

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

COFFEE

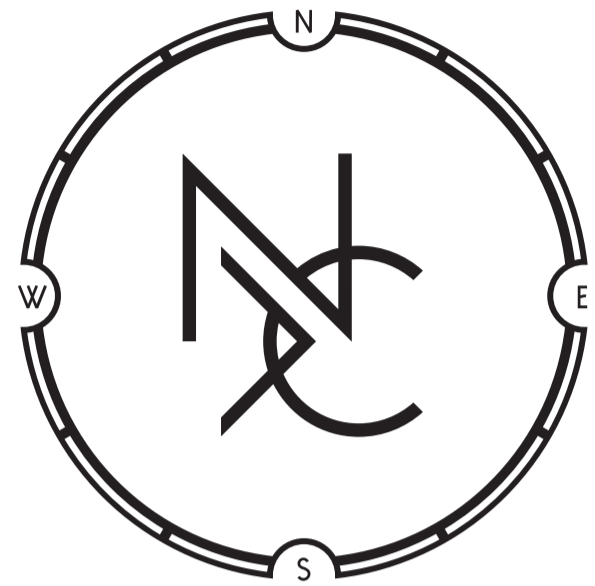
BRYGGKAFFE / DRIP-COFFEE	38
ENKEL ESPRESSO / SINGLE ESPRESSO	35
DUBBEL ESPRESSO / DOUBLE ESPRESSO	38
MACCHIATO	35
CAPPUCCINO	42
CAFFÉ LATTE	45

TEA / INFUSION

ROOIBOS Björnbär / <i>Blackberry</i>	35
EARL GREY Svart / <i>Black</i>	35
LAPSANG SOUCHONG Svart / <i>Black</i>	35
GREEN Naturell / <i>Natural</i>	35

Interiors designed by the lauded Catalan architect, Lázaro Rosa Violán, who has also worked on Boca Grande & Big Fish in Barcelona, plus London's Iberica restaurants.

Nosh & Chow's interiors feature a miscellany of pieces from around the world, in line with Lázaro's reputation as an "urban archaeologist", including maps found in a market in Tokyo, lamps from a Polish hockey-rink, glass shades produced by Mallorca's oldest glass factory & original tiles made for Barcelona's La Sagrada Família.



LUNCH

BEVERAGES

KOLSYRAT VATTEN / SPARKLING WATER	38 / 70
BIRRA MORETTI LAGER / EASY RIDER BULLDOG IPA <i>Alkoholfriöl / Non-alcoholic beer</i>	50
BISTRO LAGER <i>Mellanöl / Mid-strength beer</i>	62
GRÄNGESBERG <i>Lättöl / Light beer</i>	40
SLEEPY BULLDOG PALE ALE <i>Starköl / Full-strength beer</i>	72
NV CODORNÍU 1551 BRUT <i>Catalan, Spain</i>	105
2017 SAUVIGNON BLANC <i>Les Calcaires, Loire, France</i>	105
2017 PINOT NOIR <i>Les Calcaires, Loire, France</i>	105

PLEASE ASK TO SEE OUR FULL WINELIST!

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

STARTERS

AGUACHILE / AGUACHILE	165
Gurka, räkor, koriander & Chili / Cucumber, shrimps, coriander & chili	
TOAST SKAGEN / TOAST SKAGEN	1/2 185
Sikrom, smörstekt bröd & dill / White fish roe, butter fried toast & dill	1/1 245
RÅBIFF / STEAK TARTARE	1/2 165
Parmesan, picklad lök & dijonmajonnäs / Parmesan, pickled onion & dijon mayonnaise	1/1 295

MAINS

ENTRECOTÉ / RIB-EYE	345
Tomatsallad, pommes frites & rödvinsås / Tomato salad, french fries & red wine sauce	
HÖGREVSBURGARE / CHUCK STEAK BURGER	215
Avokado, jalapeño, picklad lök & koriander / Avocado, jalapeño, pickled onions & coriander	
KRYDDBAKAD BLOMKÅL / SPICED CAULIFLOWER	205
Vattenkrassekräm, ananassalsa, rökt ricotta & mandel / Watercress cream, pineapple salsa, smoked ricotta & almond	
RÄKSALLAD / SHRIMP SALAD	235
Romansallad, ägg, nobisdressing & kavring / Roman lettuce, egg, nobis & dark rye bread	
GETOSTSALLAD / GOAT CHEESE SALAD	195
Ruccola, soltorkad tomat, pinjenötter, honung & getost / Arugula, sun-dried tomato, pine nuts, honey & goat cheese	
KYCKLING SALLAD / CHICKEN SALAD	225
Fetaost, grillad mynta zucchini, matvete & avokado / Feta cheese, grilled mint zucchini, wheat and avocado	
TONFISK / TUNA	245
Grillad gemsallad, örtmajo, olivgremolata, kapris & parmesan / Baby gem lettuce, herb mayonnaise, olive gremolata, capers & parmesan	

SWEETS

CHOKLADTRYFFEL / CHOCOLATE TRUFFLES	35
DAGENS SORBET / SORBET OF TODAY	35

TODAY'S SPECIAL

159

MONDAY

PAPPARDELLE/PAPPARDELLE
 tomatsås, grillade provencalegrönsaker & parmesan /
 tomato sauce, grilled provencale vegetables & parmesan

TUESDAY

SALSICCIA/SALSICCIA
 polenta, brynt smör, fänkål & gulbetscrudité /
 polenta, browned butter, fennel & yellow beet crudité

WEDNESDAY

GRILLAD LAX/GRILLED SALMON
 rostad potatis, nobisdressing, gröna ärtor & spenat /
 roasted potatoes, nobis dressing, green peas & spinach

THURSDAY

GRILLAD KYCKLINGLÅRFILÉ/GRILLED CHICKEN FILET
 morotschutney, linsragu & friterad salvia /
 carrot chutney, lens ragu & deep fried sage

FRIDAY

BOEUF BOURGUIGNON/BOEUF BOURGUIGNON
 potatispuré & persilja /
 potato puree & parsley

BUSINESS LUNCH

315

Välj ett alternativ per kategori / Choose one option per category

STARTER

RÅBIFF / STEAK TARTARE
 Grön sparris, ramslök & parmesan /
 Green asparagus, ramson onion & parmesan cheese

AGUACHILE / AGUACHILE
 Gurka, räkor, koriander & Chili /
 Cucumber, shrimps, coriander & chili

MAIN COURSE

TONFISK / TUNA
 Grillad gemsallad, örtmajo, olivgremolata, kapris & parmesan /
 Baby gem lettuce, herb mayonnaise, olive gremolata, capers & parmesan

KRYDDBAKAD BLOMKÅL / SPICED CAULIFLOWER
 Vattenkrassekräm, ananassalsa, rökt ricotta & mandel /
 Watercress cream, pineapple salsa, smoked ricotta & almond

DESSERT

CHOKLADTRYFFEL /

