

STARTER

NIMT'S SEAFOOD

ROASTED RYE BREAD, PICKLED SILVER ONION AND GREEN OIL, BEETROOT SHOOTS AND LEMON PEARLS

175 kr

Solitär, Riesling



CHILI-FRIED VANNAMEI SHRIMP

SERVED WITH SAFFRON AIOLI ON A BED OF CRISPY SALAD TOPPED WITH PICKLED FENNEL AND LEMON PEARLS AND SHOOTS

189 kr

Prosecco



HOME-MADE SPRING ROLL

WITH WAKAME AND NUDELSALLAD AND SOYASAUCE

Skålderviken lager

Vegan 92 kr

Chicken (SV) 99 SEK

NIMT'S CHARCUTERIE

(FROM BONDENS SKAFFERI)

THE KITCHEN'S SELECTED CHEESES AND CHARCUTERIE ARE SERVED WITH HOMEMADE SEED CRACKERS AND HOMEMADE MARMALADE

1 person: 189kr / 2 people 289kr

Miopasso Primitivo



STEAK TARTARE ON BEEF FILLET

(MEET FROM BONDENS SKAFFERI)

RAW BEEF FILLET WITH FRIED CAPERS, ROASTED BEETROOT SERVED WITH BAKED EGG YOLK, DIJONNAISE AND PICKLED ONIONS, TOPPED WITH FRIED BEETROOT, DRIED ARUGULA AND ROASTED ALMONDS

189kr

Miopasso Primitivo



ARANCINI

WITH ARRABBIATA SAUCE SERVED WITH FRIED ARUGULA TOPPED WITH GRATED PARMESAN GREEN OIL AND SPROUTS

179 KR

Pinot Grigio // Skålderviken IPA



NIMT'S GREEN

CEASARSALLAD

HOMEMADE CEASAR DRESSING, CRISPY ROMAINE LETTUCE, BAKED COCKTAIL TOMATOES, BACON, CROUTONS, GRATED PARMESAN, SLICED RED ONION

CHOOSE BETWEEN:

HALLOUMI 269KR

BJÄRE CHICKEN FILLET 279KR

HAND PEELED SHRIMP 289KR

MAIN COURSE

BOOKMAKER ON BEEF FILLET OUR WAY (SV) (MEET FROM BONDENS SKAFFERI)

BAKED EGG YOLK, HORSERADISH, BAKED COCKTAIL TOMATO AND DIJONNAISE TOPPED WITH FRIED CAPERS, PICKLED ONIONS AND FRIES

100GR 299kr / 200GR 389kr

Bontempo, Tempranillo // Baron



VEALSCHNITZEL (EU)

SERVED WITH FRIED POTATOES FROM TRUMPETAREGÅRDEN, DEEP-FRIED ARUGULA, GRILLED SPRING ONIONS, COCKTAIL TOMATOES AND ROASTED ANCHOVIES/CITRUS BUTTER AND RED WINE SAUCE

299 kr

Miopasso Primitivo // Mariestad



MUSHROOM RISOTTO

TOPPED WITH FRIED OYSTER MUSHROOMS AND FRESHLY GRATED PARMESAN TOPPED WITH FRIED ARUGULA

289kr

Argento, Chardonnay



CHICKEN FILLET FROM BJÄREFÅGEL

WITH AUTUMN APPLE COMPOTE SERVED WITH CIDER SAUCE AND MUSHROOM RISOTTO, SPRING ONIONS AND SEMI-BAKED COCKTAIL TOMATOES

295 kr

Argento, Chardonnay



CATCH OF THE WEEK

SERVED WITH BROWNEED BUTTER, BAKED YELLOW BEET TOPPED WITH TROUT ROE, PICKLED MUSTARD SEEDS AND POTATO CAKE WITH POTATOES FROM BJÄRE AND SPRING ONIONS

359 kr

Pinot Grigio



BEEF FILLET & SHRIMP 200GR

(MEET FROM BONDENS SKAFFERI)

SERVED WITH GRILLED RED SHRIMP AND POTATO CAKE, GRILLED SPRING ONIONS AND SEMI-BAKED COCKTAIL TOMATO TOPPED WITH GARLIC SAUCE

425 kr

Chateau Beauvillage, Merlot



NIMT'S BURGER 180GR WITH FRIES & DIP

(MEET FROM BONDENS SKAFFERI)

LETTUCE, TOMATO, ONION KETCHUP, SRIRACHA MAYO AND GLAZED ONION AS WELL AS CHEESE AND SMOKED BACON SIDE

269 kr

Staropramen



NIMT'S HALLOUMI/TOFU BURGER WITH FRIES & DIP

LETTUCE, TOMATO, ONION KETCHUP, SRIRACHA MAYO AND GLAZED ONION ALSO AVAILABLE AS A VEGAN OPTION WITH TOFU

269 kr

Höganäs pilsner

