

COGNAC

Hennessy VS	42:-
Hennessy XO	85:-
Hennessy Paradis Rare	505:-
Rémy Martin XO	105:-
Tesseron Lot no 76	100:-

CALVADOS/ARMAGNAC

Daron Fine Calvados	38:-
1893 Chateau de Percenade Vintage Vieil Armagnac	700:-

RUM

Eminente Reserva	43:-
El Dorado 12 yrs	42:-
Brugal 1888	42:-
Diplomatico Reserva Exclusiva	42:-
Diplomatico Ambassador	129:-
Zacapa Centenario Solera 23	52:-

AMERICAN WHISKEY

Whistle Pig 10 yrs	60:-
Makers Mark	38:-
Blanton's Single Barrel Bourbon	50:-
Michter's US*1 Straight Bourbon	48:-
Michter's 25y Straight Bourbon	1200:-

Welcome to The Gold Bar

SCOTCH WHISKY

Glenmorangie The Original 10 yrs	38:-
Glenmorangie Quinta Ruban	54:-
Glenmorangie Nectar d'Òr	58:-
Ardbeg 10 yrs	50:-
Ardbeg An Oa	51:-
Naked Malt	40:-
Johnnie Walker Blue Label	150:-
Dalwhinnie 15 yrs	45:-
The Macallan Double Cask 12 yrs	46:-
The Macallan Double Cask 18 yrs	160:-
The Macallan M Decanter	2000:-

AGAVE

Volcan De mi Tierra X.A	125:-
Patron Añejo	52:-
Don Julio Blanco	37:-
Don Julio Reposado	40:-
Don Julio Añejo	43:-
Don Julio 1942	125:-

PRICE PER CENTILITER

(ASK BARTENDER FOR THE FULL LIST)

WINE

SPARKLING WINE

Arts de Luna, Cava	150:-/ 775:-
Moët & Chandon Brut Impérial	205:-/1095:-

WHITE

2021 Da Luca, Pinot Grigio	145:-/665:-
2021 Dom. Wachau, Riesling	155:-/770:-
2020 Gitton Les Belles Dames, Sancerre	165:-/825:-
2022 Alain Geoffroy, Petit Chablis	175:-/875:-
2021 Constitution Road, Chardonnay	185:-/925:-

RED

2020 Da Luca, Nero d'Avola	145:-/665:-
2022 Violet Hill Pinot Noir	185:-/925:-
2021 Katherine Goldschmidt, Alexander Valley	190:-/950:-
2017 Bodega Numanthia Toro	220:-/1300:-
2020 Luigi Voghera Langhe Nebbiolo	160:-/ 800:-

BEER

DRAUGHT BEERS

Carlsberg Export, Lager, DEN	82:-
Brooklyn Stonewall Inn Session IPA, USA	98:-
Kronenbourg 1664 Blanc, FRA	89:-

BOTTLED BEERS & CIDERS

Birra Poretti, Lager, ITA	79:-
Nya Carnegiebryggeriet, Kellerbier, SWE	92:-
Nya Carnegiebryggeriet, J.A.C.K Session IPA, SWE	82:-
Carlsberg Export, Lager, DEN	80:-
Carlsberg Hof, Lager, DEN	72:-
Galipette Rose Dry Apple Cider, FRA	79:-
La Cidraie, Dry Apple Cider, FRA	79:-
Miller Lager, USA	80:-

SOFT DRINKS

Brooklyn Brewery Special Effects 0,4%, Hoppy Lager, USA	59:-
Carlsberg Non Alcoholic 0,0%, Lager, DEN	59:-
Richard Juhlin 20 cl, Blanc de Blanc	120:-
Galipette, Jus de Pommes	75:-
Coca Cola, Coca Cola Zero, Sprite	44:-
Fanta Orange/Lemon	
Red Bull / Red Bull Sugar free	60:-
Stenkulla mineral water 33 cl/75cl	44:-/79:-

LA CASA BRUGAL BY NOBIS

The rum Brugal 1888 was born in the Dominican Republic. For over 130 years it has been crafted and aged in the finest casks by generations of our experts in the Brugal family. The result? A taste as warm and welcoming as the people and place it is from.

Hence we're bringing people together at La Casa Brugal by Nobis Hotel.

