

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:-

GINGER SOUTHSIDE
Beefeater Gin, ginger, mint, lemon

GEORGIA LEMONADE
Makers Mark Bourbon, peach, lemon, soda water, Angostura orange bitters

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

ELEVATOR TO THE GALLOWES
House Rum blend, Green Chartreuse, lemon, passion fruit, agave

AUTUMN SOUR
Brugal Anejo superior Rum, Busnel VSOP Calvados, Merlet poire, lemon, lime, egg white

FIKA OLD FASHIONED
Makers Mark Bourbon, vanilla, cardamom, coffee, demerara sugar, angostura bitters

NOBIS NEGRONI
Strawberry infused Beefeater 24 Gin, Mancino Rosso vermouth, Campari, basil

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,
BUFFELMOZZARELLA OCH BRUSCHETTA
Italian charcuterie with mozzarella, 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 Stag | 80:-
William Larue Weller Kentucky Straight Bourbon | 130:-
Blanton's Single Barrel Bourbon | 46:-
Michter's US*1 Straight Bourbon | 38:-

SCOTCH WHISKY

Monkey Shoulder | 31:-
Johnnie Walker Blue Label | 75:-
Bowmore 12 yrs | 32:-
Highland Park 12 yrs | 30:-
Talisker 10 yrs | 32:-
Balvenie Double Wood 12 yrs | 38:-
Oban 14 yrs | 42:-
Macallan Double Cask 12 yrs | 39:-

AGAVE

Olmeca Altos Plata | 29:-
Clase Azul Reposado | 119:-
Patron Añejo | 48:-
Don Julio Blanco | 33:-
Don Julio 1942 | 115:-
Mezcal Montelobos Tobala | 41:-
Tier Michhuatlan Espadin Mezcal | 32:-

MOCKTAILS | 85:-

VIRGIN STRAWBERRY BASIL SMASH

Strawberries, basil, lemon, agave, soda

PINK GINGER

Ginger, lime, pink grape soda

PASSION SENSATION

Martini NOLO Vibrante, lemon, passion fruit, ginger beer

WINE

SPARKLING WINE

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

CHAMPAGNE

Laurent Perrier La Cuvée Brut | 165/875:-

Laurent Perrier Cuvée Rosé Brut | 1200:-

M.V. Taittinger Nocturne Sec | 1100:-

2007 Taittinger Comtes de Champagne | 2500:-

2008 Dom Pérignon | 3500:-

2010 Dom Pérignon | 2900:-

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

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

2008 Dom Pérignon Magnum | 6950:-

WHITE

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

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

2020 Txakoli Rezabal Arri Seleccion, Getariako Txakolina, ESP | 160:- / 800:-

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

2018 William Fèvre Petit Chablis, FRA | 160:- / 800:-

2019 Dom. Vessigaud, 'Bois Maréchal' Mâcon Charnay, Chardonnay, FRA | 170:- / 850:-

RED

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

2020 Domaine de la Mordorée, Rhône, FRA | 145:- / 700:-

2019 Protos Roble, Ribera del Duero, ESP | 150:- / 750:-

2019 Luigi Voghera Langhe Nebbiolo, ITA | 155/775:-

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

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

ROSÉ

2020 Dom. Gobelsburg Rosé, AUT | 130:- / 700:-

2020 Mouton Cadet, Les Parcelles Rosé, FRA | 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 100 watts IPA, IPA, 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/Skäne & 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:-

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