

# NOEMA

## À la Carte

### Snacks

#### Oysters\* (55/pcs)

Sentinelles, no.3, burnt cream, apple & lemon

#### Fried Oyster\* (75/pcs)

Fine de claire, Nduja mayonnaise & celery

#### Jamon iberico de ballota grand reserva (175)

Pata negra ham aged 36 months

#### Prosciutto San Daniele (115)

Air-dried Italian ham aged 18 months

#### Bone Marrow (145)

Bone marrow, gremolata, sourdough bread & pickled cucumber

#### Chicharrones (65)

Fried pork rind & chipotle mayonnaise

#### Croquettes (95)

Fried croquettes, "mac'n cheese"- & jalapeño, grated cheddar & citrus mayonnaise

#### Chicken Wings (135)

Confit- & fried corn chicken wings in homemade hot sauce & blue cheese

#### Beef Tartare Rossini (80/pcs)

Beef fillet, madeira, truffle, brioche & duck liver mousse

#### Pimientos de Padrón (75)

Pimientos de Padrón, coriander, soy & sesame vinaigrette

\*Oysters are consumed at your own risk

### Dessert

#### Cheese (65/pcs)

Ask your waiter about today's cheese, crisp bread with seeds, tomato & vanilla jam

#### Tarte Tatin (145)

Caramelized apples, calvados, puff pastry & cardamom ice cream

#### Coconut Cake (145)

Chocolate mousse, coconut sorbet, coffee & Kahlúa

#### Crème brûlée (125)

#### Ice cream/Sorbet (55)

Ask your waiter about today's flavors

#### Praline (55)

#### Truffle (55)

### Middle Sized Dishes

#### Scared Scallop (175)

Celery, lime mayonnaise, cucumber, coriander, jalapeño, tomato consommé

#### Vendace Roe & Waffle (325)

30 grams Vendace roe from Kalix, sour cream, chives & sourdough waffle

#### Char (185)

Char, beurre blanc, chanterelles, kale, trout roe & chilli

#### Steak Tartar (175)

Tartar of swedish dairy cow, Efterglöd cheese, ox marrow foam, shallots, cress

#### Risotto (165)

Truffle, guanciale, chives, pecorino

#### Tirokafteri (175)

Flatbread, pistachio, salted lemon curd, jalapeño, feta cheese, ricotta & mint

#### Bimi Broccoli (145)

Chimichurri, marcona almonds, pecorino, green pea cream

#### Chanterelle Toast (235)

Stewed Swedish chanterelles, sourdough bread, marconamadel & Västerbotten crisp

#### Cauliflower (165)

Roasted cauliflower, capers, cauliflower puree, almonds & buttered cabbage broth

### Sides

#### Potato Gratin (65)

#### French Fries (55)

#### Pommes Pont Neuf (110)

Aztec potatoes confit in tallow & duck fat. Served with grated truffle & pecorino

#### Cime di Rapa (85)

Rapeseed mayonnaise & pecorino

#### Green Salad (50)

#### Tomato Salad (65)

### Sauces

#### Green Pepper Sauce (55)

#### Borderlaise Sauce (55)

#### Bearnaise Sauce (55)

#### Lime Mayonnaise (40)

#### Chimichurri (40)

### Grill

#### Hamburger (185)

Dry aged details from our dry aging room. Briochebun, cheddar, bacon, pickled chilli, kimchi mayonnaise & red onion

#### Sea Bass (295)

Whole grilled sea bass, soy browned butter, grilled lemon, scallion & garlic

#### Chipotle Sausage (145)

Homemade sausage with jalapeño & cheddar

#### Rib Eye (300g), Dairy Cow (425)

Breed: SRB & SLB Dairy cow  
Bred: Brålanda

#### Côte de boeuf (900g), Carrara 640 Wagyu (2200)

Breed: Crossbreed Japanese Black/ Black Angus  
MBS: 6-7  
Bred: Queensland, Grain Fed 350-400 days

#### Sirloin (200g), Taurus Gold (315)

Breed: Black Angus/Hereford "British Breeds"  
Bred: Uruguay, Grain fed 200 days

#### Sirloin (200g), Carrara 640 Wagyu (755)

Breed: Crossbreed Japanese Black/Black angus  
MBS: 6-7  
Bred: Queensland, Grain Fed 350-400 days

#### Sirloin A5 (100g), Wagyu Japan (845)

Breed: Japanese black  
Bred: Kagoshima, Grain Fed 550+ days

#### Tenderloin (160g), Don Pedro (415)

Breed: Black Angus/Hereford  
Bred: Uruguay, Grain fed 120 days

### Exclusively At Noema

From Skövde Slaughterhouse

#### Côte de boeuf (650g), Dairy Cow (1495)

Bred: Västergötland/Östergötland  
Marbling: 5+



#### Clubsteak (700g), Dairy Cow (1795)

Bred: Västergötland/Östergötland  
Marbling: 5+



1-2 animals a week are handpicked.

Dry aged exclusively at Noema.

The only restaurant in Sweden that serves these details.

Limited quantity.

