



Easter menu

For takeaway between the 6th to the 8th of April

Easter celebrations made easy for you by Grand Deli. Order from our boutique for takeaway between the 6th to the 8th of April (add delivery charge within Lund City). Peruse the complete menu below. Choose between lamb from Appeltorp or baked trout fillet for the main course. All you have to do prior to serving is warm the meal up in the oven, following the instructions given.

Aged herring from Klädesholmen

Royal farm egg, fried nettles, aged cheese, chives emulsion

Lamb from Appeltorp

cooked kohlrabi and fennel, white port wine, lamb stock, cauliflower cream, ramson, new potatoes

alternatively

Baked trout fillet

cooked kohlrabi and fennel, champagne sauce, cauliflower cream, ramson, new potatoes

Mascarpone cream

baked rhubarbs from Vellinge, crushed dream cookies, salt caramel sauce

Price SEK 399 / person

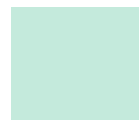
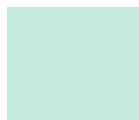
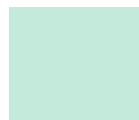
packed in a 2 pack.

3 pieces Nordic cheese with marmalade and crisp bread extra

SEK 120:-/person

Grand Deli

Klostergatan 11 221 04 Lund 046-280 64 00 www.granddeli.se





Easter menu

In the boutique between the 11th to the 16th of April the following are also available in 200g packages:

Herring with mustard and malt whiskey	35: -
Aged herring from Klädesholmen	45: -
Brantevik herring	35: -
Chives mayonnaise	
Creamy crayfish salad with lime and wasabi	75: -
Skagen	65: -
House marmalade	49: -
Baked rhubarb compote wuth Ceylon cinnamon	49: -
Mascarpone cream	49:

Miscellaneous by weight

Farm eggs from Fjälkinge, 6 pack	24: -
Quail eggs from Hagestad, 6 pack	market price
Cold smoked salmon, 250g	149: -
Warm smoked salmon, middle cut, 250g	159: -
Meatballs, 300g	49: -
Prince sausages, 300g	49: -
Janzons delight, 250g	75: -
Mini pie with priest cheese and Orelund's tomatoes	49: -
Salad from kale, walnuts, and lace cabbage, 300g	39: -

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