

BISTRO MENU

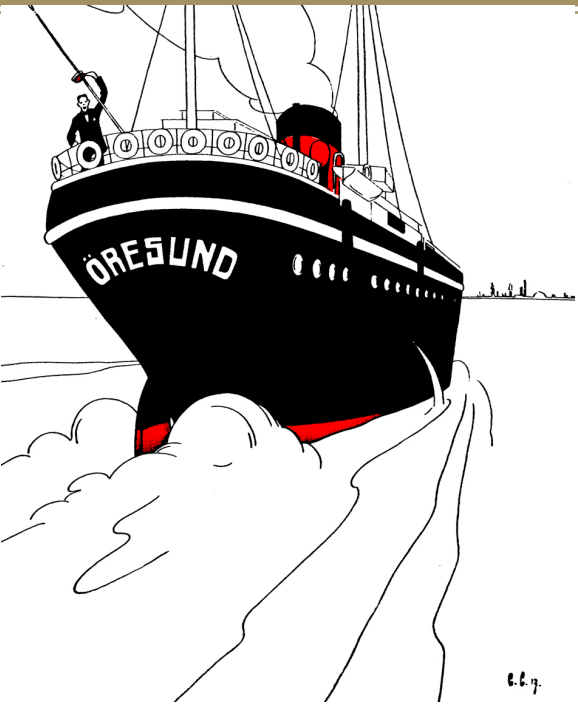
DELICACIES

POTATO CRISPS	50 kr
GRAND'S HOTELS SALTED & BLENDED NUTS	55 kr
GREEN OLIVES	75 kr
FRENCH FRIES, AIOLI	95 kr
DEEP FRIED ARTICHOKEs, AIOLI	95 kr
BLUE MUSSELS NO:2, RAPESEED OIL Limfjorden, sourdough bread	125 kr
GAMBRINUS CHEESE & CHARCUTERIE nut bread, pickled onion, marmalade	225 kr
SEASONAL OYSTERS fermented chili, lemon, red onion vinaigrette, smoked soy	1 pcs 65 kr 6 pcs 325 kr
OSTRON - CHIRON DES FILS fermented chili, lemon, red onion vinaigrette, smoked soy	1 pcs 40 kr 6 pcs 200 kr

STARTERS

KALIX VENDACE ROE Pommes Anna, double crème fraîche, chives	40 g 395 kr
IMPERIAL OSSETRA CAVIAR Pommes Anna, double crème fraîche, chives	30 g 995 kr
GRAND'S BEEF TARTAR Cornichon, pickled beetroot, capers, mustard seeds, baked egg yolk + OSSETRA CAVIAR	60 g 195 kr 140 g 295 kr 10 g 295 kr
WILD MUSHROOM PÂTE grilled levain, chanterelles, pickled onion, cave-aged cheese, double crème fraîche	195 kr
GRAND'S CLAY POT HERRING poached egg, browned butter	195 kr
CURED ARCTIC CHAR langoustine, pickled kohlrabi, shellfish emulsion, deep-fried parsley root	235 kr
CRISPY CALF'S SWEETBREADS sauce Périgord, black truffle, fennel, lemon	235 kr
SHRIMP & LOBSTER SKAGEN charred cucumber, levain toast	225 kr
GRANDSALLAD chèvre, walnuts, roasted golden beetroot	195 kr

GRAND'S GRANDIOSA SHRIMP SANDWICH + 30g KALIX ROE choose between light sourdough or rye bread	255 kr / 315 kr 490 kr / 550 kr
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WEEKLY LUNCH

MONDAY TO FRIDAY FROM 11.30–15.00

CORN-FED CHICKEN

sherry sauce, pickled mushrooms,
grilled pointed cabbage, salt-baked potatoes
225kr

CRISPY FISH CAKE

seared fennel, beurre blanc, green peas,
parsley, mashed potatoes
245kr

PAPPARDELLE

truffle vinaigrette, Pecorino, mushrooms
225kr

Lunch courses are inclusive of salad, bread
and coffee



Grands classics

MAINCOURSES

MOULES FRITES aioli, French fries	295 kr
CURED SALMON GAMBRINUS creamy dill potatoes, fennel salad, mustard sauce	315 kr
WILD DUCK FROM VALLÅKRA sherry jus, chestnuts, black salsify, puntarelle, ratte potatoes	435 kr
GRILLED SIRLOIN sauce bordelaise, mushrooms, red wine-braised shallots, pommes Anna	435 kr
PORK SCHNITZEL red wine sauce, capers, butter, green peas, French fries	335 kr
STEN BROMAN'S WHISKY MEATBALLS potato purée, lingonberry, pickled cucumber	295 kr
CHATEAUBRIAND ratatouille, truffle butter, red wine sauce, French fries	2 pers 1 195 kr
GRILLED CAULIFLOWER butter-sautéed morel mushrooms, Jerusalem artichoke, Parmigiano, beurre monté	295 kr
WHOLE ROASTED TURBOT Black butter, potato purée, sugar snap peas	2 pers 1 195 kr
CONFIT HALIBUT blue mussel beurre blanc, black kale, parsnip purée	425 kr



