

# BISTRO MENU

## DELICACIES

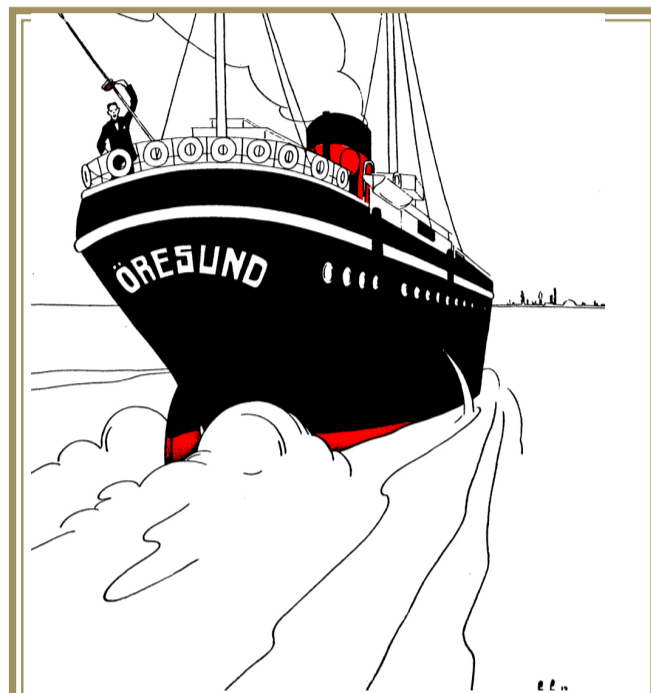
POTATO CRISPS	50 kr
GRAND'S HOTELS SALTED & BLENDED NUTS	55 kr
GREEN OLIVES	75 kr
FRENCH FRIES, AIOLI	95 kr
DEEP FRIED ARTICHOKEs, AIOLI	95 kr
BLUE MUSSELS NO:2, RAPESEED OIL Limfjorden, sourdough bread	125 kr
GAMBRINUS CHEESE & CHARCUTERIE sourdough bread, pickled onion, marmalade	225 kr
SEASONAL OYSTERS 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 potato rösti, double crème fraîche, chives	40 g 395 kr
IMPERIAL OSSETRA CAVIAR potato rösti, double crème fraîche, chives	30 g 995 kr
GRAND'S BEEF TARTAR levain, Dijon mustard, wild garlic, Parmigiano Reggiano, crispy shallots + OSSETRA CAVIAR	60 g 195 kr 140 g 295 kr 10 g 295 kr
CHILLED GREEN TOMATO SOUP burrata from Copenhagen, avocado	195 kr
GRILLED VEAL CARPACCIO asparagus crudité, lemon, aged Prästost	225 kr
SHARRED LOBSTER yuzu beurre blanc, croutons, spring greens	295 kr
GRAND'S CLAY POT HERRING boiled egg, new potatoes, brown butter	195 kr
SHRIMP & LOBSTER SKAGEN pickled white asparagus, levain toast	225 kr
GRANDSALLAD burrata from Copenhagen, Viken tomatoes, walnuts, romaine lettuce, red onion	195 kr

GRAND'S GRANDIOSA  
SHRIMP SANDWICH  
+ 30g KALIX ROE  
choose between light sourdough or rye bread

255 kr / 315 kr  
490 kr / 550 kr



## WEEKLY LUNCH

MONDAY TO FRIDAY FROM 11.30-15.00

BIFF À LA LINDSTRÖM  
fried egg, pickled cucumber,  
browned butter  
225 kr

BAKED COD  
spring vegetables, wild garlic,  
fresh potatoes mussel sauce  
245 kr

VIETNAMESE SUMMER ROLLS  
cashew cream, baby gem,  
pickled radish  
225 kr

Lunch courses are inclusive of salad, bread and coffee



Grands classics

## MAINCOURSES

MOULES FRITES aioli, French fries	295 kr
CURED SALMON GAMBRINUS creamy dill potatoes, fennel salad, mustard sauce	315 kr
SIRLOIN STEAK Sirloin steak, zucchini purée, local vegetables, salsa verde, red wine sauce	435 kr
PORK SCHNITZEL red wine sauce, capers, butter, green peas, French fries	335 kr
STEN BROMAN'S WHISKY MEATBALLS potato puree, lingonberry, pickled cucumber	295 kr
ROASTED SUCKLING PIG sobrasada, garlic confit, wild garlic, green asparagus, roasted new potatoes	395 kr
GNOCCHI cream cheese, Skåne Grana cheese, asparagus, cabbage	295 kr
CHATEAUBRIAND (2 people) truffle, French fries, seasonal greens	1195 kr
GRILLED TROUT Piment d'Espelette butter, charred romaine lettuce, beans, new potatoes	425 kr



## DESSERTS

CRÈME BRÛLÉE	145 kr
LEMON TARTLET white chocolate, strawberries	145 kr
CHOCOLATE MOUSSE cherry compote, cognac caramel	145 kr
RHUBARB raspberry, white chocolate, meringue, lime, mint, fresh berries	145 kr
SORT HIMMEL CHEESE fig crème, nut bread	145 kr
COFFEE TREATS	95 kr

# BEVERAGES

## WHITE WINES

CHARDONNAY	155 / 775 kr
Laurent Miquel, Languedoc, France	
RIESLING	155 / 775 kr
Domaine Jean-Marc Bernhard, Alsace	
VERDEJO	135 / 675 kr
Condesa de Leganza, La Mancha, Spain	
SAUVIGNON BLANC	145 / 725 kr
J. de Villebois, Loire, France	
CHABLIS LE CLASSIQUE	185 / 925 kr
Pascal Bouchard, France	

## RED WINES

PINOT NOIR	170 / 850 kr
Pinot Noir, Logan Wines, Australia	
CÔTES DU RHÔNE	155 / 775 kr
Les Vignerons d'Estézarques Rhône, France	
BARBERA D'ASTI	155 / 775 kr
Carlin de Paolo, Piemonte, Italy	
SAINT EMILION GRAND CRU	225 / 1095 kr
Galius, France	
TEMPRANILLO	135 / 675 kr
Condesa de Leganza, La Mancha, Spain	

## ROSÉ WINE

AIX ROSÉ	135 / 675 kr
Aix, Provence, France	



## SPARKLING WINES

CREMANT D' ALSACE	155/890 kr
Domaine Jean-Marc Bernhard, Cuveé Grand Hotel, France	
CHAMPAGNE	225/1290 kr
Bollinger Special Cuvée Brut	
Gosset Extra Brut Aÿ 1.5 ltr	2600 kr

## BEER

### ON DRAUGHT

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

### BY BOTTLE

BRYGGHUSET FINN	33 cl 95 kr
Grand's Lager, IPA, Winter Bock	
MELLERUDS PILSNER	33 cl 95 kr
Sweden	
PAULANER, WEISSBIER	50 cl 125 kr
Germany	
PERONI, LAGER, GLUTENFRI	33 cl 95 kr
Italy	
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	
RARBARBER	75 kr
Grudeholm, Vellinge, Sweden	
SPARKLING WHITE CURRANT	75 kr
Rudenstams, vättern, Sweden	
CIDER	75 kr
Apple, Rhubarb or Elderflower Golden Cider, Österlen, Sweden	
GINGER BEER	75 kr
Bundaberg, Australia	
SODA	45 kr
Coca-Cola, Zero. Fanta, Sprite, Ginger 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
Disznókó, 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	
MOSCATEL DE SETÚBAL	100 kr
Dona Helena, Portugal	
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

