

# TO EAT

## DELICACIES

<b>CRISPY IBERICO PORK RIND</b>	<b>65 kr</b>
<b>POTATIO CRISPS</b>	<b>50 kr</b>
<b>GRAND'S SALTED BLENDED NUTS</b>	<b>55 kr</b>
<b>GREEN SALTED BRINED NOCELLARA OLIVES</b>	<b>75 kr</b>
<b>FRENCH FRIES, AIOLI, TRUFFLE SALT</b>	<b>95 kr</b>
<b>DEEP FRIED ARTICHOKE, VINEGAR</b>	<b>85 kr</b>
<b>SMOKED SPRAT, RAPESEED OIL</b>	<b>125 kr</b>
sourdough bread	
<b>BLUE MUSSELS NO:2, RAPESEED OIL</b>	<b>125 kr</b>
sourdough bread	
<b>GAMBRINUS CHARK</b>	<b>195 kr</b>
four varieties of our best charcuterie, pickled onions and sourdough bread	
<b>SEASONAL OYSTERS</b>	<b>65 kr/st</b>
	<b>6 st 325 kr</b>
<b>OYSTERS - CHIRON DES FILS</b>	
fermented chili, lemon, shallot vinaigrette, smoked soya	<b>40 kr/st</b>
	<b>6 st 200 kr</b>

## STARTERS

<b>KALIX VENDACE ROE</b>	<b>40 g 395 kr</b>
double fraiche from Arla Unika, brioche, red onions, chives	
<b>STRÖMSNÄSBRUK CAVIAR</b>	<b>25 g 635 kr</b>
double fraiche from Arla Unika, brioche, red onions, chives	
<b>ROGN CAVIAR</b>	<b>50 g 1295 kr</b>
double fraiche from Arla Unika, brioche, red onions, chives	
<b>GRAND'S BEEF TARTAR</b>	<b>60 g 195 kr</b>
black garlic dressing, grated egg yolk, mushroom mayonnaise, fried enoki mushroom, juniper butter	<b>140 g 295 kr</b>
<b>MUSHROOM TERRINE</b>	<b>185 kr</b>
apple compote, pickled cucumber, roasted Marcona almonds	
<b>SEARED SCALLOPS</b>	<b>195 kr</b>
green pea puree, bacon and browned butter	
<b>SHRIMPS &amp; LOBSTER SKAGEN</b>	<b>225 kr</b>
cucumber, mushrooms, levain toast	
<b>BETROOT GRAND SALAD</b>	<b>185 kr</b>
poached egg, tomato confit, vinaigrette	
<b>GRAND SALAD</b>	<b>195 kr</b>
poached egg, cured salmon, vinaigrette	
<b>GRAND'S GRANDIOSA SHRIMP SANDWICH</b>	<b>255 kr/ 295 kr</b>
<b>+ 30g KALIX ROE</b>	<b>490 kr / 530 kr</b>
choose between light sourdough or rye bread	



**LUNDA MENU 625KR**  
**WINE PAIRING 625KR**  
 served to everyone at the table

### STARTER

#### GRAND SALAD

poached egg, cured salmon, vinaigrette

### MAIN COURSE

#### SEARED BEEF TENDERLOIN

smoked bacon, fried mushrooms, pommes Lyonnaise, creamy tarragon sauce

### DESSERT

#### MANGO & PINEAPPLE COMPOTE

coconut mousse, passion fruit meringue



 Grands classics

## MAINCOURSES

<b>MOULES FRITES</b>	<b>295 kr</b>
aioli och French fries	
<b>GRILLED COD FILLET</b>	<b>425 kr</b>
trout roe, beurre blanc, baked Roscoff onion, snow peas	
 <b>CURED SALMON GAMBRINUS</b>	<b>295 kr</b>
creamy dill potatoes, fennel salad, mustard sauce	
<b>BEEF FILLET MIGNON</b>	<b>450 kr</b>
shiitake mushrooms, truffled butter, creamy lettuce salad, truffled fries	
<b>PORK SCHNITZEL</b>	<b>325 kr</b>
anchovy butter, capers, fries, red wine sauce	
 <b>STEN BROMAN'S WHISKY MEATBALLS</b>	<b>295 kr</b>
potato pureé, lingonberry, pickled cucumber	
<b>DUCK BREAST AND CROQUETTE</b>	<b>375 kr</b>
blackcurrant glazed beetroots, pommes Lyonnaise, rosemary jus	
<b>HOME MADE PORK SAUSAGE</b>	<b>295 kr</b>
cider mustard, shallots, Alsatian potatoes	
<b>PARSNIP RISOTTO</b>	<b>295 kr</b>
tomato confit, goat cheese, rosemary oil, walnuts, cress salad	



## DESSERTS

<b>CRÈME BRÛLÉE</b>	<b>135 kr</b>
bourbon vanilla, financier	
<b>MANGO &amp; PINEAPPLE COMPOTE</b>	<b>145 kr</b>
coconut mousse, passion fruit meringue	
<b>VALRHONA JIVARA DACQUOISE</b>	<b>145 kr</b>
hazelnuts, vanilla ice cream	
<b>CARAMEL MOUSSE</b>	<b>145 kr</b>
candied peanuts, caramel ice cream	
<b>THREE NORDIC CHEESES</b>	<b>145 kr</b>
marmalade, nut and fruit bred	

