

IRISH WHISKEY

Roe & Co, IRL	35
Redbreast 12 yo, IRL	54
Redbreast 15 yo, IRL	75

JAPANESE WHISKEY

Hakushu 12 yo, JAP	105
Hibiki Japanese Harmony, JAP	65
Nikka From the Barrel, JAP	54

TEQUILA

Casamigos Blanco, MEX	45
Casamigos Reposado, MEX	50
Dan Julio Reposado, MEX	50
Dan Julio Añejo, MEX	54
Dan Julio 70 Cristalino, MEX	70
Dan Julio 1942, MEX	150
Fortaleza Blanco, MEX	67
Fortaleza Añejo, MEX	74
Mijenta Blanco, MEX	50
Mijenta Reposado, MEX	52
Mijenta Añejo, MEX	125
Volcan Blanco, MEX	40
Volcan Reposado, MEX	48
Volcan De mi Tierra X.A, MEX	125

COGNAC

Hennessy Paradis Rare, FRA	505
Hennessy XO, FRA	115
Hennessy VS, FRA	42
Hennessy VSOP, FRA	45
Pierre Ferrand Ambre	42
Tesseron Lot no 76, FRA	100

RUM

Brugal 1888, DOM	42
Diplomatico Reserva Exclusiva, VEN	42
El Dorado 12 yo Rum, GUY	42
Eminent Reserva, CUB	43
Plantation XO, TTO	59
Zacapa Centenario Salera 23, GUA	52
Zacapa XO, GUA	84

The heart of Nobis Hotel where exceptional world class cocktails are served.

Our bartenders – among the most skilled in Sweden – craft modern drinks with unexpected flavors and elevate the classics to unmatched excellence. Every cocktail is a balanced, elegant, and memorable experience.

The setting is as spectacular as the drinks.

Designed by Claesson Kåhve Rune and inspired by Yayoi Kusama's iconic "Fireflies on the Water", the room is wrapped in mirror-clad walls bathed in gold. At its center stands the shimmering onyx bar – the stage for the evening's magic.

TELL ME WHAT YOU TASTE.

Highland Park Between You and I By Björn Frantzén

This limited edition Highland Park, aged 16 years in four different types of wood, was created to explore how flavour and aroma can awaken memories, feelings, and emotions.

We invite you to take a moment – what do you taste?

What comes to mind with your first sip?

Can you describe what you experience in three words?

When Björn Frantzén first tasted it, his first words were marzipan, crème brûlée and tonka bean.

These words became the inspiration for the cocktail

SHARED IMPRESSIONS.

You'll be served two glasses:

one with the whisky, and one with the cocktail mix. Taste the whisky on its own first, then combine the two – and see what happens.

SHARED IMPRESSIONS 250:-

Highland Park 16, Barolo Chinato, Emperor's Umeshu, Manzanilla Sherry, Maraschino, Vanilla, Tonka Bean and bitters

Highland Park Between You and I 116 years 80:- per cl

WINE

SPARKLING WINE

M.V. Cava	150:-/775:-
M.V. Moët & Chandon	215:-/1200:-
M.V. Yeuve Cliquet Brut	240:-/1300:-
M.V. Krug, Grande Cuvée 173ème Edition	599:-/3800:-

WHITE

2022 Sancerre, Domaine Durand, FRA	200:-/1000:-
2022 Riesling, The grape Collective, GER	180:-/850:-
2022 Rembauer Carneros Chardonnay, USA	225:-/1250:-
2023 Pinot Grigio, Pasqua ITA	145:-/665:-
2022 Chablis, Charly Nicolle, FRA	185:-/800:-

ROSÉ

2022 Whispering Angel, Provence, FRA	160:-/800:-
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RED

2023 Bardolino, Pasqua, ITA	145:-/665:-
2022 Syrah, Dom. Durand "Rive Droite", FRA	185:-/875:-
2022 Cab Sauvignon, Louis M. Martini, USA	220:-/1100:-
2022 Pinot Noir, Eden Valley, USA	185:-/875:-
2023 Langhe Nebbiolo, Michele Chiarlo	170:-/800:-

Ask a member of staff if you would like to see our full wine list.



