



ÖPPETTIDER
MÅNDAG-TORS DAG
12:00-23:00
FREDAG 12:00-00:00
LÖRDAG 13:00-00:00
SÖNDAG 13:00-22:00

GAMBRINUS KÖK ARBETAR MED LOKALPRODUCERADE OCH EKOLOGISKA RÅVAROR

SMÅPLOCK

GRAND HOTELS SALTA BLANDADE NÖTTER	40 kr
KRISPIGA GRISSVÅLAR	45 kr
SOCKERSALTAD GRÖNA GORDALOLIVER	65 kr
POTATISCHIPS	35 kr
ROSTADE MARCONAMANDLAR MED ROSMARIN & CITRON	55 kr

DAGENS RÄTT

LUNCH 12.00-15.00 165 kr

MÅNDAG

Wallenbergare
gröna ärtor, lingon & potatismos

TISDAG

Dagens färska fisk
purjolök, kålrabbi & solrosfrön

ONSDAG

Oxbringa
rotmos, pepparrot & spenat

TORS DAG

Dagens färska fisk
fänkål, mandel & ruccula

FREDAG

Fläskkotlett
äpple, zucchini & morot



OSTRON

FRANSKA CHIRON picklad rödlök	35 kr/st 6 st 200 kr 12 st 395 kr
----------------------------------	---

KAFFE/TE

Kaffet kommer från
Lilla Kafferosteriet i Malmö

Vi serverar just nu en kaffeblandning från
Carmo de Minas, Brasilien

BRYGGKAFFE	45 kr
ESPRESSO	39 kr
DUBBEL ESPRESSO	49 kr
CAPPUCCINO	49 kr
TE	55 kr

Något till kaffet
Cognac, Calvados, likör etc.
Se separat lista

À LA CARTE

VECKANS GRÖNA pumpa, quinoa, yoghurt & tomat	180 kr
ORELUNDSTOMATER mozzarella från Ishøj, bovete & salladsskott från Katslösa	155 kr/255 kr
GRANDS RÄKSMÖRGÅS på mörkt eller ljst surdegsbröd	245 kr/ 285 kr
STEN BROMANS WHISKYKÖTTBULLAR potatispuré, pressgurka & rårörda lingon	265 kr
ENTRECOTE FRÅN SKÅNE silverlök, Orelunds tomat & svamp från Hällestad	385 kr

OSTAR & DESSERTER

HALLONPARFAIT vit chokladmousse & rostad mandel	145 kr
GRANDS MJUKGLASS	55 kr / 95 kr
NORDISKA OSTAR med marmelad och bröd	1 st 85 kr 3 st 165 kr 5 st 205 kr
CHOKLAD TILL KAFFET	1 st 35 kr 5 st 155 kr





FRÅGA GÄRNA EFTER VÅR STORA VINLISTA OM NI ÖNSKAR ETT STÖRRE URVAL

CHAMPAGNE & MOUSSERANDE

CHAMPAGNE
LAHERTE FRÈRES 165 kr / 895 kr

CREMANT DE 'ALSACE
CUVEÉ GRAND HOTEL 115 kr / 695 kr
Domaine Jean-Marc Bernhard, Brut
Réserve

VITA VINER

2018 CHARDONNAY 155 kr/695 kr
Montanet-Thoden, Bourgogne

2021 RIESLING 110 kr/525 kr
Johannes Geil, Rheinhessen

2020 VERDEJO 90 kr/395 kr
Paso a Paso, Bodegas Volver

2020 SAUVIGNON BLANC 145 kr/655 kr
Pascal Jolivet, Sancerre, Frankrike

RÖDA VINER

2020 PINOT NOIR 165 kr/795 kr
Montanet-Thoden, Bourgogne

2018 GRENACHE 120 kr/545 kr
Petit Jo, La Roche Buissière, Rhône

2017 IL ROSSO 145 kr/695 kr
Conestabile della Staffa, Umbrien

2017 MERLOT 165 kr/795 kr
Chateau Falfas, Bordeaux

2020 SYRAH/GRENACHE 90 kr/395 kr
Ferraton Père & Fils, Côte Du Rhône

SÖTA OCH STARKA VINER

2018 TOKAIJ LATE HARVEST 95 kr 6 cl
Disznókö

10 YEARS OLD TAWNY 80 kr 6 cl
Grahams, Douro

2020 G.D. VAJRA 95 kr 6 cl
Moscato d'Asti

SNAPS & AQUAVIT

GRAND SNAPS 120 kr 5 cl
Vår egen kravmärkta jubileumssnaps med
smak av bl.a. kummin, fänkål och anis.