## TO DRINK

### RÖTT VIN

<b>2023 PINOT NOIR</b>	<b>170 kr</b>
Pinot Noir, Logan Wines, Australia	
<b>2022 CÔTES DU RHÔNE</b>	<b>135 kr</b>
Les Vignerons d'Estézarques Rhône, France	
<b>2021 BARBERA D'ASTI</b>	<b>145 kr</b>
Carlin de Paolo, Piemonte, Italy	
<b>2019 CABERNET SAUVIGNON</b>	<b>150 kr</b>
Château Ste Michelle, Washington, USA	
<b>2021 TEMPRANILLO</b>	<b>125 kr</b>
Condesa de Leganza, La Mancha, Spain	

### VITT VIN

<b>2022 CHARDONNAY</b>	<b>155 kr</b>
Laurent Miquel, Languedoc, Frankrike	
<b>2023 RIESLING</b>	<b>135 kr</b>
Domaine Jean-Marc Bernhard, Alsace	
<b>2023 VERDEJO</b>	<b>125 kr</b>
Condesa de Leganza, La Mancha, Spaien	
<b>2023 SAUVIGNON BLANC</b>	<b>135 kr</b>
Haut Bourg, H&N Choblet, Loire, France	
<b>2022 CHABLIS</b>	<b>175 kr</b>
Jean-Marc Brocard, France	

### ROSÉ VIN

<b>2023 LAROCHE</b>	<b>125 kr</b>
Laroche, Languedoc, France	



### MOUSSERANDE VIN

<b>CREMANT DE ALSACE</b>	<b>145/840 kr</b>
Domaine Jean-Marc Bernhard, Cuveé Grand Hotel, France	
<b>CHAMPAGNE</b>	<b>195/1140kr</b>
Ayala Brut Majeur, Aÿ Ayala Brut Majeur, Aÿ 1.5 ltr	
	<b>2600 kr</b>

### ÖL

#### ON DRAUGHT

<b>HEINEKEN, LAGER</b>	<b>50 cl 105 kr</b>
Holland	

<b>SITTING BULLDOG, INDIA PALE ALE</b>	<b>50 cl 115 kr</b>
Sweden	

<b>GAMBRINUS, LAGER</b>	<b>50 cl 115 kr</b>
Czech Republic	

<b>MURPHY'S, STOUT</b>	<b>50 cl 125 kr</b>
Irland	

<b>MARIESTADS NO ALCOHOL</b>	<b>50 cl 85 kr</b>
Sweden	

#### ON BOTTLE

<b>BRYGGHUSET FINN</b>	<b>33 cl 95 kr</b>
Grand's Lager, IPA or Wheat Blanc, Winter Bock	

<b>MELLERUDS PILSNER</b>	<b>33 cl 95 kr</b>
Sweden	

<b>PAULANER, WEISSBIER</b>	<b>50 cl 115 kr</b>
Germany	

<b>POPPELS, GLUTENFRI LONDON LAGER, Sweden</b>	<b>33 cl 95 kr</b>
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<b>PERONI CAPRI</b>	<b>33 cl 95 kr</b>
Italien	

<b>WISBY BREWERY STOUT OR KLOSTER</b>	<b>33 cl 95 kr</b>
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### NON ALCOHOLIC

<b>MELLERUDS PILSNER 0,5%</b>	<b>33 cl 75 kr</b>
Sweden	

<b>MIKKELLER, DRINKIN' THE SUN</b>	<b>33 cl 90 kr</b>
Denmark	

<b>BRUTAL BREWING, SHIP FULL OF IPA</b>	<b>33 cl 75 kr</b>
Sweden	

<b>APPLE JUICE, GRAVERSTEINER</b>	<b>75 kr</b>
Östhem, Österlen, Sweden	

<b>RARBARBER</b>	<b>75 kr</b>
Grudeholm, Vellinge, Sweden	

<b>ODD BIRD, BLANC DE BLANC</b>	<b>75 kr</b>
France	

<b>SPARKLING WHITE CURRANT</b>	<b>75 kr</b>
Rudenstams, vättern, Sweden	

<b>APPLECIDER</b>	<b>75 kr</b>
Golden Cider, Österlen, Sweden	

<b>GINGER BEER</b>	<b>75 kr</b>
Bundaberg, Australia	

<b>SODA</b>	<b>45 kr</b>
Coca-Cola, Zero. Fanta, Sprite, Ginge Ale, Mystic mango, Bitter Lemonad	

<b>JUICE</b>	<b>45 kr</b>
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### SWEET WINE 6 cl

<b>2019 TOKAJI LATE HARVEST</b>	<b>100 kr</b>
Disznókő, Tokaj, Hungary	

<b>10 YEARS OLD TAWNY PORT</b>	<b>100 kr</b>
Taylors, Douro, Portugal	

<b>NV RASTAFIA</b>	<b>100 kr</b>
Domaine Cavarodes, Jura, France	

<b>2021 50 GRADI ALL'OMBRA</b>	<b>100 kr</b>
Alessandro Viola, Sicilien, Italy	

<b>2020 SAUTERNES</b>	<b>100 kr</b>
Domaine Grillon, Sauternes, France	

<b>NV EAST INDIA SOLERA CREAM</b>	<b>100 kr</b>
Lustau, jerez, Spain	



### SPIRITS 1 cl

<b>RHUM X.O</b>	<b>35 kr</b>
Plantation, Barbados	

<b>COGNAC 1 ER CRU</b>	<b>35 kr</b>
Pierre Ferrand, Cognac, France	

<b>GRAPPA MOSCATO</b>	<b>65 kr</b>
Bellavite, Piemonte, Italy	

<b>CALVADOS X.O</b>	<b>35 kr</b>
Boulard Calvados, Normandie, France	

<b>WHISKY 12 Y.O</b>	<b>35 kr</b>
The Dalmore Whisky, Highland, Scotland	

## À LA CARTE

