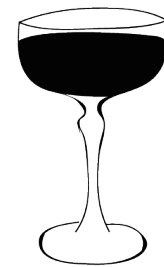


## Welcome to our Lounge

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:-

### BELLINI COLADA

Arts de Luna Cava, pineapple, coconut rum, lime leaf

### CLARIFIED LINGONBERRY

House Gin blend, Dom. Wachau Riesling, lingonberry syrup, half n half

### EMPEROR PENGUIN

Olmecca Altos Plata, Italicus Bergamotto, yuzu, lemon, thyme, Angostura bitters

### ELEVATOR TO THE GALLOWS

House Rum blend, Green Chartreuse, passion fruit, lemon, agave

### FIKA OLD FASHIONED

Maker's Mark Bourbon, coffee, cardamom, vanilla, demerara syrup,  
Angostura Bitters

### MEXICAN TUXEDO

Olmecca Altos Plata, Mezcal blend, Mancino Secco Vermouth,  
Luxardo Maraschino, Pernod Absinthe, Angostura orange bitters

## 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 Stagg | 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:-

## CHAMPAGNE

### MULTI-VINTAGE

- M.V. Taittinger Brut Réserve, Champagne | 165:-/875:-
- 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 "Prèmiere 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 Prèmiere Cuvée | 2600:-
- 2007 W. Deutz "Amour de Deutz" BdB | 6500:-
- 2008 Dom Pérignon | 6950:-
- 1996 Henriot "Cuvée des Enchanteleur" | 9000:-

## NOBIS CLASSICS | 163:-

### STRAWBERRY BASIL SMASH

Absolut Vodka, strawwberries, lemon, agave, basil

### NOBIS BLOODY MARY

Belvedere Vodka, O.P. Anderson Aquavit, tomato juice, radish, olive brine, lemon, spices

### NOBIS NEGRONI

Beefeater 24 Gin, Mancino Rosso Vermouth, Campari, strawberries, basil

## MOCKTAILS | 85:-

### NON -ALCO NEGRONI

Ceder's non-alcoholic Gin, Martini NOLO Vibrante Vermouth, Monin Bitter

### VIRGIN STRAWBERRY BASIL SMASH

Strawberries, lemon, agave, basil

### PINK PASSION

Passionfruit, lime, pink grapefruit soda

## WINE

### SPARKLING WINE

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

### WHITE

2019 Da Luca Pinot Grigio, Sicilia ITA | 125:-/ 550:-  
2019 Dom. Wachau Riesling selection AUT | 140:-/700:-  
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

2019 Da Luca Nero d'Avola, Sicilia ITA | 125:- / 550:-  
2017 Domaine de la Mordorée, Rhône FRA | 145:-/ 700:-  
2017 Bodegas Roda "Sela", Rioja ESP | 160:-/ 800:-  
2018 Burzi Langhe Nebbiolo ITA | 160:-/ 800:-  
2017 Dom. Bouchard Haut-Côtes des Nuits FRA | 170:-/850:-

## BEER & CIDER

### DRAUGHT BEERS

Carlsberg Export, Lager, Denmark | 78:-  
Nya Carnegie Bryggeriet Kellerbier, Sweden | 85:-  
Brooklyn Brewery Defender IPA, USA | 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

Beskows VY 25 cl  
(Äpple & Slånbär/Päron & Körsbär/Äpple & Humle/Skåne & Småland) | 85:-  
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)

BURRATA MED GRÖN SPARRIS, PISTAGENÖTTER, GRANATÄPPLE  
OCH GRANATÄPPLEMELASS-VINAIGRETTE  
Burrata cheese with green asparagus, pistachio, pomegranate  
and pomegranate molasses vinaigrette  
175:-

UTVALDA ITALIENSKA CHARKUTERIER MED KRONÄRTSKOCKSKRÄM,  
BURRATA OCH BRUSCHETTA  
Italian charcuterie with burrata, artichoke purée and garlic bread  
285:-

PIMIENTOS DE PADRON MED  
LIME OCH FLINGSALT  
pimientos de padrón with lime and flake salt  
65:-

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

FRITERAD KRONÄRTSKOCKA MED PARMESAN- OCH HARISSAMAJONNÄS  
Fried artichoke with parmesan and harissa mayonnaise  
75:-

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

NOCELLARA OLIVER  
Nocellara olives  
69:-

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

CITRONVERBENA-PANNACOTTA MED RABARBER- OCH JORDGUBBSCHUTNEY  
Lemon verbena panna cotta served with rhubarb and strawberry chutney  
95:-

DAGENS SORBET MED BÄR  
Sorbet of the day with berries  
65:-

CHOKLADTRYFFEL/Chocolate truffle  
45:-

Please inform our staff of your allergies