

# Nobis Hotel

STOCKHOLM

## NOBIS COCKTAILS 195:-

(From 17.00)

### ALWAYS AT NOBIS

#### STOCKHOLM

##### FIVE SHADES OF PINK

Tanqueray Gin, Rhubarb, Cocchi Americano,  
Pink Grapefruit Soda, Elderflower Foam

#### STRAWBERRY BASIL SMASH 2.0

##### UPDATED VERSION OF THE BELOVED CLASSIC

Ketel One Vodka, Citric Adjusted Strawberries,  
Rue Berry, Basil Oil

#### VENICE

##### THE GOLDEN BELLINI

Brugal 1888, Galliano Vanilla & Apertivo, Peach,  
Moët & Chandon Brut, Black Tea Whey

#### POTENT PEACHES

##### SWEET TEA RUM OLD FASHIONED

BRUGAL 1888, PLANTERAY 3 STARS , BERGAMOT, PEACH ,  
EMPEROR'S UMESHU & CHARRED PEACH

For more drinks options ask your waiter for The Gold Bar  
Cocktail Menu

## TEMPERANCE 90:-

#### PEAR & CHAMOMILE ICE TEA

##### REFRESHING AND HERBACEOUS

Chamomile Tea, Non-alc Pear Cider, Lemon, Sugar

#### GRAPEFRUIT & BUBBLES

##### FRUITY, CRISP AND BUBBLY

French Bloom Sparkling Wine, Citric Blend,  
Pink Grapefruit Soda, Agave Nectar

## CLASSIC COCKTAILS 195:-

(Served All Day)

#### NEGRONI

Tanqueray Gin, Cocchi Vermouth,  
Carpano Bitter

#### OLD FASHIONED

Makers Mark Bourbon, Sugar, Bitters

#### DRY MARTINI

Tanqueray Gin, House Vermouth Blend,  
Orange Bitters

#### VEUVE CLICQUOT RICH SPRITZ

A spritz with hints of pineapple, grapefruit zest,  
cucumber, celery, peppers

200ml 195:-

## ICE TEA | LEMONADE 69:-

Pink Grapefruit Lemonade  
Giger Lemon Lemonade

Lemon & Verbena Green Ice Tea  
Peach Ice Tea

## SNACKS

### Snacks

ROSSINI KAVIAR GOLD SELECTION 30GR  
ROSTAD BRIOCHE, FRÖKNÄCKE OCH VISPAD FÄRSKOST MED LIME ZEST  
Rossini Caviar Gold Selection 30gr  
Served with toasted brioche, seed cracker and whipped cream cheese with lime  
795 kr

(Add a bottle of Krug, Grande Cuvée 173 ème Édition 3.300 sek)

OSTRON "FINE DE CLAIRE" NO 3, CHAMPAGNE-& SCHALOTTENLÖK- VINÄGRETT  
Oysters "fine de claire" no3, Champagne- & shallot vinaigrette  
45sek/st 4st 165 sek 6st 230 sek 12st 395 sek

(Add a bottle of Krug, Grande Cuvée 173 ème Édition 3.500 sek)

### CHARKBRICKA

PROSCIUTTO DI PARMA, COPPA DI PARMA, TRYFFEL SALAMI , MORTADELLA PISTAGE, MOZZARELLA,  
PICCADILLY TOMATER, HUMMUS-DIPP OCH VITLÖKS BRUSCHETTA  
Charcuterie board with: Prosciutto di parma, coppa di parma, truffle salami, mortadella pistachio,  
mozzarella, piccadilly tomatoes, hummus dipp and garlic bread  
295:-

SVENSKA LANTCHIPS, PROSCIUTTO DI PARMA, TRYFFELMAJONNÄS, GRÄSLÖK  
Potato chips, prosciutto di Parma, truffle mayonnaise, chives  
135:-

PIMIENTOS DE PADRON MED LIME OCH PARMESAN  
Pimientos de padron with lime and parmesan  
125:-

