

## 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, Bland du Blanc , Premium Cava 160/ 875  
M.V Bach Brut Cava 150 / 775

French Bloom Le Blanc 0% 160 / 700

### 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  
2022 Meursault " Esclat de Clacaire " Pierre Vincent Girardin 465 / 2300

#### RÖTT VIN | RED WINE

2019 Barolo " Tortoniana" Michele Chiarlo 360 / 1800  
2020 Ornellaia , Bolgheri Superiore 550 / 2900  
2022 Chambolle - Musigny Village ,Francois Bertheau 490 / 2500  
2016 Stonestreet Estate Vineyards , Cabernet Sauvignon, Napa Valley 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:-  
2008 Louis Roederer, Cristal | 5000:-

### 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 cappers, 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 Calabria 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 , 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  
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 BRÅSERAD 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 FISKOSOPPA  
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:-

SVAMPRIOTTO  
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 KYCKLINGFILE, 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 do it vegetarian with halloumi)  
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

HAVTORNSPANNACOTTA  
DAIM TOPPING, SALT KOLA 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 YERS 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 YERS OLD TAWNY 20/CL

AVEC & SPIRITS  
See separate list for full range