

CHAMPAGNE

MULTI-VINTAGE

M.V. Launois Valentine Rosé Brut	1295:-
M.V. Launois Bdb Grand Cru	1300:-
M.V. Ruinart Brut	1450:-
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:-
1996 Henriot "Cuvée des Enchanteleur"	9000:-
2008 Dom Pérignon	10.000:-

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.



BLI STAMGÄST MED VÅRT DIGITALA KORT OCH FÅ DIREKT 10 % RABATT PÅ DITT FÖRSTA BESÖK! SOM STAMGÄST FÅR DU DESSUTOM EXKLUSIVA FÖRMÅNER SOM INBJUDNINGAR TILL UNIKA EVENTS OCH SPECIALERBJUDANDEN. REGISTRERA DINA BESÖK – EFTER TIO GÅNGER FÅR DU 10 % RABATT PÅ NOTAN.



NOBIS COCKTAILS 195:-

STOCKHOLM

FIVE SHADES OF PINK

Tanqueray Gin, Rhubarb, Cocchi Americano,
Pink Grapefruit Soda, Elderflower Foam



LONDON TO JALISCO

PORNSTAR MARTINI + TEQUILA SUNRISE

Don Julio Blanco, Galliano Vanilla, Yuzu, Passionfruit,
Moët & Chandon Brut, CO2, Pomegranate



VENICE

THE GOLDEN BELLINI

Eminente Rum, Galliano Vanilla & Apertivo, Peach,
Moët & Chandon Brut, Black Tea Whey



VERMONT

AUTUMN OLD FASHIONED

Maker's Mark, Hennessy VS, WhistlePig 10yo Rye,
Dubonnet, Pommeau



AMSTERDAM TO NEW YORK

MODERN CHARLIE CHAPLIN COCKTAIL

Ketel One, Plymouth Sloe Gin, Apricot, Raspberry,
Fig Leaf, Empirical Symphony 6



MADRID

HOUSE TANGERINE GIMLET

Belvedere Vodka, Gold 999.9 Gin,
Tangerines, Acidity



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

NUTELLAPANNACOTTA, 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:-

2010 CHATEAU D'YQUEM, SAUTERNES 1CL 210:-

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 CHILI & FÄNKÅLSFRÖN SAMT 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, PARMESANOST, HARISSAMAJONNÄS

Fries, parmesan, harissa mayonnaise

65:-

Oliver / Valencia Mandlar

Olivs / Almonds

69:-

NÖTMIX

Mixed nuts

65:-

NOBIS ELEVATED COCKTAILS

RICE NEGRONI 260:-

SMOOTHED OUT NEGRONI

Tanqueray No.10 Gin, Cocchi Barolo Chinato, Carpano Bitter, Arborio Rice



PEAR DRY MARTINI 270:-

HOUSE PREFERRED DRY MARTINI

Belvedere Lake Bartęzek, Pisco El Gobernador, Żubrówka, Nashi Pear, Vermouth



SAZERAC 200:- / 900:-

HUNDRED YEARS OF SAZERAC

Michter's Straight Rye, Hennessy VS, Bitters & Absinthe

or

Michter's Straight Rye 10yo, 1893 Vieil Armagnac, Bitters & Absinthe



BOBBY BURNS 1700:-

ONE OF THE BEST COCKTAILS WE'VE EVER TASTED

The Macallan Sherry Oak 25 Years Old, Cocchi Barolo Chinato, Vintage Bénédictine



CLASSIC CHAMPAGNE COCKTAIL 3200:-

SIMPLY DELICIOUS C.C.C

Hennessy Paradis, Krug La Grande Cuvée Demi Bouteille, Rock Candy, Bitters



BRUGAL 1888 TEATHER SERVE 300:-

FIVE GENERATIONS COCKTAIL

Brugal 1888, Coconut, Coffee, Chocolate, Sherry, Bitters

Served with a Chocolate Truffle



TEMPERANCE 90:-

GIN LEMONISH

GIN LEMON, WITHOUT THE GIN

Ginsh, Limonata Fonti Di Crodo, Lemon, Non Alcoholic Bitter



GRAPEFRUIT & BUBBLES

FRUITY, CRISP AND BUBBLY

Odd Bird Blanc de Blancs, Citric Blend, Pink Grapefruit Soda, Agave Nectar



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

WHITE

2021 Da Luca Pinot Grigio, ITA

145/665

2021 Dom. Wachau, Riesling, AUT

155/770

2020 Sancerre Gitten "Les Belles Dames", FRA

170/850

2021 Dom. des Hautes Petit Chablis FRA

185/875

2020 Constitution Road, Chardonnay, RSA

190/950

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

185/875

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 pétillant 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:-