

## CHAMPAGNE

### MULTI-VINTAGE

- M.V. Taittinger Brut Réserve, Champagne | 165:-/875:-
- M.V. Taittinger Prélude Grand Cru Brut | 1150:-
- M.V. Taittinger Nocturne Sec | 1100:-
- M.V. Taittinger "Les Folies de la Marquetterie" | 1400:-
- M.V. Taittinger Brut Rosé | 1055:-
- M.V. Ruinart Brut | 1200:-
- M.V. Charles Heidsieck Brut Réserve | 1400:-
- M.V. Vouette Sorbée "Fidèle" | 1250:-
- M.V. Vouette Sorbée "Saignée de Sorbée" | 1650:-
- M.V. William Deutz Classic Brut | 1300:-
- M.V. Bruno Paillard "Prémère Cuvée" | 1300:-

### VINTAGE

- 2007 Taittinger "Comtes de Champagne" | 2500:-
- 2013 Raventós i Blanc "De La Finca", Cava | 850:-
- 1997 Diebolt-Vallois "Fleur de Passion" | 3900:-
- 1998 Diebolt-Vallois "Fleur de Passion" | 3900:-
- 2005 Diebolt-Vallois "Fleur de Passion" | 3900:-
- 2008 Diebolt-Vallois "Fleur de Passion" | 2200:-
- 2006 Salon | 5500:-
- 2007 Salon | 6500:-
- 2002 Louis Roederer "Cristal" | 5000:-
- 2008 Dom Pérignon | 3400:-
- 2012 Frerejean Frères "Cuvée des Hussards" BdB | 2500:-

### MAGNUM

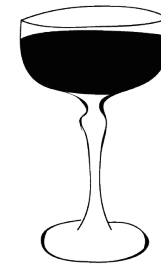
- M.V. Taittinger Brut Réserve | 1750:-
- M.V. Henriot Brut Souverain | 2000:-
- M.V. Bruno Paillard Prémère Cuvée | 2600:-
- 2007 W. Deutz "Amour de Deutz" BdB | 6500:-
- 2008 Dom Pérignon | 6950:-
- 1996 Henriot "Cuvée des Enchanteleur" | 9000:-

## Welcome to our Lounge

The Lounge, Stockholm's so-called living room, comprises four separate living rooms, each furnished differently. With its 28 meter ceiling height and a multicolor surface, the lounge evokes the feeling of being in a cathedral with modern ceiling fresco painting. The Lounge is for everyone to enjoy, hotel guests and locals. Bring your book and grab a coffee in the morning or pop by for a drink with friends in the evening.



AM



PM

## NOBIS COCKTAILS | 163:-

YELLOW NEGRONI SBAGLIATO  
Lillet blanc, Galliano, Yellow Chartreuse, Prosecco

RASPBERRY DELIGHT  
Beefeater Pink gin, peach, yuzu, lemon, raspberry, mint

NEW OLD FASHIONED  
Makers Mark bourbon, sea buckthorn, demerara sugar,  
angostura bitters

FASHIONABLY CLEAR  
House rum blend, passionfruit, cherries, milk, lemon, lemongrass,  
lime leaf, milky oolong tea, peychauds bitters

CUCUMBER MULE  
Vodka, Hendricks gin, cucumber, ginger cordial, citrus soda

### & TONIC

MARTINI FIERO & TONIC | 145:-  
Cherry soda & Orange

AMARO MONTENEGRO & TONIC | 156:-  
Mint & Lime

STHLMs BRÄNNERI GIN & TONIC | 163:-  
Pink grapefruit, pink pepper

MALFY BLOOD ORANGE GIN & TONIC | 156:-  
Lime & Lemon

## SELECTED AVECS & SPIRITS

### COGNAC

Martell VSOP | 45:-  
Martell Cordon Bleu | 52:-  
Martell XO | 95:-  
Martell Création Grand Extra | 130:-  
Martell L'Or | 500:-  
Hennessy XO | 56:-  
Hennessy Paradis | 129:-  
Rémy Martin Louis XIII | 500:-

