

STARTERS FROM THE NORTH

SMOKED SKAGEN 2.0 195 SEK

Smoked prawns, brioche, Västerbotten cheese & chive oil

Wine: Odysseè Avize Grand Cru Champagne 375 SEK

Beer: IPA Norrskum 135 SEK

O.O: Oddbird Blanc de Blancs 125 SEK

REINDEER ON THE MOVE 225 SEK

Reindeer loin tartare, ponzu, spring onion, paprika, wasabi, fermented chili, rice paper & pea shoots

WINE: KERPEN CLASSIC RIESLING 145 SEK

Grape: Riesling

Beer: IPA Norrskum 135 SEK

O.O: Lingonberry Vildsoda 85 SEK

ELK IN THE FOREST 225 SEK

Elk carpaccio, reindeer & cognac syrup, pickled, chanterelles, smoked juniper mayonnaise & root vegetable crisps

WINE: MASSÈ BOURGOGNE PINOT NOIR 195 SEK

Grape: Pinot Noir

Cocktail: Vargtass Royal 165 SEK

FOREST VELVET 175 SEK

Jerusalem artichoke, crispy mushrooms, Västerbotten cheese, chive oil, Jerusalem artichoke crisps & parsley

Wine: Domaine Roy Petit Chablis 245 SEK

Grape: Chardonnay

O.O: Oddbird Blanc de Blancs 125 SEK

N O M A D

BURGERS & WILD

WILD THING 275 SEK

Smashed wild boar burger, spiced cheese cream, bourbon bacon & onion compote, garlic aioli, crispy lettuce, pickled onion. Served with crispy fries.

Wine: 2024 Franck Balthazar
Côtes du Rhône 165 SEK

Grape: Grenache / Syrah / Mourvèdre

Beer: IPA Norrskum 135 SEK

KING OF THE FOREST 315 SEK

Elk burger, smoked juniper mayonnaise, chèvre cream, lingonberry salsa, crispy lettuce, pickled onion. Topped with reindeer ribs and served with crispy fries

Wine: Vendom Croze
Hermitage 295 SEK

Grape: Syrah

Beer: Bottenvikens NOMAD 120 SEK

O.O: Lingonberry Vildsoda 85 SEK

BLUE & BERRY 265 KR

Beef chuck burger, blue cheese cream, cloudberry jam, crispy lettuce, pickled onion. Served with crispy fries

Wine: 2023 Antonio Camillo Tutti i Giorni
Rosso 155 SEK

Grape: Grenache

Beer: Bottenvikens NOMAD 120 SEK

REINDEER RIBS 295 SEK

Reindeer ribs, chili & lingonberry glaze, pickled red, cabbage slaw, fries & garlic aioli

Wine: 2023 Scarzello Barbera
d'Alba Superiore 215 SEK

Grape: Barbera

Beer: IPA Norrskum 135 SEK

O.O: Lingonberry Vildsoda 85 SEK

KRÄMIG SKOGSSVAMPPASTA

MED ENBÄR 245 SEK

Serveras med kvällens viltkött, krispig svamp, lök, parmesanlarn & grillad ciabatta

Wine: Kerpen Riesling 145 SEK

Alternative: Julien Venturini Beayjolois
Gamay 155 SEK



NOMAD

THE GRILL & THE SEA

NORDIC COD 345 SEK

Cod, brown butter, potato purée, roasted beetroot, beetroot purée & crispy kale

Wine: Domaine Roy Petit Chablis 245 SEK

Grape: Chardonnay

O.O: Oddbird Blanc de Blancs 125 SEK

FIRE & BEEF 395 SEK

Grilled entrecôte, loaded potatoes with cheddar, grilled shallots, tequila pepper sauce & sriracha mayonnaise

Wine: 2020 Altre Vie Barolo 1 295 SEK/bottle

Grapes: Nebbiolo

Alternative: Bodegas Valduero Una Cepa 395 SEK

Grape: Tempranillo

Beer: IPA Norrskum 135 SEK

FOREST FIRE 285 SEK

Confit portobello, cheddar-loaded potatoes, beetroot purée, charred vegetables, fermented chili emulsion & crispy kale

Wine: Johanniger Himmelgarten 145 SEK

Grape: Grauburgunder / Pinot Gris

O.O: Mikkeller Drink'in the Sun 85 SEK



N O M A D

SWEET NORTH

CHOCOLATE & LINGONBERRY 155 SEK

Chocolate fondant, white chocolate, lingonberry
& vanilla ice cream, mint & meringue crumble

Cocktail: Glacier Espresso Martini 185 SEK

0.0: Cloudberry Vildsoda 85 SEK

NORDIC CRÈME BRÛLÉE 145 SEK

Classic crème brûlée & watermelon sorbet

Cocktail: Cottage Martini 185 SEK

0.0: Oddbird Rosé 125 SEK

PEAR IN BUBBLES 165 SEK

Champagne-poached pear, blue
cheese cream & nut meringue

Wine: Odysseè Avize Grand Cru Champagne 375 SEK

0.0: Apple juice 59 SEK



3-RÄTTERS

GREEN 545 KR / PERSON

01. FOREST VELVET

Jerusalem artichoke soup, crispy mushrooms, Västerbotten cheese, chive oil, Jerusalem artichoke crisps & parsley

02. FOREST FIRE

Confit portobello, cheddar potatoes, beetroot purée, charred vegetables, fermented chili emulsion & crispy kale

03. NORDIC CRÈME BRÛLÉE

Classic crème brûlée & watermelon sorbet

WINE

01. Domaine Roy Petit Chablis
Chardonnay

02. Johanniger Himmelgarten
Grauburgunder / Pinot Gris

03. Kerpen Classic Riesling Riesling

3 glasses 395 SEK / PERSON

ALCOHOL-FREE PAIRING
245 SEK / PERSON

SEA 595 SEK / PERSON

01. SMOKED SKAGEN 2.0

Smoked prawns, brioche, Västerbotten cheese, chive oil & crispy garnish

02. NORDIC COD

Cod, brown butter, potato purée, roasted beetroot, beetroot purée & crispy kale

03. CHOCOLATE & LINGONBERRY

Chocolate fondant, white chocolate, lingonberry & vanilla ice cream, mint, meringue crumble

WINE

01. Prosecco Pizzolato Eko

02. Domaine Roy Petit Chablis
Chardonnay

03. Kerpen Classic Riesling

3 GLASSES 395 SEK / PERSON

ALCOHOL-FREE PAIRING
245 SEK / PERSON

WILD 625 SEK / PERSON

01. ELK IN THE FOREST

Elk carpaccio, reindeer & cognac syrup, pickled chanterelles, smoked juniper mayonnaise & root vegetable crisps

02. KING OF THE FOREST

Elk burger, smoked juniper mayonnaise, chèvre cream, lingonberry salsa, crispy lettuce, pickled onion, reindeer ribs. Served with crispy fries

03. PEAR IN BUBBLES

Champagne-poached pear, blue cheese cream & nut meringue

WINE

01. Julien Venturini Beaujolais

02. Tre Monti Sangiovese

03. Weinwurm Zweigelt Rosé

3 GLASSES 425 SEK / PERSON

ALCOHOL-FREE PAIRING
245 SEK / PERSON