



The Menu  
Eng

N I N E

# Snacks

## Muhammara

Roasted bell pepper, tomato, walnuts, garlic, olive oil & deep-fried liba bread

85 kr

## Fish & Shrimp

Deep-fried gyoza filled with fish, shrimp & avocado cream

95 kr

## Buffalo Cauliflower

Tempura fried cauliflower & BBQ sauce

95 kr

# Starters

## Scallops

Artichoke puree, browned soy butter, dill & fennel crudité, chips, trout roe, watercress

199 kr

## Bleak Roe

Deep-fried potato pancakes, Västerbotten cheese, dill, lemon, red onion & whipped sour cream

295 kr

## Beef Tartar

Onion mayonnaise, roasted onion, fried potato sticks, chives, cornichons, beetroot & deep-fried capers

185 kr

## Duck

Szechuan cured, peanut cream, smashed cucumber, pickled radish, crispy rice noodles

199 kr

## Charcuteries

The evening's selected charcuterie with cheese, marmalade & fennel crackers

190 kr



# Main Courses

**Arctic Char** 325 kr

Yuzo poached carrot, crispy rice, carrot puree, ginger, sesame, cilantro and chili oil, deep-fried leeks

**Cod** 335 kr

Apple-baked black root, browned lemon butter, sugar snap peas, parsley root & potato sticks

**Lamb** 320 kr

Savoy cabbage terrine au gratin with feta cheese, wheat with seven spices, sun-dried tomato gravy

**Flap Steak** 325 kr

Jalapeño béarnaise, onion & spinach salad, parmesan- & parsley fries, red wine gravy

**Deer** 330 kr

Baked onions, cranberry cream cheese, roasted mushrooms, cranberry gravy, potatoes- & mushroom terrine

**Sense Burger** 199 kr

Cheddar cheese, brioche bread, dressing, relish, pickled onions & parmesan fries

**NINE Sallad** 195 kr

Grilled chicken with romaine lettuce tossed in Nine dressing, pickled onion, pomegranate

## Vegeterian

**Cannelloni** 225 kr

Mushroom stuffed cannelloni, caramelized onions, parmesan & fried mushrooms

**Lentil Falafel** 225 kr

Fried lentil falafel roasted bell pepper cream, cooked oats, tomato, spinach

# Desserts

<b>Goat Cheese</b>	120 kr
Fried goat cheese, hazelnuts, apple compote, hazelnut syrup & rosemary ice cream	
<b>Crème Brûlée</b>	120 kr
Vanilla brûlée with the evening's flavor of sorbet	
<b>Chocolate</b>	120 kr
Chocolate fondant filled with blood orange & white chocolate, milk chocolate pannacotta and blood orange ice cream	
<b>A Piece Of Chocolate</b>	35 kr
<b>Ice cream or sorbet</b>	35 kr
Ask about tonight's flavors	

# After Dinner Cocktails

<b>Espresso Martini</b>	160 kr
Vodka, galliano, espresso & simple syrup.	
<b>Irish Coffe</b>	160 kr
Jamesons, brown sugar, coffe & cream	
<b>Kaffe Karlsson</b>	160 kr
Baileys, cointreau, coffe & cream	
<b>Kaffe D.O.M</b>	160 kr
D.O.M Bénédictine, coffe & cream	

# Coffee & Tea

<b>Coffee</b>	30 kr
<b>Tea</b>	30 kr
<b>Espresso</b>	35 kr
<b>Double Espresso</b>	45 kr
<b>Latte</b>	40 kr
<b>Macchiato</b>	35 kr
<b>Cappuccino</b>	45 kr
<b>Americano</b>	35 kr