

BLI STAMMIS

Bli stammis hos oss med vårt digitala kort och få 10% rabatt direkt på ditt första besök!

Som stamgäst får du dessutom exklusiva förmåner, som inbjudningar till unika events och specialerbjudanden.

Registrera dina besök – efter tio gånger belönas du med ytterligare 10% rabatt på notan.



NOBIS COCKTAILS 195:-
(From 17.00/5 p.m.)

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 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

NOBIS 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

ARANCINI
FRITERADE RISOTTOBOLLAR MED MOZZARELLA OCH BASILIKA, SERVERAS MED SAN MARZANO TOMATDIPP OCH PARMESAN OST
Mozzarella arancini (fried risotto balls) with basil, served with San Marzano tomato dip and parmesan (3st)128:-
PIMIENTOS DE PADRON MED LIME OCH PARMESAN
Pimientos de padron with lime and parmesan 110 sek
POMMES FRITES MED TRYFFELBEARNAISE
French fries with truffle bearnaise 78 sek
TOMATSALLAD
Tomato salad 78 sek
OLIVER
Olives 75 sek
NÖTMIX
Mixed nuts 65 sek
VALENCIA MANDLAR
Valencia almonds 75 sek

ÖL & CIDER

Beer & Cider

ÖL & CIDER - Beer & Cider

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:-
Oddbird Spumante, Blanc de blancs 20 cl 120:-
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:-

VIN

Wine

BUBBEL | SPARKLING

N.V Moet & Chandon, Champagne 205 / 1095
2022 Raventos i Blanc, Blanc du Blanc , Premium Cava 160/ 875
M.V Bach Brut Cava 150 / 775

CORAVIN BY GLASS

VITT VIN | WHITE WINE

2022 Vie Di Romans “Vieris” Sauvignon Blanc 250 / 1250
2023 Chassagne – Montrachet 1er cru “ En Cailleret ” Domaine Morey – Coffinet 395 / 2000
2022 Bourgogne Blanc , Jean – Marc Boillot Chardonnay 250 / 1250
2023 Puligny-Montrachet “ Les Houlieries ” Tomas – Collardot 465 / 2300

RÖTT VIN | RED WINE

2022 Barbaresco Reyna , Michele Chiarlo 360 / 1800
2020 Ornellaia , Bolgheri Superiore 550 / 2900
2023 Pinot Noir “ Matinee ” Paul Lato , Santa Barbara County 310/ 1600
2016 Chateau Talbot, Saint Julien 310/1600

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

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

2022 Whispering Angel, Provence, Magnum FRA | 1600:-
2022 Whispering Angel, Provence, 3L FRA | 3200:-
2021 Chateau D’Esclans Les Clans, Provence, FRA | 1650:-

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 | 3500:-
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

Starters

BURRATA

ROSTADE BETOR, PESTO PÅ SOLTORKADE TOMATER & PUMPAFRÖ, KRISPIG LEVAIN
OCH BALSMAMICOVINÄGRETT
Burrata, roasted beets, sun-dried tomato/pumpkin seed pesto, sourdough crisp
and balsamic vinaigrette
185:-

FRITERAD KRONÄRTSKOCKA MED PARMESAN OCH CITRONDIPP

Crispy fried artichokes with parmesan-lemon dipp
165:-

HALSTRAD GULFENAD TONFISK

PUTTANESCASÅS, MED OLIVER, KAPRIS, TOMAT OCH FRITERAD SCHALOTTENLÖK
Seared yellowfin tuna, Puttanesca sauce with capers, olives, tomatoes and crispy fried shallots
198:-

RÅBIFF PÅ SVENSKT YTTERLÅR

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:-

CHARKBRICKA

PROSCIUTTO DI PARMA, COPPA DI PARMA, TRYFFEL SALAMI , MORTADELLA PISTAGE, MOZZARELLA,
PICCADILLY TOMATER, KRONÄRTSKOCKSKRÄM OCH VITLÖKS BRUSCHETTA
Charcuterie board with: Prosciutto di parma, coppa di parma, truffle salami, mortadella pistachio,
mozzarella, piccadilly tomatoes, artichoke cream and garlic bread
195:-/295:-

