

ALLA DAGAR 17.00-21.00

CHAMPAGNE

M.V. Taittinger Brut Réserve
875: -

2008 Dom Pérignon
2700: -

M.V. Taittinger Prélude Grands Cru Brut
1150: -

2007 Taittinger Comtes de Champagne
2500: -

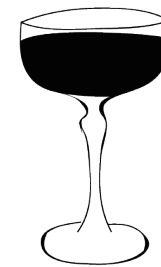
2008 Diebolt-Vallois "Fleur de Passion"
2200: -

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 161:-

STRAWBERRY BASIL SMASH

Vodka, strawberries, basil, lemon, agave

STOCKHOLM MULE

Vodka, Passionfruit Hellfire bitter, ginger beer, lime

GARDEN PARTY

Mezcal, grappa, cassis, lime, agave

PAPER PLANE

Makers Mark, Aperol, amaro Montenegro and lemon

CHARLIE CHAPLIN

Apricot brandy, sloe gin, lime

LAST WORD

Green Chartreuse, Maraschino liqueur, gin and lime

DARK AND STORMY

Goslings rum, lime, ginger and simple syrup

SELECTED AVECS & SPIRITS

COGNAC

Martell VSOP | 32:-
Martell Cordon Bleu | 52:-
Martell XO | 62:-
Martell Création Grand Extra | 130:-
Martell L'Or | 500:-
Hennessy XO | 60:-
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:-
Gosling's | 27:-
Zacapa Centenario Solera 23 yrs | 46:-

AMERICAN WHISKEY

Makers Mark | 32:-
Woodford | 30:-
George T Stag | 80:-
Michters 10 yrs Single Barrel Bourbon | 35:-
Michters Rye Whiskey | 110:-
Michters Bourbon | 37:-
Michters American Whiskey | 37:-
Michters Sour Mash | 37:-

SCOTCH WHISKY

Naked Grouse | 32:-
Johnnie Walker Blue Label | 70:-
Bowmore 12 yrs | 30:-
Highland Park 12 yrs | 375:-
Talisker 10 yrs | 32:-
Glenlivet 12 yrs | 38:-
Balvenie Double Wood 12 yrs | 32:-
Oban 14 yrs | 42:-
MacAllan Double Cask 12 yrs | 42:-

WINE

SPARKLING WINE

Arts de Luna, Cava | 120:-/600:-
M.V. Taittinger Brut Réserve, Champagne, France | 165:-/875:-
M.V. Taittinger Brut Rose, Champagne, France | 1055:-
Richard Juhlin, Blanc de Blancs (non alcoholic) | 120:-

WHITE

2018 Da Luca Pinot Grigio, Sicilia ITA | 125:-/ 550:-
2015 Van Volxem Schiefer Riesling, Mosel GER | 150:-/750:-
2018 Gitton "Les Belles Dames", Sancerre FRA | 160:-/800:-
2018 William Fèvre Petit Chablis, FRA | 165:- / 800:-
2017 Sandhi Santa Rita Hills Chardonnay USA | 170:- / 850:-

ROSÉ

2017 Domaene Gobelsburg, Niederösterreich AUS | 130:-/ 595:-

RED

2018 Da Luca Nero d'Avola, Sicilia ITA | 125:- / 550:-
2017 Querciabella Mongrana, Toscana ITA | 140:-/ 700:-
2017 Domaine de la Mordorée, Rhône FRA | 145:-/ 700:-
2016 Bodegas Roda "Sela", Rioja ESP | 160:-/ 800:-
2017 Terroir Noble, Bourgogne FRA | 170:-/850:-
Morouj Merlot Red Wine (non alcoholic) | 85:-

BEER & CIDER

DRAUGHT BEERS

Carlsberg Export, Denmark | 78:-
Nya Carnegie Bryggeriet Kellerbier, Sweden | 85:-
Brooklyn East IPA, USA | 95:-

BOTTLED BEERS

Birra Poretti No 4, Italien | 76:-
Nya Carnegie Bryggeriet, Luma Pils, Sweden | 78:-
Carlsberg Export, Denmark | 72:-
Carlsberg Hof Organic, Denmark | 69:-
Carlsberg Non Alcoholic, Denmark | 55:-

Dry apple cider, La Cidraie, France | 76:-

SOFT DRINKS

Coca Cola, Coca Cola light, Coca Cola zero | 42:-
Sprite | 42:-
Fanta orange/lemon | 42:-
Redbull | 58:-
Granny soda | 59:-
Rhubarb cream soda | 59:-

SNACKS & BITES

BUFFELMOZZARELLA 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
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:-

OLIVER/MARINERADE OLIVER
Olives/Marinated olives
65:-/69:-

CHIPS/NÖTMIX
Chips/Mixed nuts
45:-/65:-

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:-

CITRONPAJ MED ITALIENSK MARÄNG
Lemon pie with Italian meringue
105:-

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

CHOKLADTRYFFEL/ Chocolate truffle
45:-

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 Côte 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:-

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 161:-

PENICILLIN

Scotch, ginger, honey, lemon, smokey whiskey float

FROM MEXICO WITH LOVE

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

NOBIS MARTINI SELECTION 175:-

GIMLET

Gin and house-made lime cordial

ESPRESSO MARTINI

Espresso, vodka, Kahlua, simple syrup

MOCKTAILS 95:-

THE BOTANIST

Seedlip, fermented cucumber, lime, tonic

DRY TIME

Seedlip, verjuice, lemon, grapefruit soda

BEE HOUSE

Seedlip, honey, cloudy apple, lime