DESSERTS

CRÈME BRÛLÉE	145 kr
CHOCOLATE TARTLET caramelised apple compote, dark chocolate ganache, orange & white chocolate chantilly	145 kr
HONEY-GLAZED PEARS raspberrycoulis, hazelnut crumble, vanilla mousse	145 kr
PINEAPPLE CAKE sesame crisp, passion fruit ganache, matcha, white chocolate cream	145 kr
GRAND'S CHEESE SELECTION Den vide dame, nut bread, damson cream	145 kr
COFFEE TREATS	95 kr
CHOCOLATE TRUFFLE	1 st 35 kr 5 st 155 kr

BEVERAGES

WHITE WINES		
CHARDONNAY	155 / 775 kr	
Laurent Miquel, Languedoc, France		
RIESLING	155 / 775 kr	
Domaine Jean-Marc Bernhard, Alsace		
VERDEJO	135 / 675 kr	
Condesa de Leganza, La Mancha, Spain		
SAUVIGNON BLANC	145 / 725 kr	
J. de Villebois, Loire, France		
CHABLIS LE CLASSIQUE	185 / 925 kr	
Pascal Bouchard, France		
RED WINES		
PINOT NOIR	170 / 850 kr	
Pinot Noir, Logan Wines, Australia		
CÔTES DU RHÔNE	155 / 775 kr	
Les Vignerons d'Estézarques Rhône, France		
BARBERA D'ASTI	155 / 775 kr	
Carlin de Paolo, Piemonte, Italy		
SAINT EMILION GRAND CRU	225 / 1095 kr	
Galius, France		
TEMPRANILLO	135 / 675 kr	
Condesa de Leganza, La Mancha, Spain		
ROSÉ WINE		
LA ROCHE	135 / 675 kr	
Languedoc, Roussillon, France		



SPARKLING WINES		
CREMANT D' ALSACE	155/890 kr	
Domaine Jean-Marc Bernhard, Cuveé Grand Hotel, France		
CHAMPAGNE	225/1290 kr	
Bollinger Special Cuvée Brut		
Gosset Extra Brut Aÿ 1.5 ltr	2600 kr	

BEER		
ON DRAUGHT		
HEINEKEN, LAGER	50 cl 105 kr	
Holland		
SITTING BULLDOG, INDIA PALE ALE	50 cl 125 kr	
Sweden		
GAMBRINUS, LAGER	50 cl 125 kr	
Czech Republic		
MURPHY'S, STOUT	50 cl 125 kr	
Ireland		
MARIESTADS NON ALCOHOLIC	50 cl 85 kr	
Sweden		
BY BOTTLE		
BRYGGHUSET FINN	33 cl 95 kr	
Grand's Lager, Winter Bock		
MELLERUDS PILSNER	33 cl 95 kr	
Sweden		
PAULANER, WEISSBIER	50 cl 125 kr	
Germany		
PERONI, LAGER, GLUTENFRI	33 cl 95 kr	
Italy		
WISBY BREWERY	33 cl 95 kr	
STOUT, KLOSTER OR SLEEPY BULLDOG PALE ALE EKO Sweden		

NON ALCOHOLIC		
MELLERUDS PILSNER 0,5%	33 cl 75 kr	
Sweden		
MIKKELLER, DRINKIN' THE SUN	33 cl 90 kr	
Denmark		
BRUTAL BREWING, SHIP FULL OF IPA	33 cl 75 kr	
Sweden		
APPLE JUICE	75 kr	
Österlen, Sweden		
RARBARBER	75 kr	
Grudeholm, Vellinge, Sweden		
SPARKLING WHITE CURRANT	75 kr	
Rudenstams, vättern, Sweden		
CIDER	75 kr	
Apple, Rhubarb or Elderflower Golden Cider, Österlen, Sweden		
GINGER BEER	75 kr	
Bundaberg, Australia		
SODA	45 kr	
Coca-Cola, Zero. Fanta, Sprite, Ginger Ale		
JUICE	45 kr	

NON ALCOHOLIC WINES		
ODD BIRD, BLANC DE BLANC	20 cl 85 kr	
France		
CHAVIN ZERO CHARDONNAY	20 cl 85 kr	
France		
CHAVIN ZERO SYRAH	20 cl 85 kr	
France		



SWEET WINE 6 cl		
TOKAJI LATE HARVEST	100 kr	
Disznókő, Tokaj, Hungary		
MERLOT SPÄTLESE	100 kr	
Tschida, Burgenland, Austria		
10 YEARS OLD TAWNY PORT	100 kr	
Taylors, Douro, Portugal		
SAUTERNES	100 kr	
Château Fontaine, Sauternes, France		
MOSCATEL DE SETÚBAL	100 kr	
Joao Barbossa, Portugal		
MOSCATO D'ASTI	100 kr	
Fratelli, Italy		



SPIRITS 1 cl		
RHUM X.O	35 kr	
Planteray, Barbados		
COGNAC 1 ER CRU	35 kr	
Pierre Ferrand, Cognac, France		
GRAPPA MOSCATO	65 kr	
Bellavite, Piemonte, Italy		
CALVADOS X.O	35 kr	
Boulard Calvados, Normandie, France		
WHISKY 12 Y.O SHERRY CASK	45 kr	
The Dalmore Whisky, Highland, Scotland		

LUNCH MENU

