



## LUNCH MENU

## UPCOMING EVENTS AT GRAND

### GRAND ROYALE

Welcome to our most luxurious dinner seating with several different servings in the Grands Dining room where we present modern Nordic gastronomy. Feel free to complete the menu with an unusually exciting wine package from the Grand's famous wine cellar

Please inquire by email to [event@grandilund.se](mailto:event@grandilund.se)



### 7/3 FLOR DE CAÑA ROM TASTING

Price SEK 525 kr, at 18:30 This Tuesday we get to know rum from Nicaragua's most ancient producer dating back to the 1800 s Book at grandilund under the events tab.

### 14/3 SHERRY TASTING

In the tasting Cádiz in southern Spain, star wine has been produced for hundreds of years. Sherry is well made, incredibly tasty and hugely useful. Enjoy a glass of sherry a little more often! Price SEK 525, book at grandilund under the events tab.

### AFTERNOON TEA

Enjoy a classic Afternoon Tea with friends and family in our magnificent Piraten Foyer. We serve a variety of finger sandwiches, two varieties of warm, freshly baked scones with all its accompaniments; marmalade, curd, clotted cream as well as delicate, sweet pastries. Select your favourite tea from our tea menu or a glass of champagne for the ltime luxurious experience.

### BRUNCH

Our popular brunch buffet is back on Saturdays and Sundays from Januay the 15th onwards. The buffet includes a wide selection of hot and cold dishes, desserts, juices, coffee and tea.

You are welcome to book a table from 1230pm or 1430 pm (your table is available for 1.5 hours).

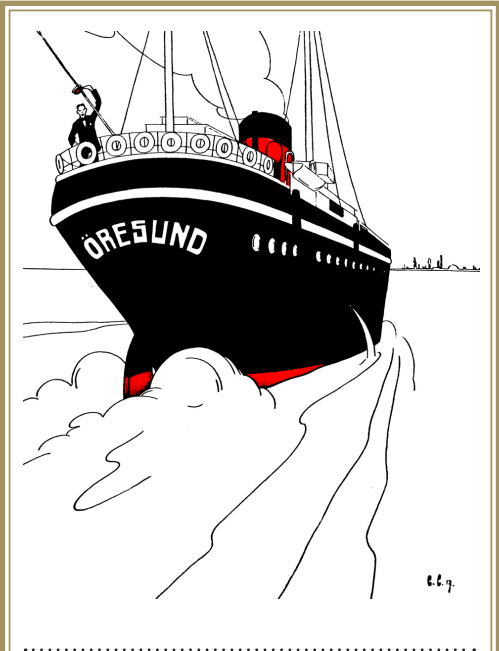


TO EAT



DELICACIES

- CRISPY IBERICO PORK RIND 65 kr
- POTATO CHIPS 50 kr from Larsviken
- GRAND HOTEL'S SALTED BLENDED NUTS 55 kr
- GREEN SALTED BRINED NOCELLARA OLIVES 75 kr



OYSTERS

CHIRON 35 kr/pc 6 pc 200 kr 12 pc 395 kr from Bretagne with pickled red onion



Grands classic

| LUNCH DISHES  |        |
|---|--------|
| GREEN DISH OF THE WEEK ON ORGANIC VEGETABLES                              | 190 kr |
| ROASTED PUMPKIN spelt, arugula and goat cheese                            |        |
| THE SWEDISH POTLUCK   | 175 kr |
| MONDAY ROASTED PORK TENDERLOIN parsnip, savoy cabbage and rosemary        |        |
| TUESDAY FRESH FISH OF THE DAY cauliflower, arugula and radish             |        |
| WEDNESDAY MINCED MEAT PATTY onion, pointed cabbage and horseradish        |        |
| THURSDAY FRESH FISH OF THE DAY bouillabaisse, fennel and rouille          |        |
| FRIDAY YOGURT MARINATED CHICKEN BREAST pumpkin, spinach and pumpkin seeds |        |

| CLASSICS   |               |
|--|---------------|
| GRAND HOTEL'S GRANDIOSA SHRIMP SANDWICH Choose between light or dark sourdough bread                           | 255 kr/295 kr |
| STEN BROMAN'S WHISKEY MEATBALLS potato puree, lingon and brownd butter   | 265 kr        |
| STEAK CAFÉ DE PARIS ENTRECÔTE, SWEDEN Café de paris sauce, thyme and garlic fries, salad with apple and walnut | 395 kr        |

| DESSERTS & CHEESE   |                                    |
|---|------------------------------------|
| NORDIC CHEESE marmalade and nut bread   | 1 pc 65 kr 3 pc 135 kr 5 pc 215 kr |
| APPLE AND OATS DONUT cinnamon donut with apple compote, caramelized oats and crème patisserie | 155 kr                             |
| GRAND HOTEL'S SOFT SERVE ICE CREAM made of milk from Scanian cows                             | SMALL 65 kr BIG 105 kr             |
| CHOCOLATES FOR COFFEE   | 1 pc 35 kr 5 pc 155 kr             |

