



NOUN

nora

PRE-DRINKS

175:-

SPICY MARGARITA

Tequila , cointreau, jalapeñosyrup,
lime, Tajin

SIDE CAR

Remy Martin cognac, Cointreau, lemon

DRY MARTINI

Tanqueray gin, dry vermouth

NEGRONI

Tanqueray London dry , Campari,
El professore vermouth

ESPRESSO MARTINI

Vodka, coffee liqueur, espresso

OLD FASHIONED

Bourbon, sugar, bitters

OLIVIER PÉRE ET FILS

Classic Champagne

SNACKS

MARCONA ALMONDS 59:-

NOCELLARA OLIVES 59:-

CORNICHONS 45:-

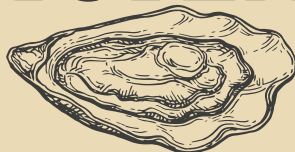
CHARCUTERIE OF THE WEEK 69:-

CHEESE OF THE WEEK 69:-

Marmalade, seed crackers

GET ALL THE SNACKS ON A PLATTER 259:-

OYSTERS



OYSTERS CLASSIC

Lemon, tabasco, onion vinaigrette

45:-/pc

NOUN BITES

129 SEK/each

STEAK & BÉARNAISE

Roast beef, French fries, béarnaise sauce

VENDACE ROE TARTLET

Smetana, red onion, lemon, dill

SMALL

BLUE MUSSEL TOAST

Grilled blue mussels, brioche, chorizo emulsion,
pickled shallot, fried parsley

169:-

MUSHROOM TARTLET

Västerbotten cheese cream, baked egg yolk, grilled
mushrooms, pickled onion, mushroom velouté

165:-

BEEF TARTARE

Black garlic cream, Västerbotten cheese, silver onion,
cucumber, crispy sweet potato, Aleppo pepper

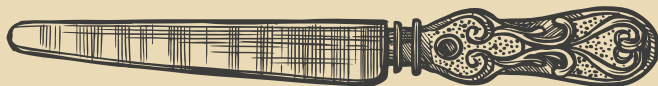
185:-

BONE MARROW TACO

Xipister, tortilla, roasted corn, pickled cucumber,
fermented chili, lemon

165:-





LARGE

BIFF RYDBERG

Beef tenderloin, fried potatoes, beer-braised onions,
dijonnaise, baked egg yolk, horseradish
329:-

NOUN'S BANGER

Spiced sausage from Högbo, Café de Paris butter,
potato purée, crispy onions, endive
229:-

STEAK TARTARE

Black garlic cream, Västerbotten cheese, pearl onion,
cucumber, crispy sweet potato, Aleppo pepper, French fries
259:-

RAINBOW TROUT

Tomato butter sauce, baked golden beet, sweet potato
cream, herb salad, fried sweet potato
239:-

POTATO GNOCCHI

Västerbotten cheese sauce, mushrooms, browned thyme
butter, pickled potato, toasted panko
195:-

CHICKEN

Jerusalem artichoke purée, pork belly, black garlic,
mushrooms, pickled apple, glazed carrots, chicken jus
195:-

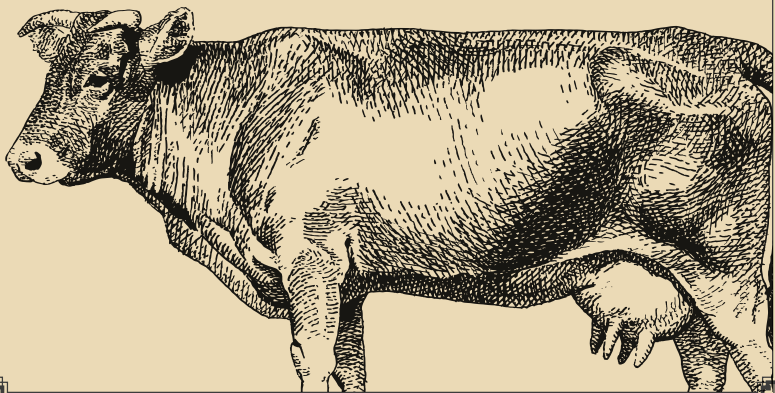




DRY AGED MEAT

Ask the staff for the
days selection and prices

Incl. truffle salad, red wine-braised
mushrooms, buttered cabbage, béarnaise sauce,
red wine jus, and french fries.





