

PER CL

Welcome to The Gold Bar

IRISH WHISKEY

Roe & Co, IRL	35
Teeling Small Batch Rum Cask, IRL	42
Redbreast 12 yo, IRL	54
Redbreast 15 yo, IRL	75

JAPANESE WHISKEY

Nikka From the Barrel, JAP	54
Hibiki Japanese Harmony, JAP	65

TEQUILA

Adiccion Reposado, MEX	140
Casamigos Blanco, MEX	45
Casamigos Reposado, MEX	50
Don Julio Reposado, MEX	50
Don Julio Añejo, MEX	54
Don Julio 70 Cristalino, MEX	70
Don Julio 1942, MEX	150
Fortaleza Blanco, MEX	67
Fortaleza Añejo, MEX	74
Mijenta Blanco, MEX	50
Mijenta Reposado, MEX	52
Mijenta Añejo, MEX	125
Volcan Blanco, MEX	40
Volcan Reposado, MEX	48
Volcan De mi Tierra X.A, MEX	125

COGNAC

Hennessy Paradis Rare, FRA Hennessy	505
XO, FRA	115
Hennessy VS, FRA	42
Hennessy VSOP, FRA	45
Martell L'OR de Jean Martell, FRA	700
Pierre Ferrand Ambre	42
Tesseron Lot no 76, FRA	100

RUM

Brugal 1888, DOM	42
Diplomatico Reserva Exclusiva, VEN	42
El Dorado 12 yo Rum, GUY	42
Eminente Reserva, CUB	43
Plantation XO, TTO	59
Zacapa Centenario Solera 23, GUA	52
Zacapa XO, GUA	84

The heart of Nobis Hotel where exceptional world class cocktails are served.

Our bartenders – among the most skilled in Sweden – craft modern drinks with unexpected flavors and elevate the classics to unmatched excellence. Every cocktail is a balanced, elegant, and memorable experience.

The setting is as spectacular as the drinks. Designed by Claesson Koivisto Rune and inspired by Yayoi Kusama's iconic "Fireflies on the Water", the room is wrapped in mirror-clad walls bathed in gold. At its center stands the shimmering onyx bar – the stage for the evening's magic.

TELL ME WHAT YOU TASTE.

Highland Park Between You and I By Björn Frantzén

This limited edition Highland Park, aged 16 years in four different types of wood, was created to explore how flavour and aroma can awaken memories, feelings, and emotions.

We invite you to take a moment — what do you taste?

What comes to mind with your first sip?

Can you describe what you experience in three words?

When Björn Frantzén first tasted it, his first words were marzipan, crème brûlée and tonka bean.

These words became the inspiration for the cocktail SHARED IMPRESSIONS.

You'll be served two glasses:

one with the whisky, and one with the cocktail mix.

Taste the whisky on its own first, then combine the two — and see what happens.

SHARED IMPRESSIONS 250:-

Highland Park 16, Barolo Chinato, Emperor's Umeshu, Manzanilla Sherry, Maraschino, Vanilla, Tonka Bean and bitters

Highland Park Between You and I 16 years 80:- per cl

PRICE PER CENTILITER

(ASK BARTENDER FOR THE FULL LIST)

WINE

SPARKLING WINE

M.V. Cava	150:-/775:-
M.V Moet & Chandon	205:-/1095:-
M.V. Krug, Grande Cuvée 172 Édition	495:-/3200:-

We work closely with our sommelier team to curate a small, rotating selection of red and white wines behind the bar each week. The choices are approachable yet distinctive—something to please every palate. Feel free to ask about the latest arrivals or browse our full wine list for more

BEER

DRAUGHT BEERS

Heineken 5,0%, NED	85:-
Estrella 4,6%, SPA	85:-
OMAKA A.K.A. IPA 6,2%, SWE	98:-

BOTTLED BEERS & CIDERS

Melleruds Utmärkta Pilsner 4,5%, SWE	89:-
Sleepy Bulldog Pale Ale 4,8%, SWE	92:-
Wisby Pils 5,0, SWE	92:-
Daura Damm Gluten-Free Lager 5,4%, SPA	92:-
Inedit Damm 4,8%, SPA	92:-
Briska Cider 4,5%, SWE	79:-

SOFT DRINKS

Heineken 0,0%, NED	59:-
A Ship Full of IPA 0,0%, SWE	59:-
Oddbird Sparkling 20 cl, Blanc de Blanc	120:-
Briska Cider 0,0%	59:-
Coca Cola, Coca Cola Zero, Sprite	44:-
Fanta Orange/Lemon	
Red Bull / Red Bull Sugar Free	60:-
Stenkulla Mineral Water 33 cl/75cl	44:-/79:-

PER CL

SINGLE MALT WHISKY

Ardbeg Ten Years, SCO	32
Ardbeg Wee Beastie, SCO	38
Ardbeg An Oa, SCO	40
Ardbeg Uigeadail, SCO	42
Ardbeg 19 yo, SCO	190
Bowmore Islay 12 yo, SCO	38
Bowmore Islay 15 yo, SCO	52
Dalwhinnie 15 yo, SCO	45
Glenmorangie 10 yo, SCO	38
Glenmorangie 14 yo	54
Quinta Ruban Port Cask, SCO	
Glenmorangie 12 yo	58
Nectar d'Or, SCO	
Glenmorangie Signet, SCO	205
Highland Park, 12 yo, SCO	32
Highland Park, 21 yo, SCO	180
Highland Park, 25 yo, SCO	350
Highland Park, 30 yo, SCO	660
The Dalmore 12 yo, SCO	45
The Dalmore King Alexander III, SCO	185
The Macallan 12 yo Double Cask, SCO	46
The Macallan 15 yo, SCO	130
The Macallan 18 yo Double Cask, SCO	250
The Macallan Rare Cask, SCO	195
The Macallan 25 yo, SCO	550
Oban 14 yo, SCO	58