Övriga snapsar, se separat lista

DRINKAR

FRENCH GENTLEMEN
Seve Fournier & Mandarin Bergamot soda
155 kr

PINK GIN CAROLINE
Pink Gin, rabarberjuice & lime
155 kr

APEROL SPRITZ
Aperol, mousserande vin & soda
145 kr

ALKOHOLFRIA ALTERNATIV
79 kr

ALKOHOLFRI ÖL (33CL)

BITBURGER DRIVE, PILSNER 49 kr
Germany

DRINKIN' THE SUN WHEAT ALE 55 kr
Denmark

SHIP FULL OF IPA 49 kr
Sweden

FATÖL

WISBY KLOSTER 95 kr 40 cl
Sverige

SITTING BULLDOG,
INDIA PALE ALE 95 kr 40 cl
Sverige

MELLERUDS 85 kr 40 cl
Sverige

GAMBRINUS, LAGER 105 kr 50 cl
Tjeckien

PAULANER, WEISSBIER
MIT HEFE 105 kr 50 cl
Tyskland

FLASKÖL (33CL)

BRYGGHUSET FINN 85 kr
IPA, California Lager, Wheat Blanc,
Pilsner, Winter Bock
Sverige

THE RED SLOPE, AMBER ALE 135 kr
Remmarlövs Gårdsbryggeri, Sweden

SAISON DUPONT 95 kr
Belgien

PILSNER URQUELL 85 kr
Tjeckien

CARNEGIE, PORTER 85 kr
Sverige

PETER PALE & MARY
GLUTENFRI LAGER 85 kr
Mikkeller, Danmark



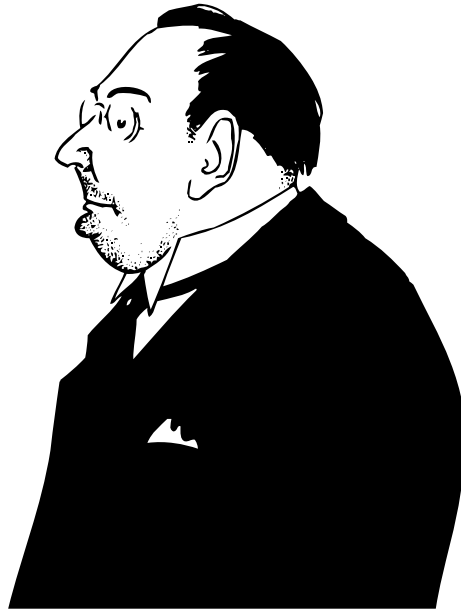
OPENING HOURS

MON-THUR 12:00-23:00
FRIDAY 12:00-00:00
SATURDAY 13:00-00:00

WE ALWAYS WORK WITH LOCAL AND ORGANIC PRODUCE

FINGER FOOD

GRAND HOTEL'S SALTED MIXED NUTS	40 kr
CRISPY PORK RINDS	45 kr
GREEN GORDAL OLIVES	65 kr
POTATO CRISPS	35 kr
ROASTED MARCONA ALMONDS ROSEMARY & LEMON	55 kr



À LA CARTE

VEGETERIAN CHOICE	180 kr
pumpkin, quinoa, yogurt & tomato	
ORELUNDSTOMATOES	155 / 255 KR
mozzarella from Ishøj, buckwheat & salad shoots from Katslösa	
GRAND PRAWN SANDWICH	245 kr/285 kr
on white or dark sourdough bread	
STEN BROMAN'S WHISKY FLAVOURED MEATBALLS	265 kr
potato purée, pickled cucumber & lingonberry	
ENTRECOTE FROM SKÅNE	385 kr
silver onion, Orelunds tomato & mushroom from Hällestad	

TODAY'S SPECIAL LUNCH 12.00-15.00 165 kr

MONDAY
Veal burgers green peas, lingonberries & mashed potatoes
TUESDAY
Today's fresh fish leeks, kohlrabi & sunflower seeds
WEDNESDAY
Brisket of beef root mash, horseradish & spinach
THURSDAY
Today's fresh fish fennel, almonds & arugula
FRIDAY
Pork chop apple, zucchini & carrot

OYSTERS

FRENCH CHIRON	35 kr/each
pickled red onion	1/2 dozen 200 kr 1 dozen 395 kr

COFFEE/TEA

The coffee comes from Lilla Kafferosteriet in Malmö.
Right now we are serving a coffee blend from Carmo de Minas, Brazil.