POMMES FRITES, TRYFFEL MAJONNÄS  
French fries with truffel mayonnaise  
78:-

OLIVER  
Olives  
75:-

NÖTMIX  
Mixed nuts  
75:-

VALENCIA MANDLAR  
Valencia almonds  
75:-

## ÖL & CIDER

### Beer & Cider

ÖL & CIDER - Beer & Cider

House Lager	5,0%	89:-
Melleruds Utmärkta Pilsner	4,5%	89:-
Sleepy Bulldog Pale Ale	4,8%	92:-
Wisby Pils	5,0%	92:-
Daura Damm Gluten-Free Lager	5,4%	92:-
Inedit Damm	4,8%	92:-
Briska Cider	4,5%	79:-

### Alkoholfritt - Non Alcoholic

Heineken 0,0% NED 59:-  
Ship Full of Ipa 0,0% SWE 59:-  
Briska Cider 0,5% FRA 59:-

Riesling 0% ,Corvers Kauter,Rhein 110 / 495:-  
French Bloom Le Blanc 0% 130 / 350 :-  
Syrah 0% , Chavin Zero France 110 / 495:-

Coca Cola, Coca Cola Zero, Sprite, Fanta Orange/Lemon 44:-  
Red Bull/ Red Bull Sugar Free 60:-  
Stenkulla mineral water 33 cl 44:-  
Stenkulla mineral water 75cl 79:-

Pink Grapefruit Lemonade 69:-  
Giger Lemon Lemonade 69:-

Lemon & Verbena Green Ice Tea 69:-  
Peach Ice Tea 69:-

# VIN Wine

## BUBBEL | SPARKLING

N.V Moet & Chandon, Champagne 205 / 1095  
2018 Veuve Clicquot La Grande Dame 500 / 3000  
M.V Krug, Grande Cuvée 173 ème Édition 599 / 3800  
M.V Bach Brut Cava 150 / 775

## CORAVIN BY GLASS

### VITT VIN | WHITE WINE

2021 Chateau d'Esclans "Les Clans" Provence Rose 340 / 1650  
2022 Meursault, Henri De Villamont 395 / 2000  
2022 Jayson Pahlmayer Chardonnay 290 / 1500  
2023 Chablis 1er Cru "Mont de Milieu" Charly Nicolle 275 / 1300

### RÖTT VIN | RED WINE

2022 Barbaresco Reyna, Michele Chiarlo 360 / 1800  
2023 Pinot Noir "Matinee" Paul Lato, Santa Barbara County 310 / 1600  
2022 Cabernet Sauvignon, Joseph Phelps - Napa Valley 390 / 1900  
2016 Chateau Talbot, Saint Julien 350 / 1750

## VITT VIN | WHITE WINE

2022 Sancerre, Domaine Durand, FRA 200 / 1000  
2002 Riesling, The grape Collective, GER 180 / 850  
2022 Rombauer Carneros Chardonnay, USA 225 / 1250  
2023 Pinot Grigio, Pasqua ITA 145 / 665  
2022 Chablis, Charly Nicolle, FRA 185 / 875

## RÖTT VIN | RED WINE

2023 Bardolino, Pasqua, ITA 145 / 665  
2022 Syrah, Domaine Durand "Rive Droite" FRA 185 / 875  
2022 Cabernet Sauvignon, Prati by Louis M. Martini, USA 220 / 1100  
2019 Chianti Riserva "Collezione Oro" Piccini, ITA 165 / 775  
2022 Pinot Noir, Eden Valley, USA 185 / 875

## ROSÉ

2025 Whispering Angel, Provence, FRA 160 :- | 800:-  
2022 Santa Julia, Mendoza, ARG 145:- | 665:-

2025 Whispering Angel, Provence, Magnum FRA | 1600:-  
2024 Whispering Angel, Provence, 3L FRA | 3200:-

## CHAMPAGNE

M.V Veuve Cliquot Brut | 1200:-  
M.V Launois Valentine Rose Brut | 1295:-  
M.V Ruinart BdB Brut | 1900:-  
2008 Laurent Perrier Millésimé Brut | 2200:-  
2015 Dom Pérignon | 4200:-  
2013 Louis Roederer, Cristal | 4000:-

