

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:-

BELLINI COLADA

Arts de Luna Cava, pineapple, coconut rum, lime leaf

CLARIFIED LINGONBERRY

House Gin blend, Dom. Wachau Riesling, lingonberry syrup, half n half

EMPEROR PENGUIN

Olmeca Altos Plata, Italicus Bergamoto, yuzu, lemon, thyme, Angostura bitters

ELEVATOR TO THE GALLOWS

House Rum blend, Green Chartreuse, passion fruit, lemon, agave

FIKA OLD FASHIONED

Maker's Mark Bourbon, coffee, cardamom, vanilla, demerara syrup, Angostura Bitters

MEXICAN TUXEDO

Olmeca Altos Plata, Mezcal blend, Mancino Secco Vermouth, Luxardo Maraschino, Pernod Absinthe, Angostura orange bitters

SNACKS & BITES

BURRATA MED GRÖN SPARRIS, PISTAGENÖTTER, GRANATÄPPLE OCH GRANATÄPPLEMELASS-VINAIGRETTE

Burrata cheese with green asparagus, pistachio, pomegranate and pomegranate molasses vinaigrette
175:-

UTVALDA ITALIENSKA CHARKUTERIER MED KRONÄRTSKOCKSKRÄM, BURRATA OCH BRUSCHETTA

Italian charcuterie with burrata, artichoke purée and garlic bread
285:-

PIMIENTOS DE PADRON MED LIME OCH FLINGSALT

pimientos de padrón with lime and flake salt
65:-

PATA NEGRA & PARMESANOST-KROKETTER

Pata negra & parmesan cheese croquettes
95:-

FRITERAD KRONÄRTSKOCKA MED PARMESAN- OCH HARISSAMAJONNÄS

Fried artichoke with parmesan and harissa mayonnaise
75:-

SÖTPOTATISPOMMES/POMMES

Sweet potato fries/ French fries
45:-

NOCELLARA OLIVER

Nocellara olives
69:-

NÖTMIX/VALENCIA MANDLAR

Mixed nuts/Valencia almonds
65:-/69:-

CITRONVERBENA-PANNACOTTA MED RABARBER- OCH JORDGUBBSCHUTNEY

Lemon verbena panna cotta served with rhubarb and strawberry chutney
95:-

DAGENS SORBET MED BÄR

Sorbet of the day with berries
65:-

CHOKLADTRYFFEL/Chocolate truffle

45:-

Allergies? Please inform our staff.

SELECTED AVECS & SPIRITS PER CL

COGNAC

Martell VSOP | 45:-
Martell Cordon Bleu | 60:-
Martell XO Shape | 95:-
Martell Création Grand Extra | 160:-
Martell L'Or de Jean Martell | 700:-
Hennessy XO | 65:-
Hennessy Paradis Rare | 505:-
Rémy Martin Louis XIII | 700:-

CALVADOS

Busnel Calvados Pays d'Auge V.S.O.P. | 32:-
Boulard VSOP Grand Solage Pays d'Auge | 33:-
Boulard XO | 40:-

RUM

El Dorado 12 yrs | 34:-
El Dorado 15 yrs | 44:-
Brugal 1888 | 39:-
Diplomatico Reserva Exclusiva | 37:-
Zacapa Centenario Solera 23 yrs | 48:-

AMERICAN WHISKEY

Makers Mark | 32:-
Makers Mark 46 | 46:-
George T Stagg | 80:-
William Larue Weller Kentucky Straight Bourbon | 110:-
Blanton's Single Barrel Bourbon | 46:-
Michter's US*1 Straight Bourbon | 37:-

SCOTCH WHISKY

Monkey Shoulder | 31:-
Johnnie Walker Blue Label | 75:-
Bowmore 12 yrs | 32:-
Highland Park 12 yrs | 30:-
Talisker 10 yrs | 32:-
Glenlivet 18 yrs | 42:-
Balvenie Double Wood 12 yrs | 38:-
Oban 14 yrs | 42:-
MacAllan Double Cask 12 yrs | 42:-

AGAVE

Olmecca Altos Plata | 32:-
Clase Azul Reposado | 119:-
Patron Añejo | 48:-
Don Julio Blanco | 33:-
Don Julio 1942 | 115:-
Mezcal Montelobos Tobala | 41:-
Tier Miahuatlan Espadin Mezcal | 32:-

NOBIS CLASSICS | 163:-

STRAWBERRY BASIL SMASH
Absolut Vodka, strawberries, lemon, agave, basil

NOBIS BLOODY MARY
Belvedere Vodka, O.P. Anderson Aquavit, tomato juice, radish, olive brine, lemon, spices

NOBIS NEGRONI
Beefeater 24 Gin, Mancino Rosso Vermouth, Campari, strawberries, basil

MOCKTAILS

NON -ALCO NEGRONI
Ceder's non-alcoholic Gin, Martini NOLO Vibrante Vermouth, Monin Bitter

VIRGIN STRAWBERRY BASIL SMASH
Strawberries, lemon, agave, basil

PINK PASSION
Passionfruit, lime, pink grapefruit 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:-

2019 Dom. Wachau Riesling Selection, AUT | 140:-/ 700:-

2018 Dom. Weinbach Riesling Rèsolve 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:-

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

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

2018 Burzi Langhe Nebbiolo ITA | 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:-

Brooklyn Brewery Defender IPA, USA | 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

Beskows VY 25 cl

(Äpple & Slånbär/Päron & Körsbär/Äpple & Humle/Skåne & Småland) | 85:-

Brooklyn Brewery Special Effects 0,4%, Hoppy 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:-