COFFEE	45 kr
ESPRESSO	39 kr
DOUBLE ESPRESSO	49 kr
CAPPUCCINO	49 kr
TEA	55 kr

Something with your coffee.
Cognac, Calvados, liqueur etc.
See drink list

CHEESE & SWEETS

RASPBERRY PARFAIT	145 kr
white chocolate mousse, & almond	
SOFT ICE CREAM	55 kr/ 95 kr
NORDIC CHEESES	1 pc 85 kr
with marmelade & bread	3 pcs 165 kr
	5 pcs 205 kr
CHOCOLATE WITH YOUR COFFEE	1 pc 35 kr
	5 pcs 155 kr





INTERESTED IN OUR EXTENSIVE WINE LIST? PLEASE ASK YOUR WAITER.

CHAMPAGNE & SPARKLING

CHAMPAGNE
LAHERTE FRÈRES 165 kr/895 kr

CREMANT DE ALSACE
CUVEÉ GRAND HOTEL 115 kr/695 kr
Domaine Jean-Marc Bernhard Brut Réserve

WHITE WINE

2018 CHARDONNAY 155 kr/695 kr
Montanet-Thoden, Burgundy

2021 RIESLING 110 kr/525 kr
Johannes Geil, Rheinhessen

2020 VERDEJO 90 kr/395 kr
Paso a Paso, Bodegas Volver

2020 SAUVIGNON BLANC 145 kr/655 kr
Pascal Jolivet, Sancerre, Frankrike

RED WINE

2020 PINOT NOIR 165 kr/795 kr
Montanet-Thoden, Burgundy

2018 GRENACHE 120 kr/545 kr
Petit Jo, La Roche Buisnière, Rhône

2017 IL ROSSO 145 kr/695 kr
Conestabile della Staffa, Umbria

2017 MERLOT 165 kr/795 kr
Chateau Falfas, Bordeaux

2020 SYRAH/GRENACHE 90 kr/395 kr
Ferraton Père & Fils, Côte Du Rhône

SWEET & FORTIFIED

2018 TOKAJI LATE HARVEST 95 kr 6 cl
Disznókő

10 YEARS OLD TAWNY 80 kr 6 cl
Grahams, Douro

2020 G.D. VAJRA 95 kr 6 cl
Moscato d'Asti

SNAPS AND AQUAVIT

GRAND SNAPS 120 kr 5 cl

Our own secret Aquavit recepie flavoured with caraway and fennel among other things

For other snaps varieties, see separate list

DRINKS

FRENCH GENTLEMEN

Seve Fournier & Mandarin Bergamot soda
155 kr

PINK GIN CAROLINE

Pink Gin, rhubarb juice & lime
155 kr

APEROL SPRITZ

Aperol, sparkling wine & club soda
145 kr

NON-ALCOHOLIC COCKTAILS

79 kr

NON-ALCOHOLIC BEER (33CL)

BITBURGER DRIVE, PILSNER 49 kr

Germany

DRINKIN' THE SUN WHEAT ALE 55 kr

Denmark

SHIP FULL OF IPA 49 kr

Sweden

DRAUGHT BEER

WISBY KLOSTER 95 kr 40 cl
Sweden

SITTING BULLDOG,
INDIA PALE ALE 95 kr 40 cl
Sweden

MELLERUDS 85 kr 40 cl
Sweden

GAMBRINUS, LAGER 105 kr 50 cl
Czech Republic

PAULANER, WEISSBIER
MIT HEFE 105 kr 50 cl
Germany

BOTTLE BEER (33CL)

BRYGGHUSET FINN 85 kr
IPA, California Lager, Wheat Blanc,
Pilsner, Winter Bock
Sweden

THE RED SLOPE, AMBER ALE 135 kr
Remmarlövs Gårdsbryggeri, Sweden

SAISON DUPONT 95 kr
Belgium

PILSNER URQUELL 85 kr
Czech Republic

CARNEGIE, PORTER 85 kr
Sweden

PETER PALE & MARY
GLUTENFREE LAGER 85 kr
Mikkeller, Denmark