

# 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 Pink gin, peach, yuzu, lemon, raspberry, mint

### NEW OLD FASHIONED

Woodford reserve 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

Vodka, Hendricks gin, cucumber, ginger cordial, citrus soda

## & TONIC

### MARTINI FIERO & TONIC | 145:-

Cherry soda & Orange

### AMARO MONTENEGRO & TONIC | 156:-

Mint & Lime

### STHLMS BRÄNNERI OAK GIN & TONIC | 163:-

Lime & Lemon

### MALFY BLOOD ORANGE GIN & TONIC | 156:-

Pink grapefruit, pink pepper

## SNACKS & BITES

### CHIPS/NÖTMIX | 45:-/65:-

Chips/Mixed nuts

### LÖJROMSDIPP MED POTATISCHIPS | 110:-

Bleak roe dip with potato chips

### OLIVER/MARINERADE OLIVER | 65:-/69:-

Olives/Marinated olives

### UTVALDA ITALIENSKA CHARKUTERIER MED KRONÄRTSKOCKSKRÄM,

BUFFELMOZZARELLA OCH BRUSCHETTA | 265:-

Italian charcuterie with buffalo mozzarella,  
artichoke purée and garlic bread

### PATA NEGRA & PARMESANOST-KROKETTER | 95:-

Pata negra & parmesan cheese croquettes

### CHOKLADTRYFFEL | 45:-

Chocolate truffle

Please inform our staff of your allergies

## 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:-  
Woodford Reserve | 35:-  
George T Stagg | 80:-  
Michters 10 yrs Single Barrel Bourbon | 110:-  
Blanton's Bourbon | 52:-  
Michter's Bourbon | 37:-  
Knob Creek Bourbon | 39:-  
Knob Creek Rye | 39:-

### 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:-

## 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

### THE BOTANIST | 95:-

Seedlip, fermented cucumber, lime, tonic

### SHERRIES CHERRIES | 85:-

Ginger Cordial, cherry soda

### YAUZA | 85:-

Lemon, yuzu, raspberries, citrus soda

## WINE

### SPARKLING WINE

Arts de Luna, Cava | 120:- /600:-  
Taittinger Brut Réserve, Champagne | 165:- / 875:-  
Richard Juhlin 20cl (non alcoholic) | 120:-

### WHITE

2018 Da Luca Pinot Grigio, Sicilia ITA | 125:-/ 550:-  
2018 Domäne Wachau Federspiel Riesling, AUT | 150:/750:-  
2018 Gitton "Les Belles Dames", Sancerre FRA | 160:-/800:-  
2018 William Fèvre Petit Chablis, FRA | 165:- / 800:-  
2017 Francois Mikulski "Bourgogne Côte d'Or", FRA | 170:- / 850:-

### ROSÉ

2017 Domaene Gobelsburg, Niederösterreich AUS | 130:-/ 595:-

### RED

2018 Da Luca Nero d'Avola, Sicilia ITA | 125:-/550:-  
2017 Querciabella Mongrana, Toscana ITA | 140:-/700:-  
2017 Domaine de la Mordorée, Rhône FRA | 145:-/700:-  
2016 Bodegas Roda "Sela", Rioja ESP | 160:-/800:-  
2017 Terroir Noble, Bourgogne FRA | 170:-/850:-

### 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 | 2700:-  
M.V. William Deutz Classic Brut | 1300:-  
2002 Louis Roederer Cristal Brut | 4495:-  
M.V Taittinger Brut Reserve Magnum | 1750:-  
2008 Dom Perignon Magnum | 5300:-

## BEER & CIDER

### DRAUGHT BEERS

Carlsberg Export, Denmark | 78:-  
Nya Carnegie Bryggeriet Kellerbier, Sweden | 85:-  
Nya Carnegie Bryggeriet 100 Watts IPA, Sweden | 95:-

### BOTTLED BEERS & CIDERS

Nya Carnegie Bryggeriet, Luma pils, Sweden | 78:-  
Carlsberg Export, Denmark | 72:-  
Carlsberg Hof Organic, Denmark | 69:-  
Carlsberg Non Alcoholic, Denmark | 55:-  
Celia Gluten Free Lager, Czech Republic | 77:-

La Cidraie, Dry apple cider, France | 76:-  
Bottled Campari Soda | 55:-

### SOFT DRINKS

Coca Cola, Coca Cola zero | 42:-  
Sprite | 42:-  
Fanta orange/lemon | 42:-  
Redbull | 58:-  
Granny Soda | 59:-  
Rhubarb Cream Soda | 59:-