

TO EAT

DELICACIES

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

STARTERS

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



WEEKLY LUNCH

SERVED FROM 11.30-15.00

MONDAY TO FRIDAY

MEATLOAF WITH CABBAGE	185 kr
lingonberries, oven roasted root vegetables.	
SEARED TROUT	249 kr
anchovy butter, pickled onion, mustard creme, mashed peas.	
PEA PATTY	165 kr
tomato sauce, kale pesto, honey baked pumpkin.	



Grands classics

MAINCOURSES

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



DESSERTS

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

TO DRINK

RÖTT VIN

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

VITT VIN

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

ROSÉ VIN

2023 LAROCHE	125 kr
Laroche, Languedoc, France	



MOUSSERANDE VIN

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

ÖL

ON DRAUGHT

HEINEKEN, LAGER	50 cl 105 kr
Holland	
SITTING BULLDOG, INDIA PALE ALE	50 cl 115 kr
Sweden	
GAMBRINUS, LAGER	50 cl 115 kr
Czech Republic	
MURPHY'S, STOUT	50 cl 125 kr
Irland	
MARIESTADS NO ALCOHOL	50 cl 85 kr
Sweden	

ON BOTTLE

BRYGGHUSET FINN	33 cl 95 kr
Grand's Lager, IPA or Wheat Blanc, Winter Bock	
MELLERUDS PILSNER	33 cl 95 kr
Sweden	
PAULANER, WEISSBIER	50 cl 115 kr
Germany	
POPPELS, GLUTENFRI LONDON LAGER, Sweden	33 cl 95 kr
PERONI CAPRI	33 cl 95 kr
Italien	
WISBY BREWERY STOUT OR KLOSTER	33 cl 95 kr



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, GRAVERSTEINER	75 kr
Östhem, Österlen, Sweden	
RARBARBER	75 kr
Grudeholm, Vellinge, Sweden	
ODD BIRD, BLANC DE BLANC	75 kr
France	
SPARKLING WHITE CURRANT	75 kr
Rudenstams, vättern, Sweden	
APPLECIDER	75 kr
Golden Cider, Österlen, Sweden	
GINGER BEER	75 kr
Bundaberg, Australia	
SODA	45 kr
Coca-Cola, Zero. Fanta, Sprite, Ginge Ale, Mystic mango, Bitter Lemonad	
JUICE	45 kr

SWEET WINE 6 cl

2019 TOKAJI LATE HARVEST	100 kr
Disznókő, Tokaj, Hungary	
10 YEARS OLD TAWNY PORT	100 kr
Taylors, Douro, Portugal	
NV RASTAFIA	100 kr
Domaine Cavarodes, Jura, France	
2021 50 GRADI ALL'OMBRA	100 kr
Alessandro Viola, Sicilien, Italy	
2020 SAUTERNES	100 kr
Domaine Grillon, Sauternes, France	
NV EAST INDIA SOLERA CREAM	100 kr
Lustau, jerez, Spain	



SPIRITS 1 cl

RHUM X.O	35 kr
Plantation, Barbados	
COGNAC X.O	35 kr
Braastad, Cognac, France	
GRAPPA MOSCATO	65 kr
Bellavite, Piemonte, Italy	
CALVADOS X.O	35 kr
Boulard Calvados, Normandie, France	
WHISKY 12 Y.O	35 kr
The Dalmore Whisky, Highland, Scotland	

LUNCH MENU

