

Literary special menu at Bistro Nobel

Enjoy a menu on the theme of books at Bistro Nobel. Our chefs have produced a library of delicious small dishes inspired by Nobel Prize-awarded literature.

Offer: A glass of champagne and two small dishes, SEK 220 • A glass of cava and Marcona almonds SEK 100

Menu

The Mill by Karl Gjellerup, laureate in 1917
Sourdough bread with homemade butter SEK 45

The Maid Silja by Frans Eemil Sillanpää, 1939
Siljan crisp bread SEK 30

Growth of the Soil by Knut Hamsun, 1920
Crudités with aioli SEK 45

The Good Earth by Pearl Buck, 1938
Radishes with dip SEK 45

Red Sorghum by Mo Yan, 2012
Danish rye bread, crème fraîche, soured herring, beetroot and red onion SEK 85

The Flounder by Günter Grass, 1999
Open sandwich with fried flounder and Danish remoulade sauce SEK 95

Half a Life by V. S. Naipaul, 2001
An oyster with jalapeño and coriander SEK 45

Snow by Orhan Pamuk, 2006
Chilled cucumber soup SEK 45

The Old Man and the Sea by Ernest Hemingway, 1954
Salmon ceviche with pre-pandemic salted lemon SEK 75

Jerusalem by Selma Lagerlöf, 1909
Shakshuka – Poached eggs in spicy tomato sauce SEK 65

Sub luna by Erik Axel Karlfeldt, 1931
Croissant with cream cheese and cold smoked ham SEK 65

The Golden Notebook by Doris Lessing, 2007
Umami and mushroom bruschetta with semi-dried tomato and parmesan SEK 80

Burger's Daughter by Nadine Gordimer, 1991
Slider with spicy minced lamb and tzatziki SEK 85

The Land of Green Plums by Herta Müller, 2009
Grilled chicken hearts on skewers with Tahini dressing SEK 75

And Suddenly It's Evening by Salvatore Quasimodo, 1959
Fried croquette "Jansson's temptation" SEK 50

Dessert

Romanesque Arches by Tomas Tranströmer, 2011
Chocolate truffle with orange liqueur SEK 30

The Hive by Camilo José Cela, 1989
Honeycomb candy SEK 15

The Great Galeotto by José Echegaray, 1904
Gelato - Nobel ice cream on a stick SEK 45

The Birthday Party by Harold Pinter, 2005
Mini princess cake SEK 50

Non-alcoholic alternatives available.

NOBEL PRIZE MUSEUM