### CALVADOS

Busnel Calvados Pays d'Auge V.S.O.P. | 32:-  
Boulard Grand Solage Pays d'Auge | 27:-  
Christian Drouin 1968 Vintage | 70:-

### RUM

El Dorado 12 yrs | 32:-  
El Dorado 15 yrs | 42:-  
Brugal 1888 | 38:-  
Diplomatico Reserva Exclusiva | 36:-  
Zacapa Centenario Solera 23 yrs | 46:-

### AMERICAN WHISKEY

Makers Mark | 32:-  
Makers Mark 46 | 52:-  
George T Staggs | 80:-  
Michters 10 yrs Single Barrel Bourbon | 110:-  
Blanton's Bourbon | 52:-  
Michter's Bourbon | 37:-

### SCOTCH WHISKY

Monkey Shoulder | 32:-  
Johnnie Walker Blue Label | 70:-  
Bowmore 12 yrs | 30:-  
Highland Park 12 yrs | 30:-  
Talisker 10 yrs | 32:-  
Glenlivet 12 yrs | 38:-  
Balvenie Double Wood 12 yrs | 32:-  
Oban 14 yrs | 42:-  
MacAllan Double Cask 12 yrs | 42:-

### AGAVE

Olmecca Altos Plata | 32:-  
Clase Azul Reposado | 99:-  
Patron Añejo | 48:-  
Don Julio Blanco | 33:-  
Don Julio 1942 | 115:-  
Mezcal Montelobos Espadin | 41:-  
Tier Miahuatlan Espadin Mezcal | 32:-

## WINE

### SPARKLING WINE

Arts de Luna, Cava | 120:-/600:-  
M.V. Taittinger Brut Réserve, Champagne | 165:-/875:-

### WHITE

2018 Da Luca Pinot Grigio, Sicilia ITA | 125:-/ 550:-  
2018 Dom. Weinbach Riesling Réserve FRA | 150:-/750:-  
2018 Gitton "Les Belles Dames", Sancerre FRA | 160:-/800:-  
2018 William Fèvre Petit Chablis, FRA | 165:-/ 800:-  
2015 Hardy's HRB Chardonnay, AUS | 170:-/ 850:-

### RED

2018 Da Luca Nero d'Avola, Sicilia ITA | 125:- / 550:-  
2016 Bottega Rosso di Montalcino ITA | 150:-/ 750:-  
2017 Domaine de la Mordorée, Rhône FRA | 145:-/ 700:-  
2016 Bodegas Roda "Sela", Rioja ESP | 160:-/ 800:-  
2017 Bouchard Haut-Côtes des Nuits FRA | 170:-/850:-

## BEER & CIDER

### DRAUGHT BEERS

Carlsberg Export, Lager, Denmark | 78:-  
Nya Carnegie Bryggeriet Kellerbier, Sweden | 85:-  
Nya Carnegie Bryggeriet 100 Watts IPA, Sweden | 95:-

### BOTTLED BEERS & CIDERS

Birra Poretti, Lager, Italy | 76:-  
Nya Carnegiebryggeriet Luma pils, Pilsner Sweden | 78:-  
Nya Carnegiebryggeriet J.A.C.K IPA, Session IPA, Sweden | 75:-  
Carlsberg Export, Lager, Denmark | 72:-  
Carlsberg Hof Organic, Lager, Denmark | 69:-  
Celia Gluten Free, Lager, Czech Republic | 77:-  
La Cidraie, Dry apple cider, France | 76:-

Bottled Campari Soda | 55:-

### NON ALCOHOLICS

Brooklyn Brewery Special Effects 0,4%, Hoppy Lager, USA | 59:-  
Carlsberg Non Alcoholic 0,0%, Lager, Denmark | 55:-  
Richard Juhlin 20 cl, Blanc de blancs | 120:-  
La Meré Poulard, Jus de Pomme | 65:-  
Torres Natureo Free, red wine | 85:-  
Coca Cola, Coca Cola zero, Sprite, Fanta Orange/Lemon | 42:-  
Redbull | 58:-  
Granny Soda | 59:-  
Stenkulla mineral water 33 cl/75cl | 42:-/79:-

