

## CHAMPAGNE

### MULTI-VINTAGE

M.V. Laurent Perrier La Cuvée Brut	1100:-
M.V. Launois Valentine Rosé Brut	1095:-
M.V. Launois Bdb Grand Cru	1150:-
M.V. Launois Oeil de Perdrix	1300:-
M.V. Laurent Perrier Cuvée Rosé Brut	1950:-
M.V. Krug 'Grande Cuvée 168ème Édition'	4200:-

### VINTAGE

2020 Reventos i blanc BdB Premium Cava	165:-/875:-
2012 Frerejean Frères "Cuvée des Hussards" BdB	2500:-
2007 Taittinger "Comtes de Champagne"	3200:-
2008 Diebolt-Vallois "Fleur de Passion"	3300:-
2013 Dom Pérignon	3500:-
2005 Diebolt-Vallois "Fleur de Passion"	3900:-
2013 Louis Roederer Cristal	4000:-
2008 Louis Roederer Cristal	5000:-

### MAGNUM

M.V. Laurent Perrier Rose Brut	3995:-
2007 W. Deutz "Amour de Deutz" BdB	6900:-
2008 Dom Pérignon	8500:-
1996 Henriot "Cuvée des Enchanteleur"	9000:-

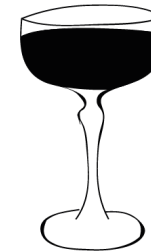
### ROSÉ WINE

2022 Whispering Angel, Provence, FRA	800:-
2021 Rock Angel, Provence, FRA	995:-
2020 Mouton Cadet, Les Parcelles Rosé, Bordeaux, FRA	850:-
2021 Chateau D`Esclans Les Clans, Provence, FRA	1650:-

Ask staff for complete wine list

## 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.



## NOBIS COCKTAILS 195:-

### HAND TALK NOBIS GARIBALDI

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



### NOBELINO

SGROPPINO WITH A TWIST  
Sorbet of the day, Elderflower Liqueur,  
Moët Chandon Garden Spritz



### MARIACHI VERDE DISCO SOUR

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



### KING OF SAND TRUFFLE OLD FASHIONED

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



### SUMMER MARTINI HOUSE VESPER MARTINI

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



## SWEET BITES

KLASSISK TIRAMISÚ MASCARPONE, KAFFE, KAKAO 125:-  
OCH MARASCHINO KÖRSBÄR  
Classic tiramisu Mascarpone, coffee cocoa and maraschino cherries

ÄPPELSMULPAJ MED RUSSIN OCH VANILJGLASS 135:-  
Apple crumble pie with raisins and vanilla ice cream

NUTELLAPANACOTTA, BAILEYS KOLASÅS, HASSELNÖTTER OCH HALLON 135:-  
Nutella panna cotta, Baileys caramel sauce, hazelnuts and raspberries

CHAMPAGNE MED CITRONSORBET 225:-  
Champagne served with lemon sorbet

Chokladtryffel 45:-  
Chocolate truffle

DAGENS SORBET 65:-  
Sorbet of the day

## DESSERT VIN

2017 SCHLOSS GOBELSBURG, GRUNER, AUSLESE	1CL	38:-
1998 CHATEAU DE FARGUES, SAUTERNES	1CL	40:-
1998 CHATEAU D'YQUEM, SAUTERNES	1CL	135:-
VALLADO 10 YERS OLD TAWNY	1CL	20:-
VALLADO 20 YERS OLD TAWNY	1CL	38:-
VIEIRA DE SOUSA, OLD WHITE PORT 90 YERS OLD	1CL	115 :-
2022 VOGHERA MOSCATO D'ASTI	1CL	20:-

Please inform our staff of your allergies

## SNACKS & BITES

### CHARKBRICKA

FYRA UTVALDA ITALIENSKA CHARKUTERIER SERVERAS MED MOZZARELLA, PICCADILLY TOMATER, KRONÄRTSKOCKSKRÄM OCH VITLÖKS BRUSCHETTA

Four selected Italian charcuterie served with mozzarella, piccadilly tomatoes, artichoke cream and garlic bread

195:-/295:-

SVAMP ARANCINI MED FÄNKÅLSFRÖN, CHILI OCH AIOLI PÅ SVART VITLÖK

Mushroom arancini with fennel seeds & chili served with black garlic aioli

120:-

MINIRIBS IBERICO BELLOTA MED BBQ-GLAZE

Mini ribs Iberico Bellota with bbq-glaze

155:-

PIMIENTOS DE PADRON MED LIME OCH PARMESAN

Pimientos de padron with lime and parmesan

110:-

FRITERAD KRONÄRTSKOCKA, PARMESAN-CITRON DIPP

Crispy fried artichokes with parmesan-lemon dipp

155:-

RÅBIFF PÅ SVENSKT NÖTKÖTT

SERVERAS MED CALABRA-DRESSING, SURDEGSBRÖDSMULOR, PICKLAD OCH KRISPIG LÖK

Steak tartare of Swedish beef

served with calabra dressing, sourdough breadcrumbs, pickled and crispy onion

195:-

POMMES FRITES, PARMESSANOST, HARISSAMAJONNÄS

Fries, parmesan, harissa mayonnaise

65:-

Oliver / Valencia Mandlar

Olivs / almonds

69:-

NÖTMIX

Mixed nuts

65:-

### VENICE

THE GOLDEN BELLINI

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



### BOUNTY HUNTER

MODERN PIÑA COLADA

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



### BADADAN

STRAWBERRY RUM NEGRONI

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



### 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.

## 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



### ICE TEA | LEMONADE 69:-

Pink Grapefruit Lemonade  
Giger Lemon Lemonade

Lemon & Verbena Green Ice Tea  
Peach Ice Tea



## WINE

### SPARKLING WINE

Arts de Luna, Cava, ESP	150/775
2020 Reventos i Blanc BdB, Cava	165/875
M.V Moët & Chandon, Brut Imperial, Champagne	205/1095
M.V Moët & Chandon ,Collection Creation no1 Imperiale brut	395/3000

### WHITE

2021 Da Luca Pinot Grigio, ITA	145/665
2021 Dom. Wachau, Riesling, AUT	155/770
2020 Sancerre Gittou "Les Belles Dames", FRA	170/850
2022 Alain Geoffroy, Petit Chablis FRA	175/875
2020 Constitution Road, Chardonnay, RSA	185/925
2022 Rosé Whispering Angel, Provencer, FRA	160/800

### RED

2020 Da Luca Nero d'Avola, Sicilia ITA	145/665
2022 Violet Hill Pinot Noir, USA	185/925
2020 Luigi Voghera Langhe Nebbiolo, ITA	160/800
2018 Bodega Numanthia, Toro SPA	220/1300
2021 Katherine Goldschmidt, Alexander Valley, USA	190/950

## BEER & CIDER

### DRAUGHT BEERS

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

### BOTTLED BEERS & CIDERS

Birra Poretti, Lager, Italy	79:-
Nya Carnegiebryggeriet Kellerbier Sweden	92:-
Nya Carnegiebryggeriet 100W IPA, Sweden	82:-
Carlsberg Hof Organic, Lager, Denmark	72:-

## NON ALCOHOLICS

Carlsberg Non Alcoholic 0,5%, Lager, Denmark	59:-
Obbird 20 cl, Blanc de blancs	120:-
Galipette Jus De Pomme petillant 0%	75:-
Coca Cola, Coca Cola Zero, Sprite, Fanta Orange/Lemon	44:-
Red Bull/ Red Bull Sugar free	60:-
Stenkulla mineral water 33 cl/75cl	44:-/79:-