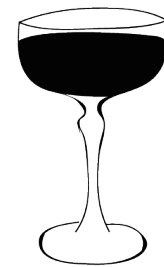


Welcome to our Lounge

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 SIGNATURE COCKTAILS 156:-

This sessions inspration comes from music, traveling round the world seeing new places and meeting new people.

FOREST HILL DRIVE

Vodka, lingon berry syrup, Dry sherry, Hellfire bitter, lemon, tea foam

STOCKHOLM TO TOKYO

Nori Infused Gin, Aquavit, Yuzu sake, salt, simple syrup, lime

RED HARVEST

Rye Whisky, IPA & tonca bean syrup, Campari, Electric Bitter

PARTY MONSTER

Hibiskus Infused Mezcal, pineapple syrup, raspberrry whey, lime, rose spray

HELLO MISS

Aquavit, Ruhbarb, Rinquinquin, agave, lemon

DOG HOUSE

Rye Whisky, carrot syrup, Hellfire Bitter, agave, lemon, samphire

NOBIS CLASSICS 156:-

The drinks that we couldn't just get rid off. Nobis classics are guest and staff favorites and always available in the gold bar.

STOCKHOLM MULE

Vodka, passionfruit, Hellfire Bitter, ginger beer, lime

GARDEN PARTY

Mezcal, Grappa, Cassis, lime, agave

CHARLIE CHAPLIN

Apricot, Slot Gin, lemon

STRAWBERRY BASIL SMASH

Vodka, strawberries, basil, lemon, agave

APPELJACK RABBIT

Applejack, orange, lemon, maple syrup

SELECTED AVECS & SPIRITS

Pris per cl

COGNAC

Martell VSOP | 32:-

Martell Cordon Bleu | 52:-

Martell XO | 62:-

Martell Création Grand Extra | 130:-

Martell L'Or | 500:-

Hennessy XO | 56:-

Hennessy Paradis | 129:-

Rémy Martin VSOP | 32:-

Rémy Martin Louis XIII | 500:-

CALVADOS

Busnel VSOP | 27:-

Boulard Grande Solage | 27:-

RUM

Havana Club Añejo 7 años | 32:-

El Dorado 12 yrs | 32:-

El Dorado 15 yrs | 42:-

Brugal 1888 | 34:-

Zacapa Centenario Solera 23 yrs | 46:-

AMERICAN WHISKEY

Makers Mark | 30:-

Four roses small batch | 32:-

Jr T Stagg | 60:-

Single Barrel Jack | 35:-

Mitchers 10 yrs Single Barrel Bourbon | 107:-

Mitchers Rye Whiskey | 35:-

Mitchers Bourbon | 35:-

Mitchers American Whiskey | 35:-

Mitchers Sour Mash | 35:-

SCOTCH WHISKY

Famous Grouse | 27:-

Grants | 27:-

Tullamore Dew | 27:-

Chivas 12 yrs | 30:-

Chivas 18 yrs | 48:-

Johnnie Walker Gold Label 18 yrs | 46:-

Johnnie Walker Blue Label | 70:-

Bowmore 12 yrs | 30:-

Highland Park 12 yrs | 30:-

Talisker 10 yrs | 30:-

Glenfiddich 12 yrs | 30:-

Glenlivet 12 yrs | 32:-

Oban 14 yrs | 42:-

MacAllan Double Cask 12 yrs | 42:-

Macallan Rare Cask | 72:-

WINE

SPARKLING WINE

- 2014 La Vida al Camp Brut Nature, Cava, Spain | 120/600:-
M.V. Taittinger Brut Réserve, Champagne, France | 155/875:-
M.V. Taittinger Brut Rose, Champagne, France | 1000:-
Richard Juhlin, Blanc de Blancs (non alcoholic) | 120:-

WHITE

- 2016 Les Grand Chais de France, Le Havre de Paix Blanc, France | 125/550:-
2017 Andre Vatan "Les Charmes", Sancerre, Loire, France | 160/800:-
2016 Beringer Founder's Estate Chardonnay, California, USA | 170/850:-
2016 Domaine des Hâtes, Chablis, Bourgogne, France | 165/800:-
2015 Van Volxem "Schiefer Riesling" Mosel, Germany | 150/750:-

