

Welcome to The Gold Bar

For centuries, hotel bars have been synonymous with classic luxury and elegance. The Gold Bar showcases a variety of classic cocktails originating from some of their most celebrated and legendary representatives.

The Gold Bars signature cocktails are always based on season, they represent our contemporary luxury design hotel. We work with season-based ingredients and try to be as playful as possible in order to make our ideas, inspired from all around the world, into reality.



NOBIS COCKTAILS | 163:-

YELLOW NEGRONI SBAGLIATO

Lillet blanc, Galliano, Yellow Chartreuse, Prosecco

RASPBERRY DELIGHT

Beefeater Gin, peach, yuzu, lemon, raspberry, mint

NEW OLD FASHIONED

Makers Mark Bourbon, sea buckthorn, demerara sugar, angostura bitters

FASHIONABLY CLEAR

House rum blend, passionfruit, cherries, milk, lemon, lemongrass, lime leaf, milky oolong tea, peychauds bitters

CUCUMBER MULE

Hendricks gin, cucumber, ginger cordial, citrus soda

& TONICS

MARTINI FIERO & TONIC | 145:-

Cherry soda & Orange

AMARO MONTENEGRO & TONIC | 156:-

Mint & Lime

STHLMS BRÄNNERI GIN & TONIC | 163:-

Pink grapefruit, pink pepper

MALFY BLOOD ORANGE GIN & TONIC | 156:-

Lime & Lemon

SNACKS & BITES

BUFFELMOZARELLA MED TOMATER, BASILIKA & EXTRA JUNGFRUOLIVOLJA

Buffalo mozzarella with wild mix of tomatoes, basil and extra Virgin olive oil
155:-

UTVALDA ITALIENSKA CHARKUTERIER MED KRONÄRTSKOCKSKRÄM, BUFFELMOZZARELLA OCH BRUSCHETTA

Italian charcuterie with buffalo mozzarella, artichoke purée and garlic bread
265:-

LÖJROMSDIPP MED POTATISCHIPS

Bleak roe dip with potato chips
110:-

PATA NEGRA & PARMESANOST-KROKETTER

Pata negra & parmesan cheese croquettes
95:-

SÖTPOTATISPOMMES/POMMES

Sweet potato fries/ French fries
45:-

MARINERADE OLIVER

Marinated olives
69:-

CHIPS/NÖTMIX

Chips/Mixed nuts
45:-/65:-

FRUKTSALLAD MED DAGENS SORBET

Fruit salad with homemade sorbet
85:-

VANILJPANNACOTTA MED FÄRSKA BÄR OCH HALLONKRÄM

Panna cotta served with fresh berries and raspberry cream
95:-

DAGENS GLASS ELLER SORBET

Ice cream or sorbet of the day
45:-

CHOKLADTRYFFEL/Chocolate truffle

45:-

Allergies? Please inform our staff.

SELECTED AVECS & SPIRITS

COGNAC

Martell VSOP | 45:-
Martell Cordon Bleu | 52:-
Martell XO | 95:-
Martell Création Grand Extra | 130:-
Martell L'Or | 500:-
Hennessy XO | 56:-
Hennessy Paradis | 129:-
Rémy Martin Louis XIII | 500:-

CALVADOS

Busnel Calvados Pays d'Auge V.S.O.P. | 32:-
Boulard Grand Solage Pays d'Auge | 27:-
Christian Drouin 1968 Vintage | 70:-

RUM

El Dorado 12 yrs | 32:-
El Dorado 15 yrs | 42:-
Brugal 1888 | 38:-
Diplomatico Reserva Exclusiva | 36:-
Zacapa Centenario Solera 23 yrs | 46:-

AMERICAN WHISKEY

Makers Mark | 32:-
Makers Mark 46 | 52:-
George T Stag | 80:-
Michters 10 yrs Single Barrel Bourbon | 110:-
Blanton's Bourbon | 52:-
Michter's Bourbon | 37:-

