

# KOMMANDE EVENEMANG PÅ GRAND

## EASTER AT GRAND 6-10/4

Experience the first primeurs of spring, we serve a menu of herring from Simrishamn, lamb from Appeltorp and rhubarb from Vellinge.

Price 3 course 525 kr. Book a table at [grandilund.se](http://grandilund.se)

## ROM TASTING WITH PLANTATION 25/4

Kl. 18:00. Price: 495 kr  
Welcome to a tasting of rums originating from everything between Barbados, Jamaica, Trinidad and Fiji together with Plantation Rum Aurélie Maumus  
Book a table at [grandilund.se](http://grandilund.se)

## GRAND DINNER CLUB 29/4

Kl. 18:30. Sharing menu SEK 695. Book a table at [grandilund.se](http://grandilund.se)  
Share a menu with friends in a cozy nightclub setting.  
DJ and cocktails with the food.  
Late release from 21:00 tickets are purchased through Weiq  
SEK 195 incl. glass of bubbels and wardrobe.

## 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 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 ltime luxurious experience.

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

## BRUNCH

Our popular brunch buffet is back on Saturdays and Sundays .  
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 EVENING MENU



TO EAT

| DELICACIES                                                                    |        |
|-------------------------------------------------------------------------------|--------|
| THIN CRISPY BREAD                                                             | 125 kr |
| 3 x dips – yellow peas hummus, smoked cheese and pesto from Österlen tomatoes |        |
| 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  |



| GAMBRINUS CHARK / 50 G                         |              |
|------------------------------------------------|--------------|
| AIR-DRIED HAM                                  | 95 kr        |
| Bjärhus, Söderåsen                             |              |
| AIRDRIED PORK LOIN                             | 85 kr        |
| Hansens chark                                  |              |
| PIRI PIRI SALAMI                               | 80 kr        |
| Larssons chark                                 |              |
| BEER SAUSAGE FROM SNAPPHANE                    | 85 kr        |
| Hässleholm                                     |              |
| EXTRAS                                         | 55 kr p/port |
| pickled cucumber, pickled onion and pork rinds |              |



| OYSTERS                                     |                                 |
|---------------------------------------------|---------------------------------|
| GIGAS                                       | 60 kr/pc 6pc 335 kr/12spc 635kr |
| from Grebbestad with dashi and spring onion |                                 |
| CHIRON                                      | 35 kr/pc 6pc200 kr 12pc395 kr   |
| from Bretagne with pickeld red onion        |                                 |

| STARTERS                                                                                                             |             |
|----------------------------------------------------------------------------------------------------------------------|-------------|
| PÄRSSON BROTHER'S KALIX ROE                                                                                          | 50 g 395 kr |
| fried jerusalem artichoke from Löderup, crème fraiche of organic milk from Debelgaard farm and red onions from Åhus. |             |
| TERRINE OF SWEDISH RAPESEED PORK                                                                                     | 195 kr      |
| homemade mustard, salted cucumber and roasted walnuts.                                                               |             |
| NETTLES AND COD                                                                                                      | 185 kr      |
| nettle soup with steamed cod, salted egg rolk and lumpfish roe.                                                      |             |
| GOAT CHEESE FROM SÖRBRO FARM DIARY                                                                                   | 155 kr      |
| grilled pear from Kivik, hazelnut and salad from Kattlösa                                                            |             |

| FISH & VEGETARIAN                                                    |                       |
|----------------------------------------------------------------------|-----------------------|
| GRAND HOTEL'S GRANDIOSA SHRIMP SANDWICH                              | 1/2 255 kr 1/1 295 kr |
| choose between light or dark sourdough                               |                       |
| MOULES À LA BIÈRE                                                    | 265 kr                |
| Mustard aioli, beer sauce, parsley and french fries                  |                       |
| ARTIC CHAR SANDEFJORD SAUCE                                          | 375 kr                |
| roasted Skånska chioggia beet, cooked apple from Kivik and buckwheat |                       |
| ROASTED PARSLEY AND SMOKED CHEESE FROM BROBY IN DENMARK              | 275 kr                |
| wild garlic, dashi vinaigrette and pickled onions                    |                       |