## MAGNUM

M.V. Laurent Perrier Cuvée Rosé Brut | 3995:-  
M.V Ruinart BdB Brut | 4000:-  
1996 Henriot "Cuvée des Enchanteleur" | 9000:-

# FÖRRÄTTER Appertizers

TOMATCARPACCIO PÅ CUORE DI BUE TOMAT  
STRACCIATELLA DI BURRATA OST, PISTAGE, BASILIKA, EVOO OCH BALSAMICOKRÄM  
Cuore di bue tomatoes carpaccio, straciatella di burrata cheese, pistacchio,  
basil, EVOO and balsamic cream  
215:-

CALAMARES FRITOS MED BLÄCKFISKBLÄCK AIOLI, CITRON OCH GRÄSLÖK  
Crispy fried calamari with squid ink aioli, lemon and chives  
175:-

RÅBIFF PÅ SVENSKT NÖTKÖTT 120GR  
SERVERAS MED TRYFFELMAJONNÄS, PICKLAD SILVERLÖK OCH JORDÄRTSKOCKSCHIPS  
Steak tartare of Swedish beef 120gr, Served with truffel mayo, pickled white onion  
and Jerusalem artichoke chips  
195:-

TARTAR PÅ GULFENAD TONFISK  
LIME-YUZU- SESAMDRESSING, AVOKADO, TÅNGKAVIAR, AJÍ AMARILLO OCH MARCONAMANDEL  
Yellowfin tuna tartare  
Lime-yuzu-sesame dressing, avocado, seaweed caviar, ají amarillo and Marcona almonds  
255:-

SÖTPOTATISHUMMUS  
TOMAT-LÖKSSALLAD, VITLÖKS BRUSCHETTA, KALAMATA OLIVER, NÄRINGSJÄST,  
TOMATPULVER OCH EVOO  
Sweet potato hummus  
Tomatto and onion salad, garlic bread, Kalamata olives, nutritional yeast,  
tomato powder and EVOO  
215:-

## VARMRÄTTER | MAIN COURSES

### KLASSIKER | CLASSICS

SALLAD MED DITT VAL AV: GRILLADE MAJSKYCKLINGFILÉ (CAESAR DRESSING & PARMESAN)  
HALSTRAD GULFENAD TONFISK (CITRONDRESSING, INGEFÄRSMAJONNÄS)  
VEG : GRILLADE KRONÄRTSKOCKSHJÄRTAN (OLIVOLJA, BALSAMVINÄGER & PARMESAN)  
SERVERAS PÅ SALLADSBLAD, PICCADILLY TOMATER, QUINOA TRICOLORE, AVOKADO OCH SOCKERÄRTOR  
Salad with your choice of: Grilled corn fed chicken filé (caesar dressing & parmesan)  
Seared Ahi tuna salad (lemon dressing & ginger mayonnaise)  
Grilled artichoke hearts (olive oil, balsamic vinegar & parmesan)  
269:-

FÄRSK PASTA MED RAGU GJORD PÅ SVENSK HÖGREV,  
RÖDVIN, SAN MARZANO TOMATER OCH PARMIGIANO REGGIANO, BRÄSERAD I 5 TIMMAR  
Fresh pasta with ragù made of Swedish prime rib, red wine, San Marzano tomatoes  
and parmigiano reggiano slowly braised for 5 hours  
245:-

RÅBIFF PÅ SVENSKT NÖTKÖTT 180gr  
SERVERAS MED TRYFFELMAJONNÄS, PICKLAD SILVERLÖK OCH JORDÄRTSKOCKSCHIPS  
Steak tartare of Swedish beef 180gr, served with truffel mayo, pickled white onion  
and Jerusalem artichoke chips  
275:-