SCOTCH WHISKY

Monkey Shoulder | 32:-
Johnnie Walker Blue Label | 70:-
Bowmore 12 yrs | 30:-
Highland Park 12 yrs | 30:-
Talisker 10 yrs | 32:-
Glenlivet 12 yrs | 38:-
Balvenie Double Wood 12 yrs | 32:-
Oban 14 yrs | 42:-
MacAllan Double Cask 12 yrs | 42:-

AGAVE

Olmeca Altos Plata | 32:-
Clase Azul Reposado | 99:-
Patron Añejo | 48:-
Don Julio Blanco | 33:-
Don Julio 1942 | 115:-
Mezcal Montelobos Espadin | 41:-
Tier Miahuatlan Espadin Mezcal | 32:-

ALWAYS AT NOBIS | 163:-

STRAWBERRY BASIL SMASH

Vodka, strawberries, basil, lemon, agave

FROM MEXICO WITH LOVE

Jalapeño infused tequila, lemon, lime, agave,
Angostura bitters, Hellfire shrub and smoky paprika salt rim

MOCKTAILS

SHERRIES CHERRIES | 85:-

Ginger Cordial, cherry soda

YAUZA | 85:-

Lemon, yuzu, raspberries, citrus soda

WINE

SPARKLING WINE

Arts de Luna, Cava | 120:- /600:-

CHAMPAGNE

M.V. Taittinger Brut Reserve | 165/875:-

M.V. Taittinger Brut Rosé | 1055:-

2007 Taittinger Comtes de Champagne | 2500:-

M.V. Taittinger Nocturne Sec | 1100:-

M.V. Taittinger Prélude Grands Crus Brut | 1150:-

2008 Dom Perignon | 3400:-

M.V. William Deutz Classic Brut | 1300:-

2002 Louis Roederer Cristal Brut | 4495:-

M.V. Taittinger Brut Reserve Magnum | 1750:-

2008 Dom Perignon Magnum | 6950:-

WHITE

2018 Da Luca Pinot Grigio, Sicilia ITA | 125:- / 550:-

2018 Dom. Weinbach Riesling Rêserve FRA | 150:-/750:-

2018 Gitton "Les Belles Dames", Sancerre FRA | 160:-/800:-

2018 William Fèvre Petit Chablis, FRA | 165:- / 800:-

2015 Hardy's HRB Chardonnay, AUS | 170:- / 850:-

RED

2018 Da Luca Nero d'Avola, Sicilia ITA | 125:- / 550:-

2016 Bottega Rosso di Montalcino ITA | 150:-/ 750:-

2017 Domaine de la Mordorée, Rhône FRA | 145:-/ 700:-

2016 Bodegas Roda "Sela", Rioja ESP | 160:-/ 800:-

2017 Bouchard Haut-Côtes des Nuits FRA | 170:-/850:-

BEER & CIDER

DRAUGHT BEERS

Carlsberg Export, Lager, Denmark | 78:-

Nya Carnegie Bryggeriet Kellerbier, Sweden | 85:-

Nya Carnegie Bryggeriet 100 Watts IPA, Sweden | 95:-

BOTTLED BEERS & CIDERS

Birra Poretti, Lager, Italy | 76:-

Nya Carnegiebryggeriet Luma pils, Pilsner Sweden | 78:-

Nya Carnegiebryggeriet J.A.C.K IPA, Session IPA, Sweden | 75:-

Carlsberg Export, Lager, Denmark | 72:-

Carlsberg Hof Organic, Lager, Denmark | 69:-

Celia Gluten Free, Lager, Czech Republic | 77:-

La Cidraie, Dry apple cider, France | 76:-

Bottled Campari Soda | 55:-

NON ALCOHOLICS

Brooklyn Brewery Special Effects 0,4%, Hopyy Lager, USA | 59:-

Carlsberg Non Alcoholic 0,0%, Lager, Denmark | 55:-

Richard Juhlin 20 cl, Blanc de blancs | 120:-

La Meré Poulard, Jus de Pomme | 65:-

Torres Natureo Free, red wine | 85:-

Coca Cola, Coca Cola zero, Sprite, Fanta Orange/Lemon | 42:-

Redbull | 58:-

Granny Soda | 59:-

Stenkulla mineral water 33 cl/75cl | 42:-/79:-