SWEET

PB&J

Brioche, cherry jam, brown-butter peanut cream,
vanilla & bourbon, roasted peanuts, vanilla ice cream
95:-

COMTÉ TART

Puff pastry, caramelized onion, Comté cream,
rosemary honey
119:-

ICE CREAM OF THE WEEK

Just ask!
50:-

Coffee and 5cl Planteray XO 150:-

Espresso Martini 175:-

SWEET WINE

CARMES DE RIEUSSEC SAUTERNES

FR
135:-/6cl



DRINKS & COCKTAILS

ÖL/BEER

FAT/DRAFT

HEINEKEN lager 92:-

OMAKA SUNTRIP session ipa 95:-

ALKOHOLFRI ÖL/NON ALCOHOLIC BEERS

LAGER 45:-

IPA 45:-

TILLFÄLLIGT SORTIMENT

av hantverksöl finns.

Fråga oss!

NON ALCOHOLIC

MINERALVATTEN 40:-

SAN PELLEGRINO 50 cl 50:-

ALKOHOLFRITT MOUSSERANDE 75:-

ALKOHOLFRITT VITT 75:-

LÄSK 45:-

WINE BY GLASS (RED)

ROBERTO SAROTTO LANGHE

169 :- / 845:-

Nebbiolo

Italy

DARK HORSE CALIFORNIA

125:- / 626:-

Cabernet sauvignon

Usa

GAIA MENDOZA

165:- / 825:-

Malbec

Argentina

GUSTAVE LORENTZ ALSACE

165:- / 825:-

Pinot Noir

France

WINE BY GLASS (WHITE)

MEHRLEIN RHEINGAU

145:- / 725:-

Riesling

Germany

MÂCON - VILLAGE BOURGOGNE

170:- / 850:-

Chardonnay

France

PASQUA VIGNETI VENETO

125:- / 625:-

Pinot grigio

Italy

SPARKLING

CAVA 110:-

CREMANT 130:-

CHAMPAGNE 175:-

CHAMPAGNE

PHILIPPONNAT BLANC DE NOIR

1780:-

Extra brut

FR

OLIVIER PÉRE ET FILS CUVÉE ORIGIN BRUT

995:-

KRUG GRANDE CUVÉE

2250:-

37,5 cl

KRUG GRANDE CUVÉE

3450:-

75 cl

COCKTAIL EFTER MATEN

175:-

ESPRESSO MARTINI

Vodka, coffe liqueur, espresso

VANILLA OLIO

Cointreau, licor 43, ice cream, rock salt, olive oil

GRASSHOPPER

White cacao, creme de menthe, cream

WOOD WOOD

Woodford Reserve Bourbon, peach, lemon

IRISH COFFEE

Whiskey, sugar, coffee, cream

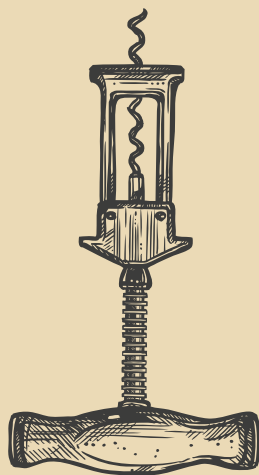
PLANETEREY RUM & COFFEE

Reserva exclusiva

CLAZE AZUL TEQUILA REPOSADO 150:- / cl

CLAZE AZUL PLATA 110:-/ cl





NOUN *nora*