### À LA CARTE

SKALDJURSPASTA  
FÄRSK LINGUINE, GAMBAS, BLÅMUSSLOR, CALAMARI , HUMMERFOND,  
PICCADILLY-TOMATER OCH CITRON  
Frutti di mare pasta  
Fresh linguine, prawns, mussels, lobster stock, piccadilly tomatoes and lemon  
285:-

SPARRISRISOTTO  
PESTO GENOVESE MED BASILIKA-PECORINO-PINJENÖTTER,  
CITRON, PARMIGIANO REGGIANO OCH RAMSLÖK RISCHIPS  
Asparagus risotto  
Pesto Genovese with basil/pecorino/pine nuts, lemon, parmigiano regiano  
and wild garlic rice chips  
255:-

'BUTTERFLY' GRILLAD HAVSABBORRE  
SERVERAS MED SALLAD PÅ PICCADILLY TOMATER, KRUTONGER, BASILIKA, SJÖKORALL,  
KULPOTATIS, CHAMPAGNEVINÄGRETT  
Grilled butterflied seabass  
Served with a salad of piccadilly tomatoes, croutons, basil, samphire,  
new potatoes and champagne vinaigrette  
375 kr

ANKA-FRITES  
MAJS ANKBRÖST, GRÖNPEPPARSÅS SERVERAS MED PARMESAN-DILL POMMES OCH SALLADSBLAD  
Duck-frites  
Served with green peppercorn sauce, parmesan-dill fries and green leafy salad  
345 KR

DUBBEL SMASH CHEESEBURGARE, (2\*90GR),  
HEMGJORDA PICKLES, BRIOCHE, BBQ-MAJONNÄS, KRISPSALLAD, BIFTOMAT OCH POMMES FRITES  
GÅR ATT FÅ VEGETARISK MED HALLOUMI  
Double cheeseburger (2\*90gr), homemade pickles, brioche bun , cheddar cheese, bbq-mayo,  
crispy salad, beef tomato and french fries, (We can also offer a vegetarian alternative)  
285:-

## BINO SHARING MENU

Bino`s avsmakningsmeny , Serveras i sharing style för samtliga gäster  
Som inkluderar: Tre förrätter, två huvudrätter  
med tillbehör och såser samt dessert  
695 kr per person

### FÖRRÄTTER

TOMATCARPACCIO PÅ CUORE DI BUE TOMAT  
Stracciatella di Burrata ost, pistage , basilika , evoo & balsamico-kräm  
Cuore di bue tomatoes carpaccio, straciatella di burrata cheese, pistacchio,  
basil, EVOO and balsamic cream

CALAMARES FRITOS  
Med bläckfiskbläck aioli, citron och gräslök  
Crispy fried calamari with squid ink aioli, lemon and chives

RÅBIFF PÅ SVENSKT NÖTKÖTT  
Serveras med tryffelmajonnäs, picklad silverlök och jordärtskockschips  
Steak tartare of Swedish beef , Served with truffel mayo, pickled white onion  
and Jerusalem artichoke chips

### Varmrätter

'BUTTERFLY' GRILLAD HAVSABBORRE  
Serveras med sallad på piccadilly tomat, krutonger, basilika, sjökorall,  
kulpotatis, champagnevinägrett  
Grilled butterflied seabass  
Served with a salad of piccadilly tomatoes, croutons, basil, samphire,  
new potatoes and champagne vinaigrette

och

ANKA-FRITES  
Majs Ankbröst, grönpepparsås serveras med parmesan-dill  
pommes och salladsblad  
Duck-frites  
Served with green peppercorn sauce,  
parmesan-dill fries and green leafy salad

### Dessert

JORDGUBB-RABARBERSPAJ  
med ekologisk vaniljglass  
Strawberry and rhubarb pie with organic vanilla ice cream

Vi erbjuder tre olika vinpaket i prisklasserna som följer:  
You can choose from the following wine packages

Village 550 kr p/p

Premier Cru 1100 kr p/p

Grand Cru 2100 kr p/p