



GAMBRINUS EVENING MENU

KOMMANDE EVENEMANG PÅ GRAND

GRAND ROYALE 20-21 JANUARI

Welcome to our most luxurious dinner seating with several different servings in the Grands Matsal where we present modern Nordic gastronomy. Price SEK 895 / menu. Start at 19:00

GIN & TONIC - THURSDAY

First Thursday of the month, at 18.30 price SEK 395
Selected favorites from our impressive gin and tonic range

COOKING COURSE - DESSERT THEME 31/1

Become a master in the dessert kitchen.
Grand's chefs teach you how to prepare some of our most loved desserts from scratch.
At 18.00. Award. SEK 995.
A must-have for all sweet lovers!

GRAND DINNER CLUB 4/2

Several servings to share. Nightclub atmosphere with DJ. Drinks with food.
Welcome to the Grand Dinner Club!
At 19.00. Menu price SEK 695.

AFTERNOON TEA

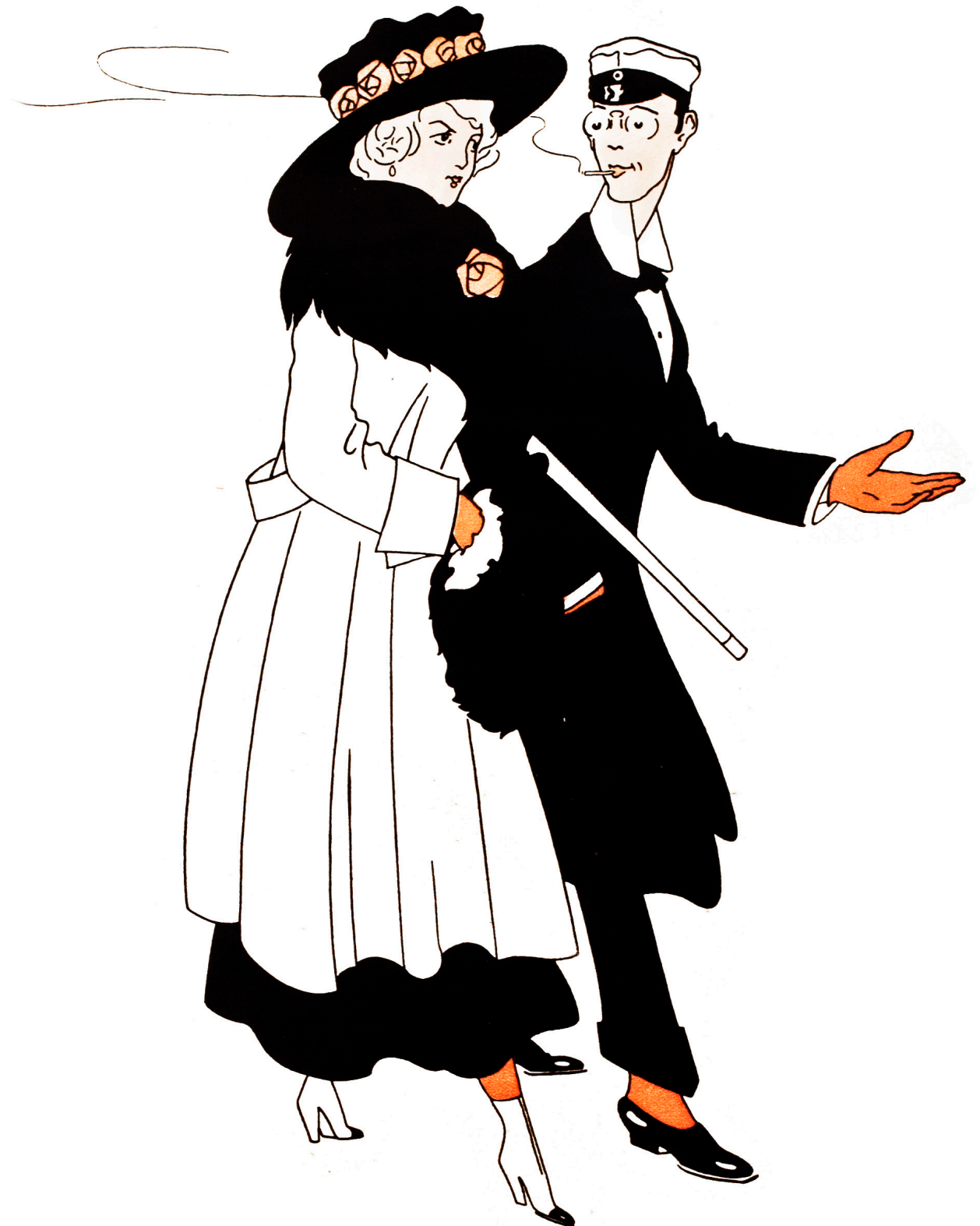
Enjoy a classic Afternoon Tea with friends and family in our magnificent Piraten Foyer. We serve a variety of finger sandwiches, two varieties of warm, freshly baked scones with all its accompaniments; marmalade, curd, clotted cream as well as delicate, sweet pastries. Select your favourite tea from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

Served on Saturdays and Sundays from 12:00 pm or 14:30pm.
(your table is available for 2 hours).