BEER

DRAUGHT BEERS

Heineken 0,0%, NED	89:-
Estrella 4,6%, SPA	89:-
OMAKA A.K.A. IPA 6,2%, SWE	98:-

BOTTLED BEERS & CIDERS

Melleruds Utmärkt Pilsner 4,5%, SWE	89:-
Sleepy Bulldog Pale Ale 4,8%, SWE	92:-
Wobly Pils 5,0, SWE	92:-
Daura Damm Gluten-free Lager 5,4%, SPA	92:-
Inedit Damm 4,8%, SPA	92:-
Briska Cider 4,5%, SWE	79:-

SOFT DRINKS

Heineken 0,0%, NED	59:-
A Ship Full of IPA 0,0%, SWE	59:-
French Bloom Le Blanc 0%	150:-/350:-
Briska Cider 0,0%	59:-
Okay, Shandy? non-alc beverage, 0,2%, SWE	69:-
Coca Cola, Coca Cola Zero, Sprite	44:-
Fanta Orange/Lemon	
Red Bull / Red Bull Sugar Free	60:-
Stenikulla Mineral Water 33 cl/75cl	44:-/79:-

PER CL

SINGLE MALT WHISKY

Ardbeg Ten Years, SCO	32
Ardbeg Wee Beastie, SCO	38
Ardbeg An Oa, SCO	40
Ardbeg Uigeadail, SCO	42
Ardbeg 19 yo, SCO	190
Bowmore Islay 15 yo, SCO	52
Dalwhinnie 15 yo, SCO	45
Glenmarangie 10 yo, SCO	38
Glenmarangie 14 yo	54
Quinto Ruban Port Cask, SCO	
Glenmarangie 12 yo	58
Nectar d'Or, SCO	
Glenmarangie Signet, SCO	205
Highland Park, 12 yo, SCO	32
Highland Park, 21 yo, SCO	180
Highland Park, 25 yo, SCO	350
Highland Park, 30 yo, SCO	660
The Dalmore 12 yo, SCO	45
The Dalmore King Alexander III, SCO	185
The Macallan 12 yo Double Cask, SCO	46
The Macallan 15 yo, SCO	130
The Macallan 18 yo Double Cask, SCO	250
The Macallan Rare Cask, SCO	195
The Macallan 25 yo, SCO	550
Oban 14 yo, SCO	58
Tamdhru 15 yo, SCO	55
Tamdhru 18 yo, SCO	85

AMERICAN WHISKY

Basil Hayden, USA	42
Blanton's Single Barrel Bourbon, USA	50
Blanton's Gold Single Barrel Bourbon, USA	55
Bulleit 10 yr Bourbon	40
Maker's Mark	58
Straight Bourbon, USA	
Michter's Straight Bourbon, USA	45
Michter's Straight Rye, USA	45
Michter's 10 yo	140
Straight Bourbon, USA	
Michter's 10 yo	140
Straight Rye, USA	
New Riff Bottled in Bond Bourbon, USA	58
New Riff Bottled in Bond Rye, USA	58
Woodford Reserve Straight Rye, USA	45
WhistlePig Straight Rye 10 yo, USA	60
WhistlePig Straight Rye 12 yo, USA	80
WhistlePig Straight Rye 15 yo, USA	130

PRICE per 1 cl (0.33 fl oz)

(ASK BARTENDER FOR THE FULL LIST)

THE MARTINI BY THE GOLD BAR



The Martini—perhaps the most iconic cocktail on earth.

Born from elegant simplicity, this classic has inspired endless interpretations: gin or vodka, shaken or stirred, olive or twist, whisper-dry or decadently dirty.

At The Gold Bar, we see the Martini not just as a drink, but as an expression of style and craftsmanship. Each one is prepared with precision, passion, and a reverence for tradition—served ice-cold, perfectly balanced, and tailored to your taste.

Below, you'll find a selection of our personal favorites, each a tribute to the timeless sophistication of the Martini. All Martinis are generously poured.

