

Selected Avecs & Spirits

Price per cl

Cognac

Martell VSOP	32
Martell Cordon Bleu	52
Martell XO	62
Martell Création Grand Extra	130
Martell L'Or	500
Delamain Vintage 1981	150
Hennessy XO	56
Hennessy Paradis	129
Rémy Martin VSOP	32
Rémy Martin Louis XIII	500

Calvados

Busnel VSOP	27
Boulard Grande Solage	27
Chateau Du Breuil 15ans	45

Rum

Havana Club Añejo 7 años	32
El Dorado 12 yrs	32
El Dorado 15 yrs	42
Brugal 1888	34
Gosling's Family Reserve Old Rum	42
Zacapa Centenario Solera 23 yrs	46

American Whiskey

Makers Mark	30
Woodford Reserv	30
Eagle rare 10 yrs	35
Four roses small batch	32
Jr T Stag	60
Sazerac Rye	35
Single Barrel Jack	35

Scotch Whisky

Famous Grouse	27
Grants	27
Tullamore Dew	27
Chivas 12 yrs	30
Chivas 18 yrs	48
Johnnie Walker Black Label 12 yrs	32
Johnnie Walker Gold Label 18 yrs	46
Johnnie Walker Blue Label	70
Bowmore 12 yrs	30
Highland Park 12 yrs	30
Talisker 10 yrs	30
Glenfiddich 12 yrs	30
Glenlivet 12 yrs	32
Balvinie Double Wood 12 yrs	32
Oban 14 yrs	42
MacAllan Fine Oak 12 yrs	42
Lagavulin 16 yrs	46
Glenfiddich 18 yrs	46
Highland Park 18 yrs	46
MacAllan Fine Oak 18 yrs	72

Welcome to Nobis Gold Bar & Lounge

*For centuries hotel bars have been synonymous
with classic luxury and underlined 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 use fresh ingredients and
hand picked spirits in order to make our ideas and
inspiration from all across the world into reality*

Nobis Seasonal Cocktails

Nobis seasonal cocktails made with a refreshing touch using a great variety of spirits and fruits



Scandal Beauty

Dark rhum, Rinquinquin, ginger and cardamom chai-tea and fresh lime juice shaken together in a coupette

156



Voyager

Malt Whisky, Cointreau Blood Orange, smooth chai-tea infused honey and fresh blood orange juice, served on a mountain of crushed ice

146



Adventurous

This intense and refreshing short drink features saffron, Swedish Aquavit, a dash of Italian herbal liqueur and fresh citrus

146



Gentlehen

Nobis seasonal take on the classic Old Fashioned. Whiskey based liqueur, vanilla, honey and bitters

146



Young & Flirty

A fresh and fruity Collins made with Gin, Abricot brandy, homemade grenadine fresh citrus and sparkling water, served tall

146



Garçon

Calvados, homemade grenadine and bitters, topped with French dry apple cider and sparkling gold

146

Nobis Favourite Classics

Nobis all time favourite classics borrowed from various hotel bars and gentleman clubs across the world, made the Nobis way



Strawberry Basil Smash

The Nobis favorite. Our "garden to glass" drink; Vodka stirred with fresh strawberries, basil and ecological agave syrup. Served over 85,000 times and still going strong!

2010. Roberto Radovic, Nobis Hotel

156



Jack Rose

Like many of the great classics this cocktail is served with numerous plausible origins. However, it has a lovely rose colour and contains Calvados, fresh citrus, and homemade grenadine

1905. Jersey City, New Jersey

146



Picon Punch

The Basque cocktail of the American West. Amer Picon, grenadine, Cognac, sparkling water and lemon, served tall, the Nobis way

1899. North Beach, San Francisco

146

Beers

Draught beers

Carlsberg Export, Denmark	72
Nya Carnegie Bryggeriet Kellerbier, Sweden	85
Brooklyn Lager, U.S.A	82

Bottled beers

Staropramen, Czech Republic	75
Nya Carnegie Bryggeriet Fridens Ale, Sweden	85
Lagunitas New Dogtown Pale Ale, U.S.A	75
Corona Extra, Mexico	75
Dugges All The Way Session IPA, Sweden	85
Carlsberg Export, Denmark	72
Carlsberg Hof Organic, Denmark	70
Carlsberg Non Alcoholic, Denmark	42

Cider

La Cidraie, France	72
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Soft drinks

42

Coca Cola
Coca Cola light
Coca Cola zero
Sprite
Fanta orange/lemon

Juices

42

Orange juice
Apple juice
Cranberry juice
Grapefruit juice
Pineapple juice
Tomato juice
San Bitters

Stenkulla still mineral water 33cl/75cl	42/72
Stenkulla carbonated mineral water 33cl/75cl	42/72

Non Alcoholic Wine

Richard Juhlin, Blanc de Blanch	120
Morouj Sparkling Wine	85
Morouj Chardonnay White Wine	85
Morouj Merlot Red Wine	85

