

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

CLASSIC COCKTAILS 195:-
(Served All Day)

NEGRONI
Tanqueray Gin, Cocchi Vermouth, Carpano Bitter

OLD FASHIONED
Makers Mark Bourbon, Sugar, Bitters

DRY MARTINI 210 :-
Tanqueray Gin, House Vermouth Blend, Orange Bitters

NON-ALCOHOLIC 69:-

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

ICE TEA | LEMONADE 69:-

Pink Grapefruit Lemonade
Ginger Lemon Lemonade

Lemon & Verbena Green Ice Tea
Peach Ice Tea

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

SNACKS

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)

CHARKBRICKA
PROSCIUTTO DI PARMA, COPPA DI PARMA, TRYFFEL SALAMI , MORTADELLA PISTAGE, MOZZARELLA,
PICCADILLY TOMATER, HUMMUS-DIPP OCH VITLÖKS BRUSCHETTA
Charcuterie board with: Prosciutto di parma, coppa di parma, truffle salami, mortadella pistachio,
mozzarella, piccadilly tomatoes, hummus dipp and garlic bread
295:-

SVENSKA LANTCHIPS, PROSCIUTTO DI PARMA, TRYFFELMAJONNÄS, GRÄSLÖK
Potato chips, prosciutto di Parma, truffle mayonnaise, chives
135:-

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
Olives
75:-

NÖTMIX
Mixed nuts
75:-

VALENCIA MANDLAR
Valencia almonds
75:-

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

2022 Chambolle Musigny , Pinot Noir , Domaine Francois Bertheau 495 / 2500

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

2017 Chateau Phelan Segur , Saint - Estephe 330 / 1600

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:-

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

2024 Henri De Villamont , Bourgogne Blanc , Chardonnay ,FRA 200 / 1000

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

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:-

SÖTPOTATISHUMMUS
TOMAT-LÖKSSALLAD, VITLÖKS BRUSCHETTA, KALAMATA OLIVER, NÄRINGSJÄST,
TOMATPULVER OCH EVOO
Sweet potato hummus
Tomatto and onion salad, garlic bread, Kalamata olives, nutritional yeast,
tomato powder and EVOO
215:-

VARMRÄTTER | MAIN COURSES

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, BRÅSERAD 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 180gr
SERVERAS MED TRYFFELMAJONNÄS, PICKLAD SILVERLÖK OCH JORDÄRTSKOCKSCHIPS
Steak tartare of Swedish beef 180gr, served with truffel mayo, pickled white onion
and Jerusalem artichoke chips
275:-

À LA CARTE

SKALDJURSPASTA
FÄRSK LINGUINE, GAMBAS, BLÅMUSSLOR, CALAMARI , HUMMERFOND,
PICCADILLY-TOMATER OCH CITRON
Frutti di mare pasta
Fresh linguine, prawns, mussels, lobster stock, piccadilly tomatoes and lemon
285:-

SVAMPRIOTTO
OSTRONSKIVLING, PORTABELLO, KASTANJECHAMPINJONER, PARMIGIANO REGGIANO
OCH KARLJOHANSVAMP SMAKSATT RISCHIPS
Mushroom risotto with oyster mushroom, portobello, chestnut mushroom,
Parmigiano Reggiano and porcini flavored rice crisps
255:-

‘BUTTERFLY’ GRILLAD HAVSABBORRE
SERVERAS MED SALLAD PÅ PICCADILLY TOMATER, KRUTONGER, BASILIKA, SJÖKORALL,
KULPOTATIS, CHAMPAGNEVINÄGRETT
Grilled butterflied seabass
Served with a salad of piccadilly tomatoes, croutons, basil, samphire,
new potatoes and champagne vinaigrette
375 kr

ANKA-FRITES
MAJS ANKBRÖST, GRÖNPEPPARSÅS SERVERAS MED PARMESAN-DILL POMMES OCH SALLADSBLAD
Duck-frites
Served with green peppercorn sauce, parmesan-dill fries and green leafy salad
345 KR

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:-

BINO SHARING MENU

Bino`s avsmakningsmeny , Serveras i sharing style för samtliga gäster
Som inkluderar: Tre förrätter, två huvudrätter
med tillbehör och såser samt dessert
795 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

‘BUTTERFLY’ GRILLAD HAVSABBORRE
Serveras med sallad på piccadilly tomater, krutonger, basilika, sjökorall,
kulpotatis, champagnevinägreTT
Grilled butterflied seabass
Served with a salad of piccadilly tomatoes, croutons, basil, samphire,
new potatoes and champagne vinaigrette

och

ANKA-FRITES
Majs Ankbröst, grönpepparsås serveras med parmesan-dill
pommes och salladsblad
Duck-frites
Served with green peppercorn sauce,
parmesan-dill fries and green leafy salad

Dessert

BLÅBÄR & ÄPPLE SMULPAJ MED MED VANILJGLASS
Blueberry & apple crumble pie with vanilla ice cream

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