AMERICAN WHISKEY

Basil Heyden, USA	42
Blantons Single Barrel Bourbon, USA	50
Bulleit 10 yr Bourbon	40
Maker's Mark	38
Straight Bourbon, USA	
Michter's Straight Bourbon, USA Michter's	42
Straight Rye, USA	42
Michter's 10 yo	140
Straight Bourbon, USA	
Michter's 10 yo	140
Straight Rye, USA	
Woodford Reserve Straight Rye, USA	43
Whistlepig Straight Rye 10 yo, USA	60
Whistlepig Straight Rye 12 yo, USA	80

PRICE PER CENTILITER

(ASK BARTENDER FOR THE FULL LIST)

THE MARTINI BY THE GOLD BAR



The Martini—perhaps the most iconic cocktail on earth.

Born from elegant simplicity, this classic has inspired endless interpretations: gin or vodka, shaken or stirred, olive or twist, whisper-dry or decadently dirty. At The Gold Bar, we see the Martini not just as a drink, but as an expression of style and craftsmanship. Each one is prepared with precision, passion, and a reverence for tradition—served ice-cold, perfectly balanced, and tailored to your taste.

Below, you'll find a selection of our personal favorites, each a tribute to the timeless sophistication of the Martini. All Martinis are served in a generous measure.

WET MARTINI 240:-

GIN TO VERMOUTH RATIO 2:1

Ógin Nature, The Gold Bar Vermouth Blend, Orange Bitters

Served with a lemon twist

NAKED MARTINI 240:-

GIN STRIGHT FROM THE FREEZER, A DASH OF VERMOUTH

Tanqueray No. Ten, Noilly Prat

Served with a grapefruit twist

PEAR DRY MARTINI 220:-/550:-

A SOPHISTICATED BUT FRUITIER TWIST

Choose between Belvedere Vodka or luxury Belvedere 10,

Pisco El Gobernador, Żubrówka,

Nashi Pear, The Gold Bar Vermouth Blend

Served with an olive

NOBIS DIRTY MARTINI 240:-

THIS IS HOW WE LIKE OUR DIRTY MARTINIS

Beluga Noble Vodka, Linus' Super Brine,

The Gold Bar Vermouth Blend

Served with olives

THE HOLY GIBSON 220:-

A GIBSON WITH A SWEDISH TOUCH

No. 3 London Dry Gin, The Gold Bar Vermouth

Blend, The Holy Spirit

Served with pickled onions

BITES

ARANCINI 3PCS

Mozzarella arancini (fried risotto balls) with basil, served with San Marzano tomato dip and parmesan 128:-

Oysters "fine de claire" no 3

Champagne- & shallot vinaigrette & Tabasco sauce 38:- each / ½ Dozen 210:- / Dozen 385:-

NOBIS BAERI CAVIAR 30GR

Served with blinis, dill cracker and lime creme fraiche 795:-

Add a freezer cold shot of Beluga Noble Vodka 3 cl 132:-

PIMIENTOS DE PADRON MED LIME OCH PARMESAN

Pimientos de padron with lime and parmesan 110:-

FRENCH FRIES WITH TRUFFLE BEARNAISE

78:-

CHARCUTERIE BOARD

Prosciutto di parma, coppa di parma, truffle salami, mortadella pistachio, mozzarella, piccadilly tomatoes, artichoke cream and garlic bread 195:-/295:-

STEAK TARTARE

120g Swedish beef, served with Calabra dressing, sourdough breadcrumbs, pickled and crispy onion 195:-

SNACKS

OLIVES

75:-

MIXED NUTS

65:-

VALENCIA ALMONDS

75:-

ALWAYS AT NOBIS 195:-

STOCKHOLM

THE QUINTESSENTIAL NOBIS COCKTAIL
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, Peach,
Moët & Chandon Brut, Black Tea Whey



SELECTED CLASSICS 195:-

CASINO #1

HUGO ENSSLIN, RECIPES FOR MIXED DRINKS, 1919
Ógin Nature, Maraschino, Orange Bitters,
Lemon



MAI TAI

TRADER VIC, BARTENDERS GUIDE, 1947
Plantation 3 Stars, Plantation O.F.T.D., Dry
Curacao, Orgeat, Lime



TOREADOR

CAFÉ ROYAL COCKTAIL COCKTAIL BOOK, WILLIAM J. TARLING, 1937
Mijenta Blanco Tequila, Apricot Brandy, Lime



NOBIS ELEVATED COCKTAILS

RICE NEGRONI 260:-

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



SAZERAC 200:- / 550:-

Michter's Straight Rye, Hennessy VS, Bitters & Absinthe
or
Michter's Straight Rye 10yo, Tesson Lot 76, Bitters & Absinthe



BOBBY BURNS 1700:-

The Macallan Sherry Oak 25 Years Old, Cocchi Barolo Chinato,
Bénédictine D.O.M.



CLASSIC CHAMPAGNE COCKTAIL 3200:-

Hennessy Paradis, Krug La Grande Cuvée Demi Bouteille,
Sugar, Bitters



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