VARMRÄTTER | MAIN COURSES

KLASSIKER | CLASSICS

SALLAD MED DITT VAL AV: GRILLADE MAJSKYCKLINGFILÉ (CAESAR DRESSING & PARMESAN)
ELLER : GRILLADE KRONÄRTSKOCKSHJÄRTAN (OLIVOLJA, BALSAMVINÄGER & PARMESAN)
SERVERAS PÅ SALLADSBLAG, PICCADILLY TOMATER, QUINOA TRICOLORE, AVOKADO OCH SOCKERÄRTOR
Salad with your choice of: Grilled corn fed chicken filé, caesar dressing & parmesan
OR: 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
SERVERAS MED CALABRA-DRESSING, SURDEGSBRÖDSMULOR,
PICKLAD & KRISPIG LÖK OCH POMMES FRITES
Steak tartare of Swedish beef served with calabra dressing,
sourdough breadcrumbs, pickled & crispy onion and french fries
275:-

À LA CARTE

HÖGREVSGRYTA PÅ SVENSK HÖGREV
RÖDVINS BRÄSSERAD MED MOROTTER & LAGERBLAD SERVERAS MED POTATISPURÉ
Beef stew of Swedish prime rib, braised in red wine with carrots and bay leaf,
served with potato puré
275:-

KRÄMIG FISKSOPPA
MED HUMMERFOND, LAX, TORSK, RÄKOR SERVERAS MED SAFFRANSMAJONNÄS OCH ROSTAD BRÖD
Creamy fish soup with lobster bisque, salmon, cod and shrimps, served with saffron mayonnaise and
bruschetta
295:-

SVAMPPRISOTTO
OSTRONSKIVLING, PORTABELLO, KASTANJECHAMPINJONER, PARMIGIANO REGGIANO OCH RISCHIPS
Mushroom risotto with oyster mushroom, portobello, chestnut mushroom, Parmigiano Reggiano
and rice chips
255:-

KYCKLINGSCHNITZEL MILANESE
PANKO-OCH PARMESANPANERAD KYCKLINGFILÉ, TARTARSÅS, GRÖNSALLAD OCH POMMES
Chicken Milanese, Parmesan-and panko crusted chicken fillet, tartar sauce, green salad and fries
345:-

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

PIZZA MARGHERITA
SAN MARZANO TOMATSÅS, FIOR DI LATTE MOZZARELLA, PARMIGIANO REGGIANO, FÄRSK BASILIKA
Pizza margherita, San Marzano tomato sauce, fior di latte mozzarella, parmesan, fresh basil
175:-
Extra toppings
Prosciutto di Parma 55:-
Tryffel salami / truffle salami 55:-
Mortadella pistage / Mortadella pistachio 45:-
Kronärtskocka / Artichokes 45:-

DESSERTER

Desserts

ÄPPEL-SMULPAJ MED RUSSIN OCH VANILJSÅS
Apple crumble pie with raisins and vanilla sauce
125:-

2010 CHATEAU D'YQUEM, SAUTERNES 215/CL

HAVTORNSPANACOTTA
DAIM TOPPING, SALT KARAMELL OCH HALLONPULVER
Seabuckthorn pannacotta, daim bar topping, salted caramel and raspberry powder
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

DAGENS GLASS/SORBET
Sorbet/ ice cream of the day
65:-

2017 SCHLOSS GOBELSBURG, GRUNER, AUSLESE 1CL

CHOKLADTRYFFEL
CHOCOLATE TRUFFLE
55:-

VALLADO 10 YEAS OLD TAWNY 20/CL

AVEC & SPIRITS
See separate list for full range