NOBIS DIRTY MARTINI 240:-

THE BEST DIRTY MARTINI YOU'LL EVER TRY

Belvedere Vodka, Linus' Super Brine,
The Gold Bar Vermouth Blend
Served with olives

FREEZER MARTINI 240:-

VODKA or GIN STRAIGHT FROM THE FREEZER, A DASH OF VERMOUTH
Grey Goose Vodka or Tanqueray No. TEN, Nolly Prat
Served with a lemon twist and olives

I AM THE MOON MARTINI 240:-

A HOUSE SIGNATURE, FORMERLY 'DRY BERGAMOT'
Ramsbury Single Estate Vodka, Italicus Rosolio di Bergamotto, Creme de
Cacao Blanc, Mandarine and Orange Bitters
Served with an olive

LYCHEE MARTINI 220:-

OUR FRUITY YET SOPHISTICATED VARIATION

Ögin Barley Vodka, Lychee, Mancino Sakura Vermouth, Verjus
Served with a lychee

MARTINEZ 240:-

THE OLD SCHOOL SWEET MARTINI

Hernö Old Tom Gin, Spritzeriet Röd Vermouth, Maraschino, Orange
Bitters
Served with an orange twist

FINO MARTINI 220:-

DRY SHERRY INSTEAD OF VERMOUTH

NO. 3 London Dry Gin, Tio Pepe Fino Sherry, Dry Curacao, Orange Bitters
Served with an orange twist

BITES & SNACKS

CHIPS & PROSCIUTTO

Swedish potato chips, prosciutto di Parma, truffle
mayonnaise, chives
135:-

OYSTERS

Oysters "fine de claire" no3, Champagne- & shallot
vinaigrette
45:-/pc, half dozen 230:-, full dozen 395:-

CAVIAR

Rossini caviar gold selection 30gr
Served with toasted brioche, seed cracker and whipped
cream cheese with lime
795 KR
Add a freezer cold shot of Beluga Noble Vodka 3 cl 132:-

PIMIENTOS DE PADRON WITH LIME OCH PARMESAN

125:-

FRENCH FRIES WITH TRUFFLE MAYONNAISE

78:-

CHARCUTERIE BOARD

Charcuterie board with: Prosciutto di parma, coppa di
parma, truffle salami, mortadella pistachio,
mozzarella, piccadilly tomatoes, hummus dipp and
garlic bread
295:-

CALAMARES FRITOS

Crispy fried calamari with squid ink aioli, lemon and
chives
175:-

STEAK TARTARE

Steak tartare of Swedish beef 120gr, Served with truffel
mayo, pickled white onion and Jerusalem artichoke
chips
195:-

OLIVES

75:-

MIXED NUTS

75:-

VALENCIA ALMONDS

75:-

Please inform our staff of any allergies.

ALWAYS AT NOBIS 195:-

STOCKHOLM

THE QUINTESSENTIAL NOBIS COCKTAIL
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, Peach,
Moët & Chandon Brut, Black Tea Whey



SELECTED CLASSICS

RED HOOK 195:-

VINCENZO "ENZO" ERRICO, MILK & HONEY, 2003
Michter's American Whiskey, Cocchi Dopo Teatro,
Maraschino



ZOMBIE 365:-

MAX 2 PER PERSON
DONN BEACH, DON THE BEACHCOMBER, 1934
Planteray 3 Stars, Planteray O.F.T.D, Brugal 1888,
Falernum, Pink Grapefruit, Cinnamon, Grenadine,
Absinthe, Lime, Bitters



EL DIABLO 195:-

HYMAN GALE & GERALD F. MARCO, THE HOW AND WHEN, 1940
Mijenta Blanco Tequila, Creme de Cassis, Lime, Ginger Beer



NOBIS ELEVATED COCKTAILS

PREMIUM DRINKS

SIGNET & MICTHER'S 10 OLD FASHIONED 950:-
Glenmorangie Signet, Michter's Bourbon 10 yr., Sugar,
Bitters



ARCTIC VESPER 850:-
Ögin Arctic, Belvedere 10 & Lillet Blanc



MICTHER'S 10 RYE MANHATTAN 750:-
Michter's Straight Rye 10 yo., Cocchi Barolo Chinato,
Bitters, Cherry



THE MACALLAN 25 BOBBY BURNS 1700:-
The Macallan Sherry Oak 25 Years Old, Cocchi Barolo Chinato,
Bénédictine D.O.M.



NON-ALCOHOLIC COCKTAILS 90:-

GROWING PAINS LEMONADE

REFRESHING AND TROPICAL
Passionfruit, Sanbitter Rosso, Citric
Blend, Mandarin & Bergamot Soda



GRAPEFRUIT & BUBBLES

FRUITY, CRISP AND BUBBLY
French Bloom Sparkling Wine,
Citric Blend, Pink Grapefruit Soda,
Agave Nectar



SHIRLEY TEMPLE

THE CLASSIC
Pomegranate, Ginger Beer, Citrus

