

Nobis Hotel

STOCKHOLM

BINO SUMMER HIGHBALLS 180:- (Served All Day)

RICH GIRL SPRITZ

Kapriol Blood Orange & Peach Gin, Veuve Clicquot Rich Champagne
Raspberry, Cucumber, Soda water

SWEDISH PALOMA

Almqvist Rejmyre Akvavit, Elderflower, Three Cents Pink Grapefruit Soda

SUMMER APPLE PIE

Boulard VSOP Calvados, Zubrowka, Apple, Vanilla, Three Cents Plain Soda

NATURE'S LEMONADE

Ógin Nature, Cucumber, Three Cents Mandarin & Bergamot Soda

MOANIN' AT MIDNIGHT

Maker's Mark Bourbon, Emperor's Umeshu, Peach, Three Cents Cherry Soda

BRAMBLE MAMIE TAYLOR

Dalmore 12, Blackberry, Three Cents Ginger Beer

For more drinks ask your waiter for The Gold Bar
Cocktail Menu (Open from 5 p.m.)

BINO SHARING MENU

BINO'S SHARING MENY , SERVERAS I SHARING STYLE FÖR SAMTLIGA GÄSTER
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

DUBBEL SMASH CHEESEBURGARE, (2*90GR),
HEMGJORDA PICKLES, BRIOCHE, BBQ-MAJONNÄS, KRISPSALLAD, BIFFTOMAT 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)

ELLER / OR

VALFRI ÄGG RÄTT
Your choice of egg dish

DESSERT

FATTIGA RIDDARE
BRIOCHE BRÖD, EKOLOGISK VANILJGLASS, SVENSK JORDGUBBAR , SALT KOLASÅS
French toast, brioche bread, egological vanilla ice cream,
Swedish strawberries, salted caramel sauce

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

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:-

OKAY, SHANDY? 69:-
non-alcoholic shandy flavoured with Mandarim, Habanero & Chinese Bay
Leaf, 0,2%

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
M.V Veuve Cliquot Brut 220 / 1200
M.V Krug, Grande Cuvée 173 ème Édition 599 / 3800

M.V Bach Brut Cava 150 / 775

French Bloom Le Blanc 0% alk. 130 / 350

CORAVIN BY GLASS

VITT VIN | WHITE WINE

2022 Idda Bianco , Gaja 199 / 995

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 Barolo Tortoniano , Michele Chiarlo 360 / 1800

2023 Chambolle Musigny , Pinot Noir , Domaine Francois Bertheau 495 / 2500

2020 Cabernet Sauvignon , Jayson Pahlmayer - Napa Valley 390 / 1900

2016 Chateau Talbot, Saint Julien 350 / 1750

2021 " Mercury Head " Napa Valley , Cabernet Sauvignon , Orin Swift Cellars 795 / 3500

ROSÉ

2025 Whispering Angel, Provence, FRA 160 :- | 800:-
2025 Maison Galoupet G, Provence, FRA 155:- | 750:-

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

VITT VIN | WHITE WINE

2022 Sancerre , Sauvignon Blanc , Pascal Jolivet , FRA 200 / 1000

2023 Riesling, The grape Collective, GER 180 / 850

2023 Domaine Cotteceau , Montagny Blanc , Chardonnay 240 / 1295

2023 Pinot Grigio, Pasqua ITA 145 / 665

2022 Chablis, Domaine de l`enclos et Damien Bouchard, 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

2023 Langhe Nebbiolo, Michele Chiarlo , ITA 170 / 800

2022 Château Thieuley , Cabernet Sauvignon - Merlot , Bordeaux FRA 180 / 850

2022 Pinot Noir, Eden Valley, USA 185 / 875

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)

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 / NÖTMIX / VALENCIA MANDLAR
OLIVES / MIXED NUTS / VALENCIA ALMONDS
75:-

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:-

VARMRÄTTER | MAIN COURSES

À LA CARTE

ÄGG BENEDICT

SMÖRSTÉKT BRIOCHE, POCHERADE ÄGG, DUNKELRÖKT SKINKA, BABY SPENAT
OCH BRYNT SMÖR HOLLANDAISE

Egg Benedicte: Butter fried brioche, poached eggs, smoked ham , baby spinach
and browned butter hollandaise
198:-

ÄGG ROYALE

SMÖRSTÉKT BRIOCHE, POCHERADE ÄGG, KALLRÖKT LAX, BABY SPENAT
OCH BRYNT SMÖR HOLLANDAISE

Egg Benedicte: Butter fried brioche, poached eggs, cold smoked salmon , baby spinach
and browned butter hollandaise
198:-

ÄGG AVOKADO

SMÖRSTÉKT BRIOCHE, POCHERADE ÄGG, AVOKADO , BIFFTOMAT
OCH BRYNT SMÖR HOLLANDAISE

Egg avocado: Butter fried brioche, poached eggs, avoacado, beef tomatoe
and browned butter hollandaise
198:-

PORCHETTA SANDWICH

LENAINBRÖD, TOMA DI GRESSONEY OST FRÅN AOSTA VALLEY,
KRÄM PÅ GRILLAD PARPIKA & SOLTORKADE TOMATER OCH GRÖN SALLAD

Porchetta sandwich with sour dough bread, toma di gressoney cheese from Aosta valley,
cream of roasted red bell peppers & sun dried tomatoes and green salad
245:-

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:-

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:-

DUBBEL SMASH CHEESEBURGARE, (2*90GR),

HEMGJORDA PICKLES, BRIOCHE, BBQ-MAJONNÄS, KRISPSALLAD, BIFFTOMAT 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:-

DESSERTER | DESSERTS

FATTIGA RIDDARE

BRIOCHE BRÖD, EKOLOGISK VANILJGLASS, SVENSK JORDGUBBAR ,
SALTKOLASÅS

French toast, brioche bread, egological vanilla ice cream,
Swedish strawberries, salted caramel sauce

145:-

1998 CHATEAU DE FARGUES, SAUTERNES 40/CL

PANNACOTTA MED SMAK AV FLÄDER OCH CITRON

SERVERAS MED JORDGUBB BALSAMICO FRÅN ODENSJÖ OCH SVENSKA
JORDGUBBAR

Panna cotta with elderflower and lemon

Served with strawberry balsamic from Odensjö and Swedsih strawberries

135:-

1998 CHATEAU DE FARGUES, SAUTERNES 40/CL

AFFOGATO

ESPRESSO MED VANILJGLASS

Affogato, vanilla ice cream with espresso

110:-

VALLADO 10 YEARS OLD TAWNY 20/CL

CHOKLADTRYFFEL

Chocolate truffle

55:-

VALLADO 10 YEAS OLD TAWNY 20/CL

DAGENS GLASS / SORBET

Sorbet/ ice cream of the day

65:-

UMESHU EMPEROR 36/CL