| MEAT & POULTRY                                                           |                          |
|--------------------------------------------------------------------------|--------------------------|
| STEN BROMAN'S WHISKEY MEATBALLS                                          | 265 kr                   |
| potato puree, lingonberry and brown butter                               |                          |
| FARM LAMB FROM BLEKINGE                                                  | 345 kr                   |
| carrot from Fjälkinge, confit of shallots, smoaked bacon and mushrooms   |                          |
| STEAK CAFÉ DE PARIS ENTRECÔTE, SWEDEN                                    | 395 kr                   |
| Café de paris sauce, thyme and garlic fries, salad with apple and walnut |                          |
| CÔTE DE BOUEF SKÅNE                                                      | (30 MIN) (2 PERS) 875 kr |
| Café de paris sauce, thyme and garlic fries, salad with apple and walnut |                          |



| DESSERTS & CHEESE                                                          |                                   |
|----------------------------------------------------------------------------|-----------------------------------|
| NORDIC CHEESE                                                              | 1 pc 95 kr                        |
| quince marmelade                                                           |                                   |
| and fruit and nut bread                                                    | 3 pc 135 kr 5 pc 215 kr           |
| RHUBARB AND OAT DONUT                                                      | 155 kr                            |
| cinnamon donut with rhubarb compote, caramelized oats and crème patisserie |                                   |
| CHOCOLATE PANNACOTTA                                                       | 145 kr                            |
| dark chocolate from Valrhona, cafe caramel and salted roasted almonds      |                                   |
| GRAND HOTEL'S SOFT SERVE ICE CREAM                                         | SMALL 65 kr BIG 105 kr            |
| Made of milk from Skåne's cows                                             |                                   |
| CHOCOLATES                                                                 | 1 flavour 35 kr 5 flavours 155 kr |



Grands classic

TO DRINK

Larger selection of wine by the glass is available see separate list

| SPARKLING WINE                                 |        |
|------------------------------------------------|--------|
| CREMANT D' ALSACE                              | 125 kr |
| Domaine Jean-Marc Bernhard, Cuveé Grand Hotell |        |
| CHAMPAGNE                                      | 170 kr |
| NV Bonnet-Ponson, Chamery, Frankrike           |        |

| 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 |
| Hervré Villemade, Loire, Frankrike      |        |
| 2018 VIURA                              | 150 kr |
| Alberto Orte, Rioja, Spain              |        |

| RED WINE                                           |        |
|----------------------------------------------------|--------|
| 2021 PINOT NOIR                                    | 165 kr |
| Domaine Dupré, Bourgogne, France                   |        |
| 2018 GRENACHE                                      | 125 kr |
| Petit Jo, La Roche Buissière, Rhône, France        |        |
| 2020 SANGIOVESE                                    | 150 kr |
| Benedic, Monastero Suore Cistercenesi Lazio, Italy |        |
| 2019 CABERNET SAUVIGNON                            | 150 kr |
| Château Ste Michelle, Washington, USA              |        |
| 2020 GARNACHA                                      | 115 kr |
| Bodega venta la Vega, Almansa, Spain               |        |



| BEER                            |              |
|---------------------------------|--------------|
| ON DRAUGHT                      |              |
| WISBY KLOSTER                   | 40 cl 95 kr  |
| 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                         |              |

| ON BOTTLE                                                     |              |
|---------------------------------------------------------------|--------------|
| BRYGGHUSET FINN                                               | 33 cl 90 kr  |
| Flera sorter. IPA, California Lager, Wheat Blanc, Winter Bock |              |
| MELLERUDS PILSNER                                             | 33 cl 85 kr  |
| Sweden                                                        |              |
| PAULANER, WEISSBIER                                           | 50 cl 95 kr  |
| Germany                                                       |              |
| MIKKELLER, PETER PALE & MARY GLUTENFRI                        | 33 cl 100 kr |
| Denmark                                                       |              |

| ALCOHOL-FREE                       |             |
|------------------------------------|-------------|
| ALCOHOL-FREE BEER                  |             |
| 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 BUBBEL                      | 75 kr       |
| Les Grands Chais de France, France |             |
| ÄPPELCIDER                         | 75 kr       |
| Golden Cider, Österlen             |             |
| GINGER BEER                        | 65 kr       |
| Bundaberg, Australia               |             |

| SWEET WINE 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 ZWIEGELT BEERENAUSSLESE 100 kr |       |
| Fernand Engel, Alsace, France       |       |

|                            |       |
|----------------------------|-------|
| NV EAST INDIA SOLERA CREAM | 95 kr |
| Lustau, Jerez, Spain       |       |



| SPRIT 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    |       |