

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 confit aioli	95 kr
DEEP FRIED ARTICHOKEs with confit aioli	95 kr
BLUE MUSSELS NO:2, RAPESEED OIL Limfjorden, sourdough	125 kr
GAMBRINUS CHEESE & CHARCUTERIE cheese & charcuterie, sourdough bread, pickled onion, marmalade	195 kr
SEASONAL OYSTERS fermented chili, lemon, red onion vinaigrette, smoked soy	1 pcs 65 kr 6 pcs 325 kr
OSTRON - CHIRON DES FILS fermented chili, lemon, red onion vinaigrette, smoked soy	1 pcs 40 kr 6 pcs 200 kr

STARTERS

KALIX VENDACE ROE blini, double crème fraîche, chives	40 g 395 kr
IMPERIAL OSSETRA CAVIAR blini, double crème fraîche, chives	30 g 995 kr
GRAND'S BEEF TARTAR with traditional accompaniments + OSSETRA CAVIAR	60 g 195 kr 140 g 295 kr 10 g 295 kr
MUSHROOM TOAST poached egg, truffle, fermented wild garlic	225 kr
"SOS" THREE TYPES OF HERRING mustard, Brantevik & fried pickled herring, 24-month aged cheese, rye bread	195 kr
SHRIMP - & LOBSTER SKAGEN pickled cucumber, sliced mushroom, levain toast	225 kr
CHARRED SALMON lovage emulsion, pickled fennel & lemon, Jerusalem artichokes	195 kr
GRAND SALAD charred goat cheese, nectarine, walnuts	195 kr
LEEK TERRINE truffle, carrots, chive powder	195 kr
EGG ROYAL roasted corn, browned butter, crab, truffle	245 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

CHICKEN THIGH tomato-braised aubergine, basil, sunflower seed pesto 185 SEK
HERB-BAKED COD LOIN white wine sauce, braised leek, dill oil, roasted almonds 225 SEK
FARMHOUSE OMELETTE artichoke, grilled peppers, olives, lemon ricotta, aged cheese 165 SEK



Grands classics

MAINCOURSES

MOULES FRITES aioli, French fries	295 kr
CURED SALMON GAMBRINUS creamy dill potatoes, fennel salad, mustard sauce	295 kr
SIRLOIN STEAK smoked bone marrow, rosemary-baked tomato, seasonal vegetables, pommes Boulangère	435 kr
PORK SCHNITZEL red wine sauce, herb butter, capers, green peas, French fries	325 kr
STEN BROMAN'S WHISKY MEATBALLS potato pureé, lingonberry, pickled cucumber	295 kr
TRUFFLE RISOTTO fried chanterelles, roasted pumpkin, cave-aged cheese from Kristianstad	325 kr
CHATEAUBRIAND (FOR 2 PEOPLE) truffle, French fries, seasonal greens	1195 kr
SAGE-FRIED ROOSTER THIGH marsala sauce, roasted celeriac	325 kr
FRIED ARCTIC CHAR FILLET baked pointed cabbage, lumpfish roe, Cherie potatoes, Sandefjord sauce	395 kr



DESSERTS

CRÈME BRÛLÉE sea buckthorn compote	145 SEK
PAVLOVA mango, lime & passion fruit	145 SEK
BLACKBERRY & COCONUT coconut mousse, blackberry marmalade, coconut & almond biscuit	145 SEK
CHEESE SERVING Sort himmel, pickled wild rose, endive, nut bread	145 SEK
CHOCOLATE TARTLET raspberry compote, vanilla ice cream	145 SEK
COFFEE TREATS	95 SEK

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
Domaine Jean-Marc Bernhard, Alsace	
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, France	



SPARKLING WINE	
CREMANT D' 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
Irländ	
MARIESTADS NO ALCOHOL	50 cl 85 kr
Sweden	
ON BOTTLE	
BRYGGHUSET FINN	33 cl 95 kr
Grand's Lager, IPA, Winter Bock	
MELLERUDS PILSNER	33 cl 95 kr
Sweden	
PAULANER, WEISSBIER	50 cl 115 kr
Germany	
POPPELS, GLUTENFRI	33 cl 95 kr
LONDON LAGER, Sweden	
WISBY BREWERY	33 cl 95 kr
STOUT OR KLOSTER	

NON ALCOHOLIC	
MELLERUDS PILSNER 0,5%	33 cl 75 kr
Sweden	
MIKKELLER,	33 cl 90 kr
DRINKIN' THE SUN Denmark	
BRUTAL BREWING,	33 cl 75 kr
SHIP FULL OF IPA Sweden	
APPLE JUICE	75 kr
Österlen, Sweden	
RHUBARB	75 kr
Grudeholm, Vellinge, Sweden	
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	
JUICE	45 kr

NON ALCOHOLIC WINES	
ODD BIRD, BLANC DE BLANC	20 cl 85 kr
France	
CHAVIN ZERO CHARDONNAY	20 cl 85 kr
France	
CHAVIN ZERO SYRAH	20 cl 85 kr
France	



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