## SNACKS & BITES (FROM 11:30 - 22:00)

BUFFELMOZARELLA MED TOMATER, BASILIKA & EXTRA JUNGFRUOLIVOLJA  
Buffalo mozzarella with wild mix of tomatoes, basil and extra Virgin olive oil  
155:-

UTVALDA ITALIENSKA CHARKUTERIER MED KRONÄRTSKOCKSKRÄM,  
BUFFELMOZARELLA OCH BRUSCHETTA  
Italian charcuterie with buffalo mozzarella,  
artichoke purée and garlic bread  
265:-

LÖJROMSDIPP MED POTATISCHIPS  
Bleak roe dip with potato chips  
110:-

PATA NEGRA & PARMESANOST-KROKETTER  
Pata negra & parmesan cheese croquettes  
95:-

SÖTPOTATISPOMMES/POMMES  
Sweet potato fries/ French fries  
45:-

MARINERADE OLIVER  
Marinated olives  
69:-

CHIPS  
45:-

NÖTMIX/VALENCIA MANDLAR  
Mixed nuts/Valencia almonds  
65:-/69:-

FRUKTSALLAD MED DAGENS SORBET  
Fruit salad with homemade sorbet  
85:-

VANILJPANNACOTTA MED FÄRSKA BÄR OCH HALLONKRÄM  
Panna cotta served with fresh berries and raspberry cream  
95:-

DAGENS GLASS ELLER SORBET  
Ice cream or sorbet of the day  
45:-

CHOKLADTRYFFEL/Chocolate truffle  
45:-

Please inform our staff of your allergies

## CHAMPAGNE

### M.V. TAITTINGER BRUT ROSÉ

Composed of Chardonnay, Pinot Noir and Pinot Meunier grapes from Montagne de Reims. Some of the Pinot Noir grapes are used to make a red wine which later gives to Champagne its salmon pink color and refreshing hints of red berries.

1055:-

### 2007 TAITTINGER COMTES DE CHAMPAGNE

The family owned Taittinger house's Prestige Champagne. First created in 1952 Comtes de Champagne is a blanc de blancs where the grapes are selected from different Grand Cru vineyards in the Côté des Blancs district named for its high quality Chardonnay.

2500:-

### M.V. TAITTINGER NOCTURNE SEC

The perfect evening champagne, 30 % Chardonnay, 60 % Pinot noir and a dosage of 18 g/l.

1100:-

### M.V. TAITTINGER PRÉLUDE GRANDS CRUS BRUT

An excellent cuvée with the highest quality of 50 % Chardonnay from Côte de Blancs and 50 % Pinot noir from Montagne de Reims.

1150:-

### M.V. TAITTINGER 'LES FOLIES DE LA MARQUETTERIE'

The Pinot Noir and Chardonnay grapes that make this wine are all grown in the vineyard of the Taittinger family's castle that this wine is named after.

Purchased by Pierre Taittinger in 1932, the Château serves as the base of operations for the family's business in Champagne, and this cuvée is a great source of pride for the company.

1400:-

### 2008 DOM PÉRIGNON

"Come quickly, I am drinking the stars!" is supposedly what Dom Pérignon himself said when tasting the first sparkling Champagne. This Champagne is the first to ever be called a "Prestige Cuvée" and available for all, not only for royalty.

3400:-

## ALWAYS AT NOBIS | 163:-

### STRAWBERRY BASIL SMASH

Vodka, strawberries, basil, lemon, agave

### FROM MEXICO WITH LOVE

Jalapeño infused tequila, lemon, lime, agave, Angostura bitters, Hellfire shrub and smoky paprika salt rim

## MOCKTAILS

### SHERRIES CHERRIES | 85:-

Ginger Cordial, cherry soda

### YAUZA | 85:-

Lemon, yuzu, raspberries, citrus soda