

WINE

	Glass	Bottle
Champagne, France		
Nv Royale Réserve Brut, Philipponnat	175,-	1050,-
Nv Royale Réserve Brut Rosé, Philipponnat	185,-	1100,-
Catalonia, Spain		
Nv Mont Ferrat L'Americano, Cava Brut ECO	135,-	795,-
White wine		
Alvarinho, Atlantimor, VINO Verde, PRT	135,-	660,-
Mucchietto Bianco, Chardonnay Pasqua Sicily, ITA, ECO	130,-	585,-
Riesling, Hörner Steinbock, Pfalz GER	145,-	650,-
Petit Chablis, Domaine Louis Moreau, FRA	160,-	750,-
Sancerre, Domaine La Croix St Laurant, Loire, FRA	150,-	745,-
Grüner Veltliner Weinviertel, Groiss, DAC, AUT, ECO	145,-	655,-
Chardonnay, Sean Minor, California, USA	160,-	760,-
Rosé wine		
Rosé, Chavin, Méditerranée, FRA	135,-	610,-
Mon Plaisir Rosé, Chateau des Ferrages, Provance, FRA	160,-	720,-
Red wine		
Pinot Noir, Maison Champy, Bourgogne, FRA	185,-	850,-
Mucchietto Nero D'avola, Pasqua Sicily ITA, ECO	130,-	585,-
Cabernet Sauvignon, Hahn, California, USA	165,-	820,-
Chateau Pesquié Terasses Rouge, Grenache, Syrah, FRA	140,-	630,-
Belleruche Rouge, Côte-du-Rhone, M. Chapoutier, FRA	145,-	700,-
Il Principe Langhe Nebbiolo, Michele Chiarlo, Piemonte ITA	160,-	800,-
Château Paradis Casseuil, DB Rothchild Lafite, Bordeaux, FRA	170,-	850,-
Griottes Beaujolais, Domaine P-M Chermettes, FRA	142,-	605,-
Barbera d'Asti Briccomora, Scarpa, Piemonte, ITA	150,-	750,-



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COCKTAILS

5 cl

Spritz - Limoncello / Aperol	155,-
Backstage Meadowsweet Lingonberry	125,-
Stockholms Bränneri och Backstage Signature drink	
Negroni	165,-
Stockholms Bränneri Gin, Martini Rosso & Campari	
Apple punch	155,-
Stockholms Bränneri Gin, akvavit, apple, krontill	
Pink Paloma	155,-
Stockholms Bränneri Pink Gin, grapefruit, lime	
Old Fashioned	165,-
Buffalo Trace, bitter, sugar	
Espresso Martini	165,-
Koskenkorva, Borghetti, espresso	

BEER AND CIDER

Draft

Mariestads LjusaBrygd, lager 4,7% 40 cl	85,-
Sleepy Bulldog, Pale Ale 4,8% 40 cl	85,-
OMAKA Suntrip, Session IPA 4,5% 40 cl	85,-

Bottle / Can

Bright light, Sthlm Brewing, Pale Ale, Glutenfree, vegan 5,5% 33cl	89,-
Djurgårdslager StockholmBrewing 5,2% ECO 33 cl	89,-
Briska Cider, bottle , 4,5% 33 cl	89,-

Alkoholfritt / Non Alcoholic

Sparkling Wine	75,-	350,-
White / Red Wine	75,-	
Melleruds Alkoholfria 0,5%	55,-	
Easy Rider IPA 0,4%	55,-	
Briska Cider Alkoholfri 0,5% 33cl	55,-	
Soda, Juice	45,-	

ÅRE Sparkling water, natural mineral water from the Åre Source in Northern Sweden's well-preserved surroundings, 75cl	65,-
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SNACKS

Marinerade oliver Marinated Olives	75,-
Jalapeno och getostbollar, mynta och ärtcrème Jalapeno and goat cheese bites, mint and pea purée	135,-
Grillat vitlöksbröd med ramslök och honungsyoghurt Grilled garlic bread with ramson and honey yoghurt	65,-
Chark och ost med knäckebröd, äpple/päron och valnötsmarmelad Charcuterie and cheese with crisp bread, apple/pear and walnut marmelade	265,-

FÖRRÄTTER / STARTERS

Rökta räkor med grillat bröd, aioli, citron Smoked shrimp with grilled sourdough bread, aioli, lemon	195,-
Grön gazpacho med balsamicrostade tomater, pumpakärnor, fetaost Green gazpacho with balsamic-roasted tomatoes, pumpkin seeds, feta cheese	165,-
Backstage Skagen - kavring, handskalade räkor, majonäs, löjrom, citron, dill Backstage Skagen - dark rye bread, hand-peeled shrimp, mayo, vendace roe, lemon, dill	225,-
Mozzarella med örtiga mixtomater, basilika, olivolja Burrata with mixed heirloom tomatoes, basil, olive oil	175,-

SIDES

Grönsallad med vinägrett Green salad with vinaigrette dressing	55,-
Tomatsallad med örtolja Tomato salad with green herb oil	65,-
Pommes med aioli Fries with aioli	65,-

VARMRÄTTER / MAINS

Grillad ryggbiff med tomatsallad, örtsmör, rödvinssås, pommes Grilled sirloin steak with herb butter, red wine reduction, tomato salad, french fries	345,-
Grillad tonfisk Nicoise med sallad, haricots verts, tomater, rödlök, ägg Grilled tuna Nicoise with salad, haricots verts, tomatoes, red onion, soft-boiled egg	325,-
Räksallad med avokado, ägg, krispiga grönsaker, Nobisdressing Shrimp salad with avocado, egg, seasonal greens, Nobis dressing	265,-
Arrabbiata - mozzarella, rostad paprika, het tomatsås, parmesan, rucicola Arrabbiata - mozzarella, roasted peppers, spicy tomato sauce, parmesan, arugula	225,-
Grillad cheeseburgare på svenskt nötkött, lök, cheddarost, pommes, aioli Grilled cheeseburger on swedish ground beef, onions, cheddar, fries, aioli (Vegan option available)	225,-
Klassisk Caesarsallad med grillad kyckling, bacon, parmesan Classic Caesar salad with grilled chicken, crispy bacon, parmesan	215,-
Köttbullar, pressgurka, råörda lingon, gräddsås, potatispuré Swedish meatballs, pickled cucumber, lingonberries, cream sauce, potato purée	225,-

NÅGOT SÖTT

Crème brûlée Crème brûlée	95,-
Svenska jordgubbar med vaniljglass, krispig vit choklad Swedish strawberries with vanilla ice cream, crispy white chocolate	115,-
Stekta kanelbullar med kolasås och vaniljglass Fried cinnamon buns with caramel sauce and vanilla ice cream	125,-
Chokladtryffel/Backstagepralin Chocolate truffle/ Backstage´s chocolate praline	55,-
Kvällens glass eller sorbet Ice cream or sorbet of the evening	55,-

Allergier? Säg till så hjälper vi dig!
Allergies? Let us know and we'll help you!