An experience that captures our vibrant spirit: who we are, where we're going and where we've come from.

Enjoy it neat or in one of our special crafted cocktails below

Brugal 1888 Neat 42:-/cl

1888 COCKTAILS 200:-

1888 OLD FASHIONED

Brugal 1888, Sherry, Angostura bitters, Peach bitters



1888 EL PRESIDENTE

Brugal 1888, Orange Curacao, Dolin, Citric Adjusted Honey, Grenadine



1888 NEGRONI

Brugal 1888, Lillet Blanc, Galliano L'Apertivo, Peach bitters, Elderflower



1888 TREACLE

Brugal 1888, Green apple, Verjus, Angostura Bitters



SELECTED CLASSICS 195:-

Apart from our own crafted Nobis cocktails you can always order any classic cocktail and we'll fix it. However these are our own personal favourites, which we love to make and to drink.

FORDS COCKTAIL

Tanqueray Gin, Bénédictine D.O.M, Dolin



DAIQUIRI

Caribbean Rum Blend*, Lime, Sugar



TUXEDO No.2

London No.3 Gin, Maraschino, Dolin, Absinthe



PALOMA

Don Julio Blanco, Lime, Pink Grapefruit soda,
Agave, Salt



TEMPERANCE 90:-

GIN LEMONISH

GIN LEMON, WITHOUT THE GIN
Ginish, Limonata Fonti Di Crodo,
Lemon, Non Alcoholic Bitter



PINEAPPLE & OAK

FRUIT, HERBS AND OAK
Gnista Barreled Oak, Pineapple Soda,
Lemon, Basil



BITES

Mushroom arancini with fennel seeds & chili
served with black garlic aioli
120:-

Mini ribs Iberico Bellota with bbq-glaze
155:-

Pimientos de padron with lime and parmesan
110:-

Crispy fried artichokes
with parmesan-lemon dipp
155:-

Pimientos de padron with lime and parmesan
110:-

Steak tartare of Swedish beef,
served with calabra dressing,
sourdough breadcrumbs, pickled and crispy onion
195:-

Fries, with parmesan and harissa mayonnaise
65:-

SNACKS

OLIVES
69:-

MIXED NUTS
65:-

VALENCIA ALMONDS
69:-

FRIES
65:-

NOBIS COCKTAILS 195:-

HAND TALK

NOBIS GARIBALDI

Ketel One Vodka, Fennel, Limoncello, Galliano Vanilla,
Red Italian Bitter, Citric adjusted Orange



VENICE

THE GOLDEN BELLINI

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



NOBELINO

SGROPPINO WITH A TWIST

Sorbet of the day, Elderflower Liqueur,
Moët Chandon Garden Spritz



BOUNTY HUNTER

MODERN PIÑA COLADA

Plantation; Cut & Dry, Pineapple & 3 stars,
Citric adjusted Cryo-Frozen Pineapple, Pineapple Soda,
Coconut



MARIACHI VERDE

DISCO SOUR

Don Julio Blanco, Celery, Pear,
Japanese Melon, Lime, Foam



BADADAN

STRAWBERRY RUM NEGRONI

Caribbean Rum Blend*, Strawberry, Mancino Bianco Vermouth,
Amaro Montenegro, Vetz Aperitivo, Verjus, Chocolate Bitters



KING OF SAND

TRUFFLE OLD FASHIONED

Highland Park 12, Maker's Mark, Truffle,
Fernet Branca, Falernum, Bitters



GIALLO MARY

SUMMER BLOODY MARY

O.P Anderson, Browned Butter, Yellow Tomato,
Home made chili sauce, Celery Salt, Citrus,
Mozzarella Foam, Basil Oil, Chioggia Beet



SUMMER MARTINI

HOUSE VESPER MARTINI

London No.3 Gin, Tanqueray No. Ten Gin, Belvedere Vodka,
Rhubarb, Cocchi Americano, Mancino Vermouth Sakura



GREEN HOUSE BUBBLES

SPARKLING GREEN GIMLET

Tanqueray Gin, Belvedere Vodka, Elderflower Liqueur,
Cucumber, Citrus, Absinthe Mist, Moët & Chandon Brut



*Caribbean Rum Blend: Eminente Reserva 7 Years, Brugal 1888 Rum,
Plantation 3 Stars & Plantation O.F.T.D.