Champagne

Taittinger Brut Reserve - Non-vintage Champagne. A timeless blend of 40% Pinot Noir, 40% Chardonnay and 20% Pinot Meunier	169/945/1890	Salon 1999/2002/2006 - The 36th vintage released from the prestigious Salon house. By only making wines that reach their high standards Salon has earned a spot as one of the Champagne regions top producers	8000/7000/7500
Taittinger Brut Rosé - Composed of Chardonnay Pinot Noir and Pinot Meunier grapes from Montagne de Reimes. Some of the Pinot Noir grapes are used to make a red wine which later gives to Champagne its salmon pink color and refreshing hints of red berries	995	Cuveé O.K Premier Cru, Andre Jaquart - A collaboration between Andre Jaquart and Operakällaren. 100 % Chardonnay from Mesnil and Vertus with a dosage of 6 g/l	179/995
Taittinger Comtes de Champagne 2006 - The family owned Taittinger house's Prestige Champagne. First created in 1952 Comtes de Champagne is a blanc de blancs where the grapes are selected from different Grand Cru vineyard in the Coté des Blancs district named for its high quality Chardonnay	2495	Krug Grande Cuvée - The composition of the "cuvée" is a stunning mosaic of flavors where the three champagne grapes 20-25 growths and 6-10 different years, combined to give Krug Grande Cuvée its complexity, elegance and consistency	3750
Taittinger Nocturne Sec - The perfect evening champagne, 30 % Chardonnay, 60 % Pinot noir and a dosage of 18 g/l	1195	Krug Vintage 2000 - It is a charismatic Champagne which beautifully combines natural intensity, delicacy and insolent elegance. Krug 2002 is the first Krug vintage of the Millennium. As with Krug 1988, released after 1989, Krug 2002 comes after 2003. As with all Krug Champagnes, Krug 2002 will continue to gain with the passage of time.	4500
Taittinger Nocturne Sec Rosé Special Pride Edition The perfect evening Rosé champagne, 40 % Chardonnay, 60 % Pinot noir and a dosage of 19,2 g/l	189/1095	G.H. Mumm Cordon Rouge - A predominance of Pinot Noir, a strong presence of Chardonnay and a touch of Pinot Meunier. To complete the union and ensure stylistic consistency the Cellar Master adds a minimum of 20% reserve wines	945
Taittinger Prélude Grands Crus Brut - An excellent cuvée with the highest quality of 50 % Chardonnay from Côte de Blancs and 50 % Pinot noir from Montagne de Reims	1299	G.H. Mumm Millésimé 2006 - The 54th vintage release by G.H. Mumm. 2006 was a year of sunshine: the rich and powerful Grands Crus Pinot Noirs of Verzenay and Verzy are balanced by the lightness of the Côte des Blancs Chardonnays	1299
Taittinger Les Folies Del a Marquetterie - Taittinger's first Singlevineyard champagne referring to "Les Folies" which translates into madness. 55 % Pinot noir, 45 % Chardonnay. A non vintage aged for three years	1299	Armand de Brignac Brut Gold - Armand de Brignac Brut Gold are made from a blend of grapes from different vintage years to achieve the particular character that reflects the unique nature of the house	3995
Henriot Blanc de Blancs - Henriot is definitely a top of the line Champagne. The line of thought is to use a larger amount of Chardonnay in the blend. It manages to be both delicate and powerful in the same sip	1095/2190	Belle Epoque 2008 - Belle Epoque is French for Beautiful Era and many recognize the bottle which is decorated by anemones painted by the art-nouveau artist Emile Gallé in 1902. The 2007 vintage is a blend of 50% Chardonnay and 45% Pinot Noir, 5 % Pinot Meunier. All grapes used are from six different estates; All in Grand Cru positions	3299
Henriot Brut Souverain - This great blend from Henriot is extremely fresh yet dry and rich at the same time. A perfect blend of Chardonnay, Pinot Noir and Pinot Meunier	945/1890	Belle Epoque Rosé 2006 - Not unlike its sister wine the Belle Epoque Rose consists of carefully selected Chardonnay grapes from Grand Cru estates Avize and Cramant and Pinot Noir grapes from Mailly and Verzy (Montagne de Reims in the north) that provide a fresher taste than wine from the southern region. 8% red wine comes from grapes from Grand Cru estates Ambonnay and Ay	3999
Henriot Rosé - A rich and toasty version, elegant overall with a silky texture and mouthwatering acidity. This offers a lovely array of white raspberry, white cherry toasted brioche, smoky roasted nut, honey and candied lemon zest flavors. Drink now through 2021	995	Louis Roederer Cristal Brut 2007 - Cristal was first created in 1867 for Alexander II of Russia, and is viewed by many as the first prestige cuvée. The Champagne is crafted using harvests from the finest vineyards of Montagne de Reims, the Vallee de la Marne and the Cote des Blancs. Cristal ages an average of 5 years in the cellars and rests 8 months after disgorgement to perfect its maturity. The dosage of between 8 and 10 g/l is customized to complement each vintage	4300
Moët & Chandon Grand Vintage 2008 - Moët & Chandon is arguably one of the most famous names in the world of Champagne. Moët, the world's biggest Champagne house produces Grand Vintage only in exceptional years	1399	Piper Heidsieck Rare 2002 - Fine Champagne Magazine announced this particular Cuvée to be the world's best bottle of bubbly when blind tasting over 1000 different Champagnes during 2011. 65% Chardonnay blended with 35% Pinot Noir; all from Grand Cru positions, left to develop for 7 years before disgorging	3999
Dom Pérignon 2006 - "Come quickly, I am drinking the stars!" is supposedly what Dom Pérignon himself said when tasting the first sparkling Champagne	2999/5999		
Dom Pérignon Rosé 2004 - The Dom Pérignon Rosé Vintage 2002 has matured in the cellars of Epernay for eight years allowing it to express this full richness and depth. The audacity of the Pinot Noir stands in stark contrast with the extreme classicism of the 2002 vintage	4499		

