

À la Carte

Snacks

Oysters* (55/st)

Chironfils no.3, elder flower mignonette, yuzu
& jalapeno

Fried Oyster* (75/st)

Fine de claire, black garlic aioli, tomato, pata negra

Jamon iberico de bellota grand reserva (175)

Pata negra ham aged 36 months

Prosciutto San Daniele (115)

Air-dried Italian ham aged 18 months

Chicharrones (65)

Fried pork rind & chipotle mayonnaise

Bone Marrow (145)

Bone marrow, gremolata, sourdough bread &
pickled cucumber

Croquettes (95)

Fried croquettes, “mac’n cheese”- & jalapeño,
cheddar & citrus mayonnaise

Duck Wings (185)

Confit & fried duck wings tossed in gochujang hot sauce,
sesame & spring onions

Beef Tartare Rossini (80/pcs)

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

Pimientos de Padrón (75)

Coriander, soy & sesame vinaigrette

Middle Sized Dishes

Seared 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

Arctic Char (195)

Chantarelle, celery, lobster velouté & mie de pain

Cod Crudo (225)

Cucumber, citrus filé, yuzu-kosho mayonnaise scallions & ghoe cress

Steak Tartar (175)

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

Burrata (175)

Burrata, pistachio, grilled peach, chili, basil & pickled tomatoes

Bimi Broccoli (145)

Chimichurri, marcona almonds, pecorino,
green pea cream

Tirokafteri (175)

Sourdough bread, pistachio, salted lemon curd, jalapeño,
feta cheese, ricotta & mint

Toast Chantarelle (195)

Creamy chantarelles, brioche, lemon, pickled chantarelles,
lumpfish roe & browned butter

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

Garlic & Thyme Sausage (145)

Homemade sausage with tarragon mustard

Rib Eye (300g), Dairy Cow (435)

Breed: SRB & SLB Dairy cow
Bred: Brålanda

Côte de boeuf (800g), King River (2200)

Breed: Japanese Black, Purebred Wagyu
Bred: Queensland, Australia
MBS: 7+

Sirloin (200g), Blue label (325)

Breed: Black Angus
Bred: Argentina, Grain fed 170 days

Sirloin (200g), King River (815)

Breed: Japanese Black, Purebred Wagyu
Bred: Queensland, Australia
MBS: 7+

SirloinA5 (100g), Wagyu Japan (845)

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

Tenderloin (160g), UMI (425)

Breed: Black Angus
Bred: Uruguay, Grain fed 200 days

Exclusively At Noema

From Skövde Slaughterhouse

Côte de boeuf (650g), Dairy Cow (1525)

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.



Sides

Potato Gratin (75)

French Fries (55)

Fresh Potatoes (55)

String Beans (85)

Garlic, ginger & soy

Green Salad (55)

Tomato Salad (65)

Red onion, chives & citronette

Sauces

Green Pepper Sauce (55)

Borderlaise Sauce (55)

Bearnaise Sauce (55)

Lime Mayonnaise (40)

Chimichurri (40)

Dessert

Cheese (80/pcs)

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

Ice cream/Sorbet (55)

Ask your waiter about today's
flavors

Pavlova (135)

Meringue, currant sorbet, pistachio
& raspberries

Pâte à Choux (135)

Apple compote, whipped cream,
cinnamon & pecan

Crème brûlée (125)

Truffle (55)

Don't forget to let us know if you have any allergies we need to know about

**Oysters are consumed at your own risk*

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