

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.



Drinks 156:-

Spritz selection

Light and fizzy cocktails with a hint of spice and fruit that suits every occasion.

LA FLEUR

Fino sherry, hibiskus, Sencha syrup & soda

PAPER ON BUBBLES

Aperol, amaro, lemon & soda

ROSE CUP

Lillet Rose, Sloe gin, lemon, grape, Italicus & tonic

STRANGER IN SHIBUYA

Yuzu sake, umeshu, yellow Chartreuse & ginger Beer

Spirit Forward

Drinks that pack a punch. Not for the faint hearted.

CANADIEN COWBOY

Rye, fernet, & salted maple

SUN DRIED FRUIT

Whisky, PX sherry & liquorice bitter

BIJOU

Gin, green Chartreuse, sweet vermouth & orange bitter

APPELJACK RABBIT

Applejack, orange, lemon & maple syrup

LEFT HAND COCKTAIL

Whisky, sweet vermouth, Campari & Xmole bitters

Nobis Classics

STRAWBERRY BASIL SMASH

Vodka, strawberry, basil, agave & lemon

MIDNIGHT JULEP

Sloe gin, cassis, mint & sugar

WATER LILLY

Gin, violette, Cointreau & lemon

Refreshing

A perfect pick-me-up to get the night started. We have something for everybody.

PENICILLIN

Whisky, ginger, honey, lemon & smoke

CHARLIE CHAPLIN

Sloe gin, apricot & lime

STOCKHOLM MULE

Vodka, passionfruit, lime & Hellfire bitter

GARDEN PARTY

Mezcal, cassis, grappa & lime

FIGS ON A STRING

Rhum, figs, port, honey & lemon

FROM MEXICO WITH LOVE

Habanero infused tequila, agave, lime, Hellfire bitter & spicy salt

Martini Selection

The history of the martini is an unsolved mystery and has been a discussed for ages. From the legendary three Martini lunch to James bonds vesper Martini, one thing is safe to say - this drink will never go out of fashion.

CHOCOLATE MARTINEZ

Gin, sweet vermouth, maraschino, cacao blanc & chocolate bitters

ALASKA COCKTAIL

Gin, yellow Chartreuse & orange Bitter

NOBIS GIBSON

Gin, dry vermouth, celery bitter, salt & pickled cucumber

NOBIS GIMLET

Gin & season lime cordial

TUXEDO

Gin, dry vermouth, maraschino, & orange bitter

Wine

SPARKLING WINE

2014 La Vida al Camp Brut Nature, Cava, Spain	120/600:-
M.V. Taittinger Brut Réserve, Champagne, France	155/875:-
M.V. Taittinger Brut Rosé, Champagne, France	179/1000:-
2009 Dom Pérignon, Champagne, France	310/1850:-

WHITE

2017 Les Grand Chais de France, Le Havre de Paix Blanc, France	125/550:-
2017 Andre Vatan "Les Charmes" Sancerre, Loire, France	160/800:-
2017 Domaine des Hâtes, Chablis, France	165/800:-

ROSÉ

2017 Les Grand Chais de France, Le Havre de Paix Rosé, France	125/550:-
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RED

2017 Anciens Temps Rouge, Aude, France	125/550:-
2016 Vincent Girardin "Terroir Noble" Bourgogne, France	170/850:-
2015 Bodegas Roda "Sela", Rioja, Spain	150/750:-

Beer & Cider

DRAUGHT BEERS

Carlsberg Export, Denmark	72:-
Nya Carnegie Bryggeriet Kellerbier, Sweden	85:-
Nya Carnegie Bryggeriet 100 watt Ipa	95:-

BOTTLED BEERS

Staropramen, Czech Republic	75:-
Lagunitas New Dogtown Pale Ale, U.S.A	75:-
Dugges All The Way Session IPA, Sweden	85:-
Carlsberg Export, Denmark	72:-
Carlsberg Hof Organic, Denmark	70:-
Carlsberg Non Alcoholic, Denmark	48:-

La Cidraie, France	72:-
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Non Alcoholic drink

GREEN TEA LEMONADE

Seedlip, green tea, lemon & soda	95:-
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Glass/Bottle

Champagne

M.V. Taittinger Brut Reserve	155/875:-
M.V. Taittinger Brut Rosé	1000:-
2006 Taittinger Comtes de Champagne	2200:-
M.V. Taittinger Nocturne Sec	1100:-
M.V. Taittinger Prélude Grands Crus Brut	1150:-
2011 Michel Gonet Grand Cru Blanc des Blancs	1050:-
M.V. Henriot Brut Souverain	950:-
M.V. Henriot Rosé	1000:-
M.V. Krug Grande Cuvée	2500:-
2003 Krug Vintage	3800:-
M.V. Armand de Brignac Brut Gold	2800:-
2007 Belle Epoque	3300:-
2006 Belle Epoque Rosé	4100:-
2009 Louis Roederer Cristal Brut	2900:-
2002 Piper Heidsieck Rare	4000:-

Selected Avecs & Spirits

COGNAC	
Martell VSOP	32:-
Martell Cordon Bleu	52:-
Martell XO	62:-
Martell Cr�ation Grand Extra	130:-
Martell L'Or	500:-
Hennessy XO	56:-
Hennessy Paradis	129:-
R�my Martin VSOP	32:-
R�my Martin Louis XIII	500:-
CALVADOS	
Busnel VSOP	27:-
Boulard Grande Solage	27:-
RUM	
Havana Club A�ejo 7 a�os	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:-
Four roses small batch	32:-
Jr T Staggs	60:-
Single Barrel Jack	35:-
Mitchers 10 yrs Single Barrel Bourbon	107:-
Mitchers Rye Whiskey	35:-
Mitchers Bourbon	35:-
Mitchers American Whiskey	35:-
Mitchers Sour Mash	35:-
Pappy Van Winkle 23 yrs	190:-
Pappy Van Winkle 20 yrs	175:-
SCOTCH WHISKY	
Famous Grouse	27:-
Grants	27:-
Tullamore Dew	27:-
Chivas 12 yrs	30:-
Chivas 18 yrs	48:-
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 Double Cask 12 yrs	42:-
Macallan Rare Cask	72:-
Lagavulin 16 yrs	46:-
Glenfiddich 18 yrs	46:-
Highland Park 18 yrs	46:-

Snacks & Bites

UTVALDA ITALIENSKA CHARKUTERIER MED KRON�RTSKOCKSKR�M, BUFELMOZZARELLA OCH BRUSCHETTA Italian charcuteries with buffalo mozzarella, artichoke pur�e and garlic bread	265:-
PATA NEGRA SALAMANCA Pata negra	155:-
UTVALDA OSTAR, SERVERAS MED DAGENS MARMEPAD OCH FRUKTBR�D Selected cheeses, served with today's marmalade and fruit bread	165:-
BUFFELMOZZARELLA MED TOMATER, BASILIKA & EXTRA JUNGFRUOLJA Buffalo mozzarella with wild mix of tomatoes, basil and extra Virgin olive oil	89:-
L�JROMSDIPP MED POTATISCHIPS Mix of bleak roe with potato chips	95:-
CHIPS Potato chips or root vegetable crisps	35:-
OLIVER MANDLAR Almonds	65:- 65:-
TRYFFEL Chocolate truffle	45:-

Please inform our staff of your allergies