Wine

Sparkling Wine

Glass/Bottle

Romio Prosecco, Friuli, Italy	105/545
Franciacorta Alma Cuvée Brut, Bellavista, Italy	135/745

White

Da Luca Pinot Grigio, Accolade, Sicilia, Italy	105/475
Riesling Federspiel Terrassen, Domäne Wachau, Austria	125/570
Sauvignon Winkl, Cantina Terlan, Alto Adige, Italy	140/645
Chablis, William Fèvre, Bourgogne, France	150/675
Chardonnay, Constitution Road, South Africa	160/725
2013 Studio, Ca'Rugate, Veneto, Italy	760
2015 Savigny-Les-Beaune 1er Cru Guettes. Louis Jadot, Bourgogne, France	1195

Rosé

Tini Rosé Sangiovese, Caviro, Emilia-Romagna, Italy	105/475
Sancerre Rosé, Domaine André Vatan, Loire Valley, France	725
Miraval Rosé, Jolie-Pitt & Perrin, Provence, France	795

Red

Da Luca Primitivo, Accolade, Puglia, Italy	105/475
Merlot Della Venezie, Botega Spa, Veneto, Italy	115/525
R Ripasso, Alpha Zeta Wines, Veneto, Italy	130/595
Pinot Noir, Mud House, Centrel Otago, New Zealand	145/655
Cabernet Sauvignon, Heartland Wines, South Australia, Australia	145/655
2013 Saint-Emilion Grand Cru, Château Louvie, Bordeaux, France	895
2010 Barolo Le Vigne, Luciano Sandrone, Piedmont, Italy	2495

Snacks and bites

Olive

Olives with chilli and rosemary

59

Patatine

Potato chips or root vegetable crisps

35

Mandorle

Almonds

35

Salumi misti de la casa

Italian cold cuts

265

Frittata, pomodoro pachino, mozzarella di bufala, zucchine e spinaci

Panino made with fresh grilled levain bread with omelette, tomatoes, buffalo mozzarella, zucchini and spinach

105

Porchetta, frittata, formaggio e spinaci

Porchetta with omelette, cheese and spinach

115

Formaggi

Italian cheese platter

165

Tartufini

Chocolate truffle

38

Please inform our staff of your allergies

Spirit, Bitters & Vermouth

For the connoisseur searching for that spirited enlightenment. Our favourite classic cocktails made with our selected spirits, vermouths and bitters, shaped into elegant complexity



Brooklyn Cocktail

Knob Creek rye whiskey, French dry vermouth, Maraschino and Amer Picon mixed intensely together, a great cocktail to "start the engine"

156



Bentley Cocktail

A hefty amount of quality Calvados and Dubonnet stirred to perfection, spiced with Peychaud and Angostura bitters

156



Rob Roy

Scotch Whisky, Italian sweet vermouth and Angostura bitters made the classic way with our favourite artisanal products

156



Corpse Reviver #1

Cognac, Calvados and Italian sweet vermouth stirred together over ice, the perfect pick me up after a long night

156

Three Martini Lunch

Originally used as a term to describe a indulgent lunch by the businessmen back in the 1950's. Nobis favourite Martinis, not for the faint of heart



Savoy Hotel Special Cocktail No.1

London dry gin, French dry vermouth with a dash of Absinthe and homemade grenadine stirred over ice and perfumed with a light hint of citrus

156



Nobis Hotel Special Cocktail No.1

London dry gin stirred with Italicus, French dry vermouth and a dash of absinthe, not for the faint of heart

156



Nobis Hotel Special Cocktail No.2

Nobis autumn take on a the Martini, London dry gin, French dry vermouth and saffron-infused Strega

156

Temperance

The Gold Bars seasonal non alcoholic cocktails for those seeking to find rich and fresh drinks without any alcohol



Southern Winds

This refreshing non alcoholic short drink is filled with flavours using Seedlip spice 94, fresh citrus juice and a homemade strawberry and elderflower syrup, served neat in a coupette

95



New Delhi Tonic

Seedlip garden 108 Non Alcoholic Spirit with saffron, premium tonic and a light hint of orange peel, served tall

95