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	
THIN CRISPY BREAD	125 kr
3 x dips – yellow peas hummus, smoked cheese and pesto from Österlen tomatoes	
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



GAMBRINUS CHARK / 50 G	
AIR-DRIED HAM	95 kr
Bjärhus, Söderåsen	
AIRDRIED PORK LOIN	85 kr
Hansens chark	
CHORIZO SALAMI	80 kr
Hansens chark	
BEER SAUSAGE FROM SNAPPHANE	85 kr
Hässleholm	
EXTRAS	55 kr p/port
pickled cucumber, pickled onion and pork rinds	



OYSTERS	
GIGAS	60 kr/pc 6pc335 kr 12spc635kr
from Lysekil with fermented skånsk chili	
CHIRON	35 kr/pc 6pc200 kr 12pc395 kr
from Bretagne with pickeld red onion	

STARTERS	
BROTHERS PÄRSSON'S KALIX ROE	50 g 395 kr
red onions from Åhus,, crème fraiche of organic milk from Debelgaard diary farm and toasted brioche	
BEEF TARTAR FROM SJUNKARÖD	295 kr
capers, organic egg yolk, homemade mustard and red onion from Åhus	
SUGER AND SALT CURED SALMON FROM ICELAND	175 kr
salted cucumber, caramelized blood orange, Danish rye bread with fennel seed	
STRACCIATELLA DI BURRATA FROM ISHØJ	155 kr
baked dried beetroot, walnuts and winter truffles from Piemonte	

FISH & VEGETARIAN	
GRAND HOTEL'S GRANDIOSA SHRIMP SANDWICH	1/2 255 kr 1/1 295 kr
choose between light or dark sourdough	
MOULES À LA CRÈME	265 kr
chili aioli, mushroom cream, parsley and frensh fries	
STEAMED SKREI COD	475 kr
hollandaise, spinach with horseradish vinaigrette, leek and rainbow trout roe	
SLOW COOKED DELICA PUMPKIN FROM MACELLO'S FARM	275 kr
spinach, braised bortlotta beans, hazelnuts and Gammel Knas from Virum dairy	

MEAT & POULTRY	
STEN BROMAN'S WHISKEY MEATBALLS	265 kr
potato puree, lingonberry and brown butter	
ROASTED GUINEA FOWL	325 kr
Slow cooked, hazelnut, celeriac, raw mushrooms, kale and sauce bordelaise	
STEAK AU POIVRE	
SIRLION STEAK, SWEDEN	395 kr
pepper sauce, thyme and garlic fries, green salad from Kattlösa	
DRY AGED CLUBSTEAK, (30 MIN) SKÅNE	(2 PERS) 875 kr
pepper sauce, thyme and garlic fries, green salad from Kattlösa	



DESSERTS & CHEESE	
NORDIC CHEESE	1 st 95 kr 3 st 135 kr 5 st 215 kr
marmelade and bread	
CRÈME BRÛLÉE	145 kr
black pepper biscuits	
POIRES BELLE HELENE	165 kr
poached pears from Kivik, chocolate sauce, almond, and vanilla ice cream	
GRAND HOTEL'S SOFT SERVE ICE CREAM	SMALL 65 kr BIG 105 kr
Made of milk from Skåne's cows	
CHOCOLATES	1 flavour 35 kr 5 flavours 155 kr

Grands classic

TO DRINK

SPARKLING WINE	
CREMANT DE ALSACE	125 kr
Domaine Jean-Marc Bernhard, Cuveé Grand Hotell	
CHAMPAGNE	170 kr
2014 Blanc de Blancs, Michel Gonet, Mesnil Sur Oger	

WHITE WINE	
2018 CHARDONNAY	165 kr
Montanet-Thodén, Bourgogne, France	
2021 RIESLING	120 kr
Markus Huber, Niederösterreich, Austria	
2021 ALBARIÑO	115 kr
Folklore, Rias Baixas, Spain	
2021 SAUVIGNON BLANC	125 kr
Paracombe, Adelaide Hills, Australia	
2018 VIURA	150 kr
Alberto Orte, Rioja, Spain	

RED WINE	
2020 PINOT NOIR	165 kr
Montanet-Thodén, Bourgogne, France	
2018 GRENACHE	125 kr
Petit Jo, La Roche Buissière, Rhône, France	
2020 SANGIOVESE	150 kr
Il Rosso, Conestabile della Staffa, Umbrien, Italy	
2017 MERLOT	170 kr
Chateau Falfas, Bordeaux, France	
2020 GARNACHA	115 kr
Bodega venta la Vega, Almansa, Spain	



BEER	
ON DRAUGHT	
WISBY KLOSTER	40 cl 95 kr
Sweden	
SITTING BULLDOG, INDIA PALE ALE	40 cl 95 kr
Sweden	
BEAWERTOWN	40 cl 95 kr
GAMMA RAYPALE ALE	
England	
GAMBRINUS, LAGER	50 cl 105 kr
Czech	
MURPHYS, IRISH STOUT	50 cl 110 kr
Ireland	

ON BOTTLE	
BRYGGHUSET FINN	33 cl 90 kr
Flera sorter: IPA, California Lager, Pilsner, Wheat Blanc, Winter Bock	
MELLERUDS PILSNER	33 cl 85 kr
Sweden	
PAULANER, WEISSBIER	50 cl 85 kr
Germany	
MIKKELLER, PETER PALE & MARY GLUTENFRI	33 cl 100 kr
Denmark	

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

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



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