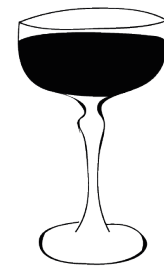


Welcome to our Lounge

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:-

GINGER SOUTHSIDE

Beefeater Gin, ginger, mint, lemon

GEORGIA LEMONADE

Makers Mark Bourbon, peach, lemon, soda water, Angostura orange bitters

STRAWBERRY BASIL SMASH

Absolut Vodka, strawberries, basil, lemon, agave

ELEVATOR TO THE GALLOWS

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

AUTUMN SOUR

Brugal Anejo superior Rum, Busnel VSOP Calvados, Merlet poire, lemon, lime, egg white

FIKA OLD FASHIONED

Makers Mark Bourbon, vanilla, cardamom, coffee, demerara sugar, angostura bitters

NOBIS NEGRONI

Strawberry infused Beefeater 24 Gin, Mancino Rosso vermouth, Campari, basil

SELECTED AVECS & SPIRITS

COGNAC

Martell VSOP | 45:-

Martell Cordon Bleu | 60:-

Martell XO Shape | 95:-

Martell Création Grand Extra | 160:-

Martell L'Or de Jean Martell | 700:-

Hennessy XO | 65:-

Hennessy Paradis Rare | 505:-

Rémy Martin Louis XIII | 700:-

CALVADOS

Busnel Calvados Pays d'Auge V.S.O.P. | 32:-

Boulard VSOP Grand Solage Pays d'Auge | 33:-

Boulard XO | 40:-

RUM

El Dorado 12 yrs | 34:-

El Dorado 15 yrs | 44:-

Brugal 1888 | 39:-

Diplomatico Reserva Exclusiva | 37:-

Zacapa Centenario Solera 23 yrs | 48:-

AMERICAN WHISKEY

Makers Mark | 32:-

Makers Mark 46 | 46:-

George T Staggs | 80:-

William Larue Weller Kentucky Straight Bourbon | 130:-

Blanton's Single Barrel Bourbon | 46:-

Michter's US*1 Straight Bourbon | 38:-

SCOTCH WHISKY

Monkey Shoulder | 31:-

Johnnie Walker Blue Label | 75:-

Bowmore 12 yrs | 32:-

Highland Park 12 yrs | 30:-

Talisker 10 yrs | 32:-

Balvenie Double Wood 12 yrs | 38:-

Oban 14 yrs | 42:-

Macallan Double Cask 12 yrs | 39:-

AGAVE

Olmeca Altos Plata | 29:-

Clase Azul Reposado | 119:-

Patron Añejo | 48:-

Don Julio Blanco | 33:-

Don Julio 1942 | 115:-

Mezcal Montelobos Tobala | 41:-

Tier Miahuatlan Espadin Mezcal | 32:-

CHAMPAGNE

MULTI-VINTAGE

- M.V. Laurent Perrier La Cuvée Brut | 165:-/875:-
- M.V. Laurent Perrier Cuvée Rosé Brut | 950:-
- M.V. Taittinger Brut Réserve, Champagne | 1025:-
- 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:-
- 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 | 3500:-
- 2010 Dom Pérignon | 2900:-
- 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:-

MOCKTAILS | 85:-

VIRGIN STRAWBERRY BASIL SMASH
Strawberries, basil, lemon, agave, soda

PINK GINGER
Ginger, lime, pink grape soda

PASSION SENSATION
Martini NOLO Vibrante, lemon, passion fruit, ginger beer

WINE

SPARKLING WINE

Arts de Luna, Cava | 120:-/600:-
Laurent-Perrier La Cuvée Brut, Champagne | 165:-/875:-

WHITE

2019 Da Luca Pinot Grigio, Sicilia ITA | 125:-/ 550:-
2019 Dom. Wachau Riesling selection AUT | 140:-/700:-
2020 Txakoli Rezabal Arri Seleccion, Getariako Txakolina, ESP | 160:-/800:-
2018 Gitton "Les Belles Dames", Sancerre FRA | 160:-/800:-
2018 William Fèvre Petit Chablis, FRA | 160:- / 800:-
2019 Dom. Vessigaud, 'Bois Maréchal' Mâcon Charnay, Chardonnay, FRA | 170:- / 850:-

RED

2019 Da Luca Nero d'Avola, Sicilia ITA | 125:- / 550:-
2020 Domaine de la Mordorée, Rhône FRA | 145:-/ 700:-
2019 Protos Roble, Ribera del Duero, ESP | 150:-/750:-
2019 Luigi Voghera Lange Nebbiolo, ITA | 155:-/775:-
2017 Bodegas Roda "Sela", Rioja ESP | 160:-/ 800:-
2017 Dom. Bouchard Haut-Côtes des Nuits FRA | 170:-/850:-

ROSÉ

2020 Dom Gobelsburg Rosé, Niederösterreich, AUT | 130:-/700:-
2020 Mouton Cadet, Les Parcelles Rosé, Bordeaux, FRA | 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 100 watts IPA, IPA, 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:-

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:-
Oddbird Spumante 20 cl, Blanc de blancs | 120:-
La Meré Poulard, Jus de Pomme | 65:-
Coca Cola, Coca Cola zero, Sprite, Fanta Orange/Lemon | 42:-
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,
BUFFELMOZZARELLA OCH BRUSCHETTA
Italian charcuterie with mozzarella, artichoke purée and garlic bread
285:-

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

KROKETTER MED PARMESAN OCH PATA NEGRA
Croquettes with parmesan and Pata negra
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