UPCOMING EVENTS AT GRAND

GRAND ROYALE

Welcome to our most luxurious dinner seating with several different servings in the Grands Dining room where we present modern Nordic gastronomy.
Feel free to complete the menu with an unusually exciting wine package
from the Grand's famous wine cellar

Please inquire by email to event@grandilund.se

COOKING COURSE - DESSERT THEME 31/1

Become a master in the dessert kitchen.
Grand's chefs teach you how to prepare some of our most loved desserts from scratch.
At 18.00. Award. SEK 995.
A must-have for all sweet lovers!

GRAND DINNER CLUB 4/2

Several servings to share. Nightclub atmosphere
with DJ. Drinks with food.
Welcome to the Grand Dinner Club!
At 19.00. Menu price SEK 695.

AFTERNOON TEA

Enjoy a classic Afternoon Tea with friends and family in our magnificent Piraten Foyer. We serve a variety of finger sandwiches, two varieties of warm, freshly baked scones with all its accompaniments; marmalade, curd, clotted cream as well as delicate, sweet pastries. Select your favourite tea from our tea menu or a glass of champagne for the ltimate luxurious experience.

Served on Saturdays and Sundays from 12:00 pm or 14:30 pm.
(your table is available for 2 hours).

BRUNCH

Our popular brunch buffet is back on Saturdays and Sundays from Januay the 15th onwards. The buffet includes a wide selection of hot and cold dishes, desserts, juices, coffee and tea.

You are welcome to book a table from 1230pm or 1430 pm (your table is available for 1.5 hours).

GAMBRINUS

LUNCH MENU

TO EAT

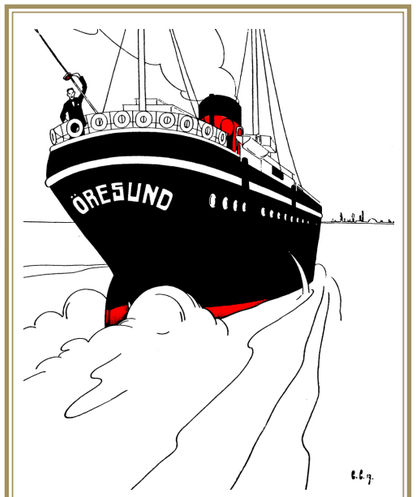
DELICACIES

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 6 pc 200 kr 12 pc 395 kr
from Bretagne with pickeld red onion

LUNCH DISHES

GREEN DISH OF THE WEEK ON ORGANIC VEGETABLES 190 kr

BAKED RUTABAGA
mustard, butter bean and spinach

THE SWEDISH POTLUCK 175 kr

MONDAY
GROUND BEEF
caramelized onion, pickle cucumber and beetroot

TUESDAY
FRESH FISH OF THE DAY
radish, spinach and walnut

WEDNESDAY
CONFIT CHICKEN DRUMSTICK
mashed potaoes, mustard and carrot

THURSDAY
CLASSIC PEA SOUP
mustard, smoked pork and sausage

FRIDAY
PLUMA ON RAPESEED PORK
leek, rutabaga and apple

CLASSICS

GRAND HOTEL'S GRANDIOSA SHRIMP SANDWICH 255 kr/295 kr
Choose between light or dark sourdough bread

STEN BROMAN'S WHISKEY MEATBALLS 265 kr
potato puree, lingon and brownd butter

STEAK AU POIVRE SWEDISH SIRLION 395 kr
pepper sauce, thyme and garlic fries, green

DESSERTS & CHEESE

NORDIC CHEESE 1 pc 65 kr
marmalade and bread 3 pc 135 kr
5 pc 215 kr

CRÈME BRÛLÉE 145 kr
black pepper biscuits

GRAND HOTEL'S SOFT SERVE ICE CREAM SMALL 65 kr BIG 105 kr
made of milk from Scanian cows

CHOCOLATES FOR COFFEE 1 pc 35 kr
5 pc 155 kr

Grands classic

TO DRINK

SPARKLING WINES

CREMANT DE ALSACE 120 kr
Domaine Jean-Marc Bernhard, Cuveé Grand Hotel

CHAMPAGNE 170 kr
2014 Blanc de Blancs, Michel Gonet, Mesnil Sur Oger

WHITE WINE

2018 CHARDONNAY 165 kr
Montanet-Thodén, Bourgogne, France

2021 RIESLING 120 kr
Markus Huber, Niederösterreich, Austria

2021 ALBARIÑO 115 kr
Folklore, Rias Baixas, Spain

2021 SAUVIGNON BLANC 125 kr
Paracombe, Adelaide Hills, Australia

2018 VIURA 150 kr
Alberto Orte, Rioja, Spain

RED WINE

2020 PINOT NOIR 165 kr
Montanet-Thodén, Bourgogne, France

2018 GRENACHE 125 kr
Petit Jo, La Roche Buissière, Rhône, France

2020 SANGIOVESE 150 kr
Il Rosso, Conestabile della Staffa, Umbrien, Italy

2017 MERLOT 170 kr
Chateau Falfas, Bordeaux, France

2020 GARNACHA 115 kr
Bodega venta la Vega, Almansa, Spain

BEERS

DRAFT

WISBY KLOSTER 40 cl 95kr
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

BY THE BOTTLE

BRYGGHUSET FINN 33 cl 90 kr
Flera sorter. IPA, California Lager, Pilsner, Wheat Blanc, Winter Bock

MELLERUDS PILSNER 33 cl 85 kr
Sweden

PAULANER, WEISSBIER 50 cl 85 kr
Germany

MIKKELLER, PETER PALE & MARY GLUTENFRI 33 cl 100 kr
Denmark

ALCOHOL-FREE

ALCOHOLFRI BEERS

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

APPLE CIDER 75 kr
Golden Cider, Österlen

GINGER BEER 65 kr
Bundaberg, Australia

SWEET WINES 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 ZWEIGELT BEERENAUSLESE 100 kr
Fernand Engel, Alsace, France

SPIRIT 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