Grands classic

TO DRINK

| SPARKLING WINES   |        |
|---|--------|
| CREMANT DE ALSACE Domaine Jean-Marc Bernhard, Cuveé Grand Hotel | 120 kr |
| CHAMPAGNE NV Bonnet-Ponson, Chamery, Frankrike                  | 170 kr |

| WHITE WINE  |        |
|---|--------|
| 2018 CHARDONNAY Montanet-Thodén, Bourgogne, France      | 165 kr |
| 2021 RIESLING Markus Huber, Niederösterreich, Austria   | 120 kr |
| 2021 ALBARIÑO Folklore, Rias Baixas, Spain              | 115 kr |
| 2021 SAUVIGNON BLANC Hervré Villemade, Loire, Frankrike | 125 kr |
| 2018 VIURA Alberto Orte, Rioja, Spain                   | 150 kr |

| RED WINE   |        |
|--|--------|
| 2021 PINOT NOIR Domaine Dupré, Bourgogne, France                   | 165 kr |
| 2018 GRENACHE Petit Jo, La Roche Buissière, Rhône, France          | 125 kr |
| 2020 SANGIOVESE Il Rosso, Conestabile della Staffa, Umbrien, Italy | 150 kr |
| 2019 CABERNET SAUVIGNON Château Ste Michelle, Washington, USA      | 170 KR |
| 2020 GARNACHA Bodega venta la Vega, Almansa, Spain                 | 115 kr |



| BEERS                                  |              |
|--|--------------|
| DRAFT                                  |              |
| WISBY KLOSTER Sweden                   | 40 cl 95kr   |
| SITTING BULLDOG, INDIA PALE ALE Sweden | 40 cl 95 kr  |
| BEAWERTOWN GAMMA RAYPALE ALE England   | 40 cl 95 kr  |
| GAMBRINUS, LAGER Czech                 | 50 cl 105 kr |
| MURPHYS, IRISH STOUT Ireland           | 50 cl 110 kr |
| BY THE BOTTLE                          |              |

|   |              |
|---|--------------|
| BRYGGHUSET FINN Flera sorter. IPA, California Lager, Wheat Blanc, Winter Bock | 33 cl 90 kr  |
| MELLERUDS PILSNER Sweden  | 33 cl 95 kr  |
| PAULANER, WEISSBIER Germany   | 50 cl 95 kr  |
| MIKKELLER, PETER PALE & MARY GLUTENFRI Denmark                                | 33 cl 100 kr |

| ALCOHOL-FREE                                     |             |
|--|-------------|
| ALCOHOLFRI BEERS                                 |             |
| MELLERUDS Sweden                                 | 33 cl 65 kr |
| MIKKELLER, DRINKIN' THE SUN Denmark              | 33 cl 90 kr |
| BRUTAL BREWING, SHIP FULL OF IPA Sweden          | 33 cl 65 kr |
| SODA   | 45 kr       |
| JUICE  | 40 kr       |
| RHUBARB Grudeholm, Vellinge, Sweden              | 70 kr       |
| NOZECO BUBBLE Les Grands Chais de France, France | 75 kr       |
| APPLE CIDER Golden Cider, Österlen               | 75 kr       |
| GINGER BEER Bundaberg, Australia                 | 65 kr       |

| SWEET WINES 6 cl   |        |
|--|--------|
| 2018 TOKAJI LATE HARVEST Disznókő, Tokaj, Hungary          | 95 kr  |
| 10 YEARS OLD TAWNY PORT Grahams, Douro, Portugal           | 80 kr  |
| NV RASTAFIA Domaine Cavarodes, Jura, France                | 95 kr  |
| 2018 VENDAGES TARDIVES Fernand Engel, Alsace, France       | 80 kr  |
| 2021 50 GRADI ALL'OMBRA Alessandro Viola, Sicilien, Italy  | 90 kr  |
| 2019 SAUTERNES Domaine Grillon, Sauternes, France          | 90 kr  |
| 2020 ZWIEGELT BEERENAUSSLESE Fernand Engel, Alsace, France | 100 kr |



| SPIRIT 1 cl  |       |
|--|-------|
| LA VIEILLE PRUNE Distillerie Louis Roque, Souillac, France | 35 kr |
| RHUM X.O Plantation, Barbados                              | 30 kr |
| COGNAC X.O Braastad, Cognac, France                        | 25 kr |
| GRAPPA MOSCATO Romano Levi Grappa, Piemonte, Italy         | 60 kr |
| CALVADOS X.O Boulard Calvados, Normandie, France           | 30 kr |
| WHISKY 12 Y.O The Dalmore Whisky, Highland, Scotland       | 30 kr |