



The Menu
Eng

N I N E

Pre Dinner Drinks

Cocktails 5 cl

Nine Dreams	155 kr
Sweet & sour cocktail with a hint of elderflower, lemon & strawberries, topped with bubbles	
Smooth Operator	155 kr
Next level old fashioned made with brown butter bourbon. A smooth, nutty & caramelized twist	
Ocho Negroni	155 kr
A bittersweet, earthy cocktail with a hint of chocolate, licorice & artichoke	
Cointreau Sour	155 kr
A slightly sour, bitter cocktail with orange notes & a hint of chocolate	
Pineapple Pearl	155 kr
Balanced fruity cocktail made with pineapple & coconut infused rum. Hints of pineapple, coconut, orange & ginger	

Bubbles

Price glass, bottle

Cava Enguera In A Bubble (ECO)	110/625 kr
Macabeo, Chardonnay, Cava, SPAIN	
Prosecco Treviso DOC (BIO)	120/675 kr
Glera, Veneto, ITALY	
Bouché Cuvée Réserve Brut	195/985 kr
Chardonnay, Pinot Noir, Pinot Meunier, Champagne, FRANCE	
Moët & Chandon Impérial Brut Champagne N.V	1400 kr
Chardonnay, Pinot Meunier, Pinot Noir, Champagne, FRANCE	

N I N E

Snacks

- Aracini** 65 kr
Filled with mozzarella, parmesan, herbs & dip
- Papadums** 65 kr
Fried papadums, spicy mango salsa & green oil
- Artichoke** 65 kr
Artichoke cream, deep-fried liba bread, sun-dried tomato pesto & roasted sunflower seeds

Starters

- Soup** 185 kr
Dashi, char tartare, trout roe, seaweed salad & cucumber
- Bleak Roe** 295 kr
With Västerbottens cheese brioche, red onion, lemon and smetana
- Reindeer** 195 kr
Lightly smoked & cured reindeer, lingonberry marmalade, cheese & chanterelle croquette
- Beef tartar** 195 kr
Dijon & malt vinegar mayonnaise, gherkins, potato sticks, roasted onion oil, watercress & pickled silver onion
- Charcuteries** 185 kr
The evening's selected charcuterie with cheese, marmalade & fennel crackers
- Risotto** 175 kr
Risotto, artichoke, herb oil, artichoke chips & iced green onions

Main Courses

Arctic Char 315 kr

Apple cider cooked celery, lemon-pickled celeriac, celery puree, green oil & blue mussel sauce with apple cider

Cod 315 kr

Green pea puree, browned lemon butter, green peas & fried potatoes

Deer 325 kr

Spice-grilled deer, mushroom terrine, potato cake, buttered, sherry gravy & glazed carrots

Lamb 325 kr

Cauliflower cream with chevré cheese, champagne vinegar gravy, gremolata oil, roasted hazelnuts, crispy potatoes

Flap Steak 320 kr

Bearnaise, red onion chutney with port wine, semi-dried tomato, parmesan and parsley fries served with red wine sauce

Sense Burger 199 kr

Cheddar cheese, brioche bread, dressing, relish, pickled onion and parmesan fries

NINE Sallad 175 kr

Grilled chicken with romaine salad tossed in Nine dressing, pickled onions and pomegranate

Vegeterian

Falafel 215 kr

Baked cauliflower, artichoke cream with harissa, wheat, tomato & onion salad

Desserts

Chocolate 120 kr
Blackcurrant panna cotta, white chocolate bavarois, brownie, blackcurrant coulis & crisp

Donut 120 kr
Blueberry ice cream, blueberry compote, blueberry powder & salt-roasted almonds

Almond cake 120 kr
Spicy almond cake, lingonberry & mascarpone ice cream, lingonberry & orange coulis with mint meringues

Brûlée 120 kr
Sugar-burnt vanilla brûlée with the evening's flavor of sorbet

Chocolate truffle 35 kr

Ice cream or sorbet 35 kr
Ask about tonight's flavors

After Dinner Cocktails

Salted Caramel Tini 155 kr
Vodka Chocolate, coffee & vanilla topped with salty caramel foam

Irish Coffe 155 kr
Jamesons, brown sugar, coffee & cream

Kaffe Karlsson 155 kr
Baileys, cointreau, coffee & cream

Kaffe D.O.M 155 kr
D.O.M Bénédictine, coffee & cream

Coffee & Tea

Coffee 30 kr

Tea 30 kr

Espresso 35 kr

Double Espresso 45 kr

Caffé Latte 40 kr

Macchiato 35 kr

Cappuccino 45 kr

Americano 35 kr

Beer & Cider

Carlsberg Export Draft Bright Lager, 5.0%, Denmark	75 kr
Kronenbourg 1664 Blanc Draft Wheat Beer, 5.0%, France	85 kr
Brooklyn Defender IPA Draft Indian Pale Ale, 5.5%, USA	95 kr
Eriksberg Karaktär Draft Darker Lager, 5.4%, Sweden	80 kr
TILL 50 cl Bright Lager, 5.2%, Sweden	80 kr
NINE Lager 33cl Modern Bright Lager, 5.0%, Sweden	95 kr
Carlsberg Hof Organic 33 cl Bright Lager, 4.2%, Danmark	70 kr
Brooklyn Lager 33 cl Modern Bright Lager, 5.2%, USA	85 kr
100W IPA 33cl West Coast IPA, 6.8%, Sweden	95 kr
Brooklyn East IPA 33 cl Indian Pale Ale, 6.9%, USA	95 kr
San Miguel Gluten Free 33cl Gluten Free Pale Lager, 5.4%, Spain	85 kr
Erdinger Heffe 50 cl Wheat Beer, 5.3%, Germany	99 kr
Guinness Surger 50 cl Stout, 4.2%, Irland	95 kr
Kellerbier 33cl Unfiltered Pilsner, 5.0%, Sweden	85 kr
Somersby Cloudy Pear 33 cl Pear Cider, 4.5%, Denmark	80 kr
Somersby Sparkling Rosé 33 cl Semi Dry Cider, 4.5%, Denmark	80 kr