

TO EAT

DELICACIES

CRISPY IBERICO PORK RIND	65 kr
POTATO CRISPS	50 kr
GRAND'S HOTELS SALTED, BLENDED NUTS	55 kr
GREEN OLIVES Nocellara or gordal	75 kr
FRENCH FRIES WITH with confit aioli	95 kr
DEEP FRIED ARTICHOKE with confit aioli	95 kr
BLUE MUSSELS NO:2, RAPESEED OIL Limfjorden, surdegbröd	125 kr
GAMBRINUS CHARK four varieties of our best charcuterie, pickled onions, aged cheese and sourdough bread	195 kr
SEASONAL OYSTERS	65 kr/st 6 st 325 kr
OSTRON - CHIRON DES FILS fermented chili, lemon, red onion vinaigrette, smoked soya	40 kr/st 6 st 200 kr

STARTERS

KALIX VENDACE ROE double fraiche from Arla Unika, butter fried levain, chives	40 g 395 kr
IMPERIAL CAVIAR OSSETRA double fraiche from Arla Unika, butter fried levain, chives	30 g 995 kr
GRAND'S BEEF TARTAR egg cream, tarragon, radish, vinegar powder, potato crisp	60 g 195 kr 140 g 295 kr
COLD SMOKED SALMON TARTAR garden salad, tomto from Orelund, cress mayonnaise, deep fried capers	215 kr
"SOS" THREE TYPES OF HERRING mustard, Brantevik & fried pickled herring, 24-month aged cheese, rye bread	195 kr
SHRIMP- & LOBSTER SKAGEN radish, silver onion, micro greens, levain toast	225 kr
INGRIDS DANISH SANDWICHES fried pickled herring & horseradish, salmon tartar & cress mayonnaise, beef pastrami & herb remoulade	185 kr
GRAND SALAD burrata, melon, radish, black rice pickled cabbage, herb vinaigrette	195 kr/245kr
SALT BAKED BEET brown butter emulsion, truffel pecorino, hazelnuts, deep fried sage	195 kr
GRAND'S GRANDIOSA SHRIMP SANDWICH + 30g KALIX ROE choose between light sourdough or rye bread	255 kr/ 295 kr 490 kr / 530 kr



WEEKLY LUNCH

SERVED FROM 11.30–15.00

MONDAY TO FRIDAY

CHARRED PORK FROM OLINGE 185KR
baked savoy cabbage, roasted hazelnuts,
creamy tarragon sauce, rhubarb chutney

BAKED LING FILLET 225KR
miso, sugar snap peas, pickled onions,
charred lemon, browned butter, smoked soy

CRISPY PANNOUMI 165 KR
coconut milk, roasted zucchini,
butter beans, green curry, crunchy lentils



Grands classics

MAINCOURSES

MOULES FRITES aioli, French fries	295 kr
GRAND'S FISH CASSEROLE WITH SAFFRON seared half langoustine, mussels, baked fennel & carrot	395 kr
CURED SALMON GAMBRINUS creamy dill potatoes, fennel salad, mustard sauce	295 kr
BLACK PEPPER CRUSTED FLANK STEAK charred onion emulsion, confit tomato, zucchini, gremolata potatoes	435 kr
PORK SCHNITZEL red wine sauce, herb butter, capers, peas, french fries	325 kr
STEN BROMAN'S WHISKY MEATBALLS potato pureé, lingonberry, pickled cucumber	295 kr
SPINACH & RICOTTA AGNOLOTTI silver onion, tomato from Orelund, Havgus 12 cheese & herb oil	295 kr



DESSERTS

CRÈME BRÛLÉE bourbon vanilla, financier	135 kr
MANGO & PINEAPPLE COMPOTE coconut mousse, passion fruit meringue	145 kr
VALRHONA JIVARA DACQUOISE hazelnuts, vanilla ice cream	145 kr
VARIATION OF STRAWBERRIES fresh strawberries, elderflower, strawberry jelly, strawberry sorbet, white chocolate mousse	145 kr
THREE NORDIC CHEESES marmalade, nut & fruit bread	145 kr

TO DRINK

RED WINE	
PINOT NOIR	170 / 850 kr
Pinot Noir, Logan Wines, Australia	
CÔTES DU RHÔNE	145 / 685 kr
Les Vignerons d’Estézarques Rhône, France	
BARBERA D’ASTI	155 / 775 kr
Carlin de Paolo, Piemonte, Italy	
BORDEAUX BLEND	185 / 925 kr
Château Bel-Air, Bordeaux, France	
TEMPRANILLO	125 / 625 kr
Condesa de Leganza, La Mancha, Spain	
WHITE WINE	
CHARDONNAY	155 / 775 kr
Laurent Miquel, Languedoc, France	
RIESLING	145 / 685 kr
Haus Klosterberg Markus Molitor, Germany	
VERDEJO	125 / 625 kr
Condesa de Leganza, La Mancha, Spain	
SAUVIGNON BLANC	135 / 675 kr
J. de Villebois, Loire, France	
CHABLIS LE CLASSIQUE	175 / 875 kr
Pascal Bouchard, France	
ROSÉ WINE	
COTEAUX VAROIS	125 / 625 kr
Estandon Vignerons, Provence, Frankrike	



SPARKLING WINE	
CREMANT DE ALSACE	145/870 kr
Domaine Jean-Marc Bernhard, Cuveé Grand Hotel, France	
CHAMPAGNE	225/1290 kr
Gosset Extra Brut Aÿ	
Gosset Extra Brut Aÿ 1.5 ltr	2600 kr

BEER	
ON DRAUGHT	
HEINEKEN, LAGER	50 cl 105 kr
Holland	
SITTING BULLDOG,	50 cl 115 kr
INDIA PALE ALE 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 Winter Bock, Sweden	
MELLERUDS PILSNER	33 cl 95 kr
Sweden	
PAULANER, WEISSBIER	50 cl 115 kr
Germany	
POPPELS, GLUTENFRI	33 cl 95 kr
London Lager, Sweden	
PERONI CAPRI	33 cl 95 kr
Italien	
WISBY BREWERY	33 cl 95 kr
Stout or Kloster, Sweden	



NON ALCOHOLIC	
MELLERUDS PILSNER 0,5%	33 cl 75 kr
Sweden	
MIKKELLER,	33 cl 90 kr
DRINKIN’ THE SUN Denmark	
BRUTAL BREWING, SHIP FULL OF IPA	33 cl 75 kr
Sweden	
APPLE JUICE	75 kr
Österlen, Sweden	
RARBARBER	75 kr
Grudeholm, Vellinge, Sweden	
ODD BIRD, BLANC DE BLANC,	75 kr
SPARKLING WHITE CURRANT Rudenstams, Sweden	
APPLECIDER	75 kr
Golden Cider, Österlen, Sweden	
GINGER BEER	75 kr
Bundaberg, Australia	
SODA	45 kr
Coca-Cola, Zero. Fanta, Sprite, Ginge Ale	
JUICE	45 kr

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	
NV EAST INDIA SOLERA CREAM	100 kr
Lustau, jerez, Spain	
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	35 kr
The Dalmore Whisky, Highland, Scotland	

LUNCH MENU