ROSÉ

- 2017 Les Grand Chais de France, Le Havre de Paix Rosé, France | 125/550:-
2016 Sancerre Rosé, Domaine André Vatan, Loire, France | 725:-

RED

- 2016 Anciens Temps Rouge, Aude, France | 125/550:-
2015 D. de la Mordorée "La Dame Rousse", Côtes du Rhône, France | 145/700:-
2016 Vincent Girardin "TerroirNoble", France | 170/850:-
2015 Bodegas Roda "Sela", Rioja, Spain | 170/850:-
2015 Querciabella "Mongrana", Tuskany, Italy | 140/700:-
Morouj Merlot Red Wine (non alcoholic) | 85:-

BEER & CIDER

DRAUGHT BEERS

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

BOTTLED BEERS

- Nya Carnegie Bryggeriet, Luma Pils, Sweden | 78:-
Coppersmith, Quenn Pale Ale, Sweden | 90:-
Carlsberg Export, Denmark | 72:-
Carlsberg Hof Organic, Denmark | 70:-
Carlsberg Non Alcoholic, Denmark | 48:-

La Cidraie, France | 72:-

SOFT DRINKS

- Coca Cola, Coca Cola light, Coca Cola zero | 48:-
Sprite | 48:-
Fanta orange/lemon | 48:-
Redbull | 58:-

SNACKS & BITES

PATA NEGRA & MANCHEGOOST KROKETTER

Pata negra & manchego cheese croquettes
95:- 3pcs

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, BUFFELMOZZARELLA OCH BRUSCHETTA

Italian charcuterie with buffalo mozzarella, artichoke purée and garlic bread
265:-

LÖJROMSDIPP MED POTATISCHIPS*

Mix of bleak roe with almond potato chips
110:-

LARSSONS CHIPS

Seasonal potatoes lightly salted
Root vegetable chips (beetroots, parsnips and root parsley)
Potatoes with dill, chives and sour cream
45:-

OLIVER/ Olives

VALENCIA MANDLAR/ Almonds
65:-

CHILI- & PARMESANFRITTERADE KYCKLINGFINGRAR MED HARISSAMAJONNÄS

Chili & parmesan fried chicken fingers with harissa mayonnaise
145:-

OSTRON LA RONGE NO 2 (tuesday to saturday from 17:00)

Oysters La Ronge No 2
1 pc/ 35
6 pcs/ 190
12 pcs/ 360

ÄPPELPAJ SMAKSATT MED KANEL, SERVERAS MED EN KULA VANILJGLASS

Apple pie flavored with cinnamon served with vanilla ice cream
115:-

SAFFRANSPANNACOTTA MED BÄRKOMPOTT

Saffran Panna Cotta served with mixed berry compote
105:-

Please inform us for any 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.

1000:-

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 Côte des Blancs district named for its high quality Chardonnay.

2200:-

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:-

2009 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.

2700:-

REFRESHING 156:-

A perfect pick-me-up to get the night started. We have something for everybody.

PENICILLIN

Whisky, ginger, honey, lemon, smoke

STRANGER IN SHIBUYA

Yuzu sake, house umeshu mix, Yellow Chartreuse, Ginger Beer

FROM MEXICO WITH LOVE

Habanero infused tequila, agave, lime, Hellfire bitter, spicy salt

LAST WORD

London dry gin, Green Chartreuse, Maraschino, lime

NOBIS MARTINI SELECTION 175:-

The history of the martini is an unsolved mystery and has been discussed for ages. From the legendary three Martini lunch to James Bond's evening Martini, but one thing is for sure that it will never go old-fashioned.

PINK GIN

Japanese Gin, house blend of bitters

GIMLET

London Dry Gin, season lime cordial

BREAKFAST MARTINI

London Dry Gin, orange marmalade, lemon

MOCKTAILS 95:-

At the gold bar you're always able to get something non-alcoholic. Here we present flavors of the season. But we can always create something upon request.

THE BOTANIST

Seedlip, fermented cucumber, lime, tonic

DRY TIME

Seedlip, verjuice, lemon, grape soda

BEE HOUSE

Seedlip, honey, cloudy apple, lime