONNÄS / DEEP-FRIED PADRONES & PARMESANMAYONNAISE	55
HALSTRAD ANKLEVER, BRIOCHE & ÄPPLE / SEARED FOIE GRAS, BRIOCHE & APPLE	85
SIKROMS-TACOS MED SMETANA & PICKLAD LÖK / WHITEFISH ROE TACOS WITH SMETANA & PICKLED ONION	95
KROKETTER FYLLDA MED N'DUJAKORV / CROQUETTES FILLED WITH N'DUJA SAUSAGE	65
INLAGDA VÅRGRÖNSAKER / PICKLED SPRING VEGETABLES	55
RÖKT PAPRIKA & AUBERGINEKRÄM & GRILLAD LEVAIN / SMOKED RED PEPPAR & AUBERGINE CRÈME & GRILLED LEVAIN	60

STARTERS

KVÄLLENS CHARK / CHARCUTERIE Råriven bifftomat & oliver / Grated beef tomato & olives	150
SPENAT / SPINACH Parmesan, pinjenötter & lökvinaigrette / Parmesan, pine nuts & onion vinaigrette	115
LABNEH Gula & röda primörbetor & ramslök / Yellow & red new-season beetroot & ramson	135
HELLBERGS RÅBIFF / HELLBERG'S STEAK TARTARE Sesamfrö, chilidipp, gari & sojastekt shiitakesvamp / Sesame seeds, chilli dip, gari & soy-sautéed shiitake mushrooms	145
CEVICHE Hällefundra, leche de tigre & majs / Halibut, leche de tigre & corn	165
HUMMER / LOBSTER Hummerstjärt & klo, soltorkad tomat & sardellpesto / Lobster tail & claw, sun-dried tomatoes & anchovy pesto	225

MAINS

BLOMKÅL / CAULIFLOWER Bakad blomkål, picklade blomkålsbuketter & ramslökssmör / Baked cauliflower, pickled cauliflower bouquets & ramson butter	175
KRONÄRTSKOCKA / ARTICHOKE Parmesan, oliver, jus au vin & primörer / Parmesan, olives, jus au vin & new-season vegetables	215
TONFISK / TUNA Halstrad tonfisk, grillad gemsallad, bönor & örtmajonnäs / Seared tuna, grilled gem lettuce, beans & herb mayonnaise	225
HELLBERG'S LOBSTER BURGER Hummerburgare, avokado, haricots verts, chilimajonnäs & pommes frites / Lobster burger, avocado, haricots verts, chilli mayonnaise & french fries	345
HAMBURGARE / HAMBURGER Hamburgare på högrev med Almnäs tegelost & pommes frites / Hamburger of chuck steak with Almnäs tegel cheese & french fries	225

FROM THE GRILL

BLÄCKFISK (SPANIEN) / OCTOPUS (SPAIN) Grillad bläckfisk, persilja & mojo rojo / Grilled octopus, parsley & mojo rojo	195
HEL DORADE (MEDELHAVET) / WHOLE SEA BREAM (MEDITERRANEAN) Serverade med chimichurri / served with chimichurri	225
SPARRIS (SVERIGE, TYSKLAND) / ASPARAGUS (SWEDEN, GERMANY) Grön & vit sparris, serverade med örtpesto / Green & white asparagus, served with herb pesto	215
VÅRKYCKLING MED CITRON-DRAGONRUB (FRANKRIKE) / SPRING CHICKEN WITH LEMON-TARRAGON RUB (FRANCE) Serverade med rämslöksgremolata / served with ramson gremolata	175
ENTRECÔTE MED TRIPPELPEPPARRUB (TYSKLAND) / RIB-EYE WITH TRIPLE PEPPER RUB (GERMANY) Serverade med bordelaisesås / Served with sauce bordelaise	325
OXFILÉ (SVERIGE) / TENDERLOIN (SWEDEN) Serverade med bordelaisesås / Served with sauce bordelaise ca 35 min tillagningstid / ca 35 min cooking time	335
NOSH MIXED GRILL (minimum 2 persons) Entrecôte, sparris & tonfisk / Rib-eye, asparagus & tuna	345 p.p

SIDES

TOMATSALLAD / TOMATO SALAD	35
BAKADE SOMMARPRIMÖRER / ROAST NEW-SEASON SUMMER VEGETABLES	45
BELLAVERDE BROCCOLI & SOTADE HARICOTS VERTS / BELLAVERDE BROCCOLI & BLACKENED HARICOTS VERTS Med chili-vitlöksdressing / With chilli-garlic dressing	60
MELANZANE	60
FÄRSKPOTATIS / NEW POTATOES	30
POMMES FRITES / FRENCH FRIES	40

CHEESE & SWEETS

KVÄLLENS OSTAR FRÅN ANDROUETS BUTIK / CHEESES FROM THE ANDROUET CHEESE SHOP	1 piece	65
Knäcke & tillbehör / Crispbread & accompaniments	3 pieces	165
CRÈME BRÛLÉE Citronverbena & jordgubbe / Lemon verbena & strawberry		115
RABARBER / RHUBARB Grillad sockerkaka, filmjölksglass & rabarbersirap / Grilled sponge cake, sour milk ice-cream & rhubarb syrup		135
BABA AU RHUM Sockerkaka, inlagda körsbär & grädde / Sponge cake, pickled cherries & cream With Plantation Grand Reserve rum		150
With Plantation XO rum		225
HEMGJORDA MUMS MUMS / HOME-MADE MUMS MUMS	1 piece	35
	3 pieces	95
HEMGJORD GLASS & SORBET / ICE-CREAM & SORBET		95