

UPCOMING EVENTS AT GRAND

GOOSE DINNER 6-19/11

Served all day from 11:30. Book a table at grandilund.se
We are served 3-4 courses of Scanian goose made with the best local ingredients from SEK 725.

WHISKY TASTING LAGAVULIN & ISLAY 21/11

At 18.00. Price SEK 495. Book a table at grandilund.se
Book a whiskey tasting that is as exciting as it is educational. This time, together with senior brand ambassador Mikael Lundén, we get to learn a lot about Lagavulin, a Scottish single malt whiskey produced on the island of Islay

GRAND'S GRANDIOSA 24/11-24/12

Served from lunch. Price SEK 695 / SEK 995, Christmas Eve SEK 1395. Book a table at grandilund.se. A Lund classic.
Grands Grandiosa Christmas table including wardrobe and mulled wine.
Prepared with love from the best from Skåne's sea and farms.

CHRISTMAS DAY LOUNGE 25/12

Från 22.00. Pausa julen lite och gå på Grands juldagslounge.
Njut av cocktails, mat, gott sällskap och musik.

NEW YEAR 31/12

At 18.00 New Year's dinner in the Grand's dining room.
Price SEK 2295. Book a table at grandilund.se.
Celebrate 2024 with us in our beautiful dining rooms! We start the evening with a glass of bubbly and luxurious snacks, followed by a 4-course menu with accompanying drinks. After dinner, a DJ and bar hangout await in the Piraten's foyer.

At 19.00 in the Grand's ballrooms. Price SEK 1395.
Book a table at grandilund.se.
New Year under the crystal chandeliers in our ballrooms. Start the evening with bubbly in the glass, before you sit down at the table and enjoy a 3-course menu with an accompanying drink.
After dinner, a DJ and bar hangout await in the Piraten's foyer.



GAMBRINUS EVENING MENU



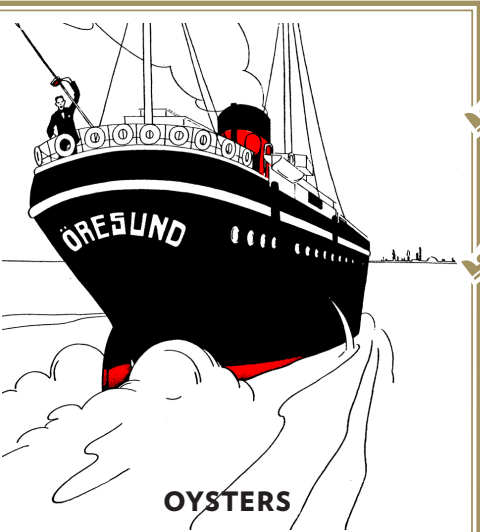
TO EAT

GAMBRINUS CHARCUTERIE 195

We offer four varieties of our best charcuterie and cheese with beer-pickled roast onions, tomato marmalade and sourdough bread

DELICACIES

THIN CRISPY BREAD	125 kr
3 x dips – sunflower seed hummus, smoked ryge cheese, tomatochili and paprika	
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



OYSTERS

CHIRON 35 kr/pc 6pc200 kr 12pc395 kr
from Bretagne with pickeld red onion

STARTERS

PÄRSSON BROTHER'S KALIX ROE	50 g 395 kr
brioche, red onion, smetana and chives	
GRATINE HALF LOBSTER	275 kr
lemon, knaus cheese, dill, beurre blanc and vanilla fennel	

BEETROOT FROM VINTRIE	155 kr
goat cheese from Sörbro farm diary, atsini and sunflower seeds	

FISH & VEGETARIAN

GRAND HOTEL'S GRANDIOSA SHRIMP SANDWICH	255 kr / 295 kr
+ 30 G KALIX ROE	490 kr / 530 kr
choose between light or dark sourdough	

STEAMED HALIBUT	365 kr
sandefjord sauce, broccoli, capers and onion	

CAULIFLOWER FROM OXIE	265 kr
oyster mushrooms, hazelnuts and smoked cheese	

MEAT

STEN BROMAN'S WHISKEY MEATBALLS	265 kr
potato pureé, lingonberry, pickled cucumber	

STEAK GAMBRINUS FILLET OF BEEF, SWEDEN	395 kr
morel mushroom sauce, kale and apple salad, french fries	

T-BONE SKÅNE	(SERVED MEDIUM, 30 MIN) (2 PERS) 875 kr
morel mushroom sauce, kale and apple salad, french fries	

DUCK ALA ORANGE	425 kr
confit on the thigh, orange, turnip and hasselback potatoes	



DESSERTS & CHEESE

NORDIC CHEESE	1 pc 95 kr
tomato marmelade	3 pc 135 kr
fruit and nut bread	5 pc 215 kr

CRÈME BRÛLÉE	155 kr
blackpepper biscuit	

CHOCOLATE, ESPRESSO MOUSSE	155 kr
cinnamon, poached pear and saffron cream	

GRAND HOTEL'S SOFT SERVE ICE CREAM	SMALL 65 kr BIG 105 kr
homemade soft milk ice cream	

CHOCOLATES	1 flavour 35 kr 5 flavours 155 kr
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TO DRINK

Larger selection of wine by the glass is available see separate list

SPARKLING WINE

CREMANT DE ALSACE	125 kr
NV Domaine Jean-Marc Bernard	
CHAMPAGNE	170 kr
NV Réserve, Thierry Fournier, Festigny	

WHITE WINE

2022 CHARDONNAY	165 kr
Montanet-Thoden, Bourgogne, Frankrike	
2021 RIESLING	120 kr
Markus Huber, Niederösterreich, Austria	
2021 VERDEJO	115 kr
Bodegas Venta la Vega, Almansa Spain	
2021 SAUVIGNON BLANC	125 kr
Hervré Villemade, Loire, Frankrike	
2018 VIURA	150 kr
Alberto Orte, Rioja, Spain	

ROSÉ WINE

2021 MOURVÉDRE	175 kr
Château de Pibarnon, Bandol, France	

RED WINE

2021 PINOT NOIR	165 kr
Logan Wines, Australia	
2018 GRENACHE	125 kr
Petit Jo, La Roche Buissière, Rhône, France	
2019 CORVINA	150 kr
Antolini, Valpolicella, Italy	
2019 CABERNET SAUVIGNON	150 kr
Château Ste Michelle, Washington, USA	
2021 GARNACHA	115 kr
Bodegas 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 GAMMA RAYPALE ALE	40 cl 95 kr
England	
GAMBRINUS, LAGER	50 cl 105 kr
Czech	
MURPHYS, IRISH STOUT	50 cl 110 kr
Ireland	

ON BOTTLE

BRYGGHUSET FINN	33 cl 90 kr
Grand's Lager, IPA and Wheat Blanc	
MELLERUDS PILSNER	33 cl 85 kr
Sweden	
PAULANER, WEISSBIER	50 cl 95 kr
Germany	
POPPELS, LONDON LAGER, GLUTEN FREE	33 cl 100 kr

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 BUBBLE	75 kr
Les Grands Chais de France, France	
ÄPPELCIDER	75 kr
Golden Cider, Österlen	
WHITE CURRANT BUBBLE	75 kr
Rudenstams, Vättern, Sweden	
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 ZWIEGELT BEERENAU SLESE	100 kr
Fernand Engel, Alsace, France	

NV EAST INDIA SOLERA CREAM	95 kr
Lustau, Jerez, Spain	



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	

