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 125 kr
Limfjorden, sourdough bread

GAMBRINUS CHEESE & CHARCUTERIE 225 kr
nut bread, pickled onion, marmalade

SEASONAL OYSTERS 1 pcs 65 kr / 6 pcs 325 kr
fermented chili, lemon, red onion vinaigrette, smoked soy

OSTRON - CHIRON DES FILS 1 pcs 40 kr / 6 pcs 200 kr
fermented chili, lemon, red onion vinaigrette, smoked soy

STARTERS

KALIX VENDACE ROE 40 g 395 kr
Pommes Anna, double crème fraîche, chives

IMPERIAL OSSETRA CAVIAR 30 g 995 kr
Pommes Anna, double crème fraîche, chives

GRAND'S BEEF TARTAR 60 g 195 kr / 140 g 295 kr
Cornichon, pickled beetroot, capers, mustard seeds, baked egg yolk
+ OSSETRA CAVIAR 10 g 295 kr

WILD MUSHROOM PÂTÉ 195 kr
grilled levain, chanterelles, pickled onion, cave-aged cheese, double crème fraîche

GRAND'S CLAY POT HERRING 195 kr
poached egg, browned butter

CURED ARCTIC CHAR 235 kr
langoustine, pickled kohlrabi, shellfish emulsion, deep-fried parsley root

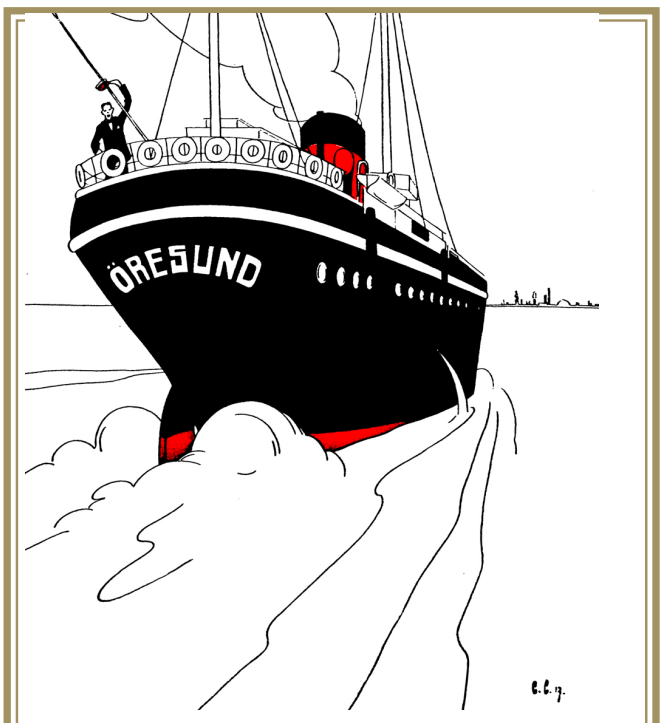
DRY-AGED BEEF CARPACCIO 225 kr
sorrel, parmesan cream, pommes allumettes & olive oil

SHRIMP & LOBSTER SKAGEN 225 kr
charred cucumber, levain toast

GRANDSALLAD 195 kr
chèvre, walnuts, roasted golden beetroot

GRAND'S GRANDIOSA SHRIMP SANDWICH 255 kr/ 315 kr
+ 30g KALIX ROE 490 kr / 550 kr
choose between light sourdough or rye bread

GAMBRINUS



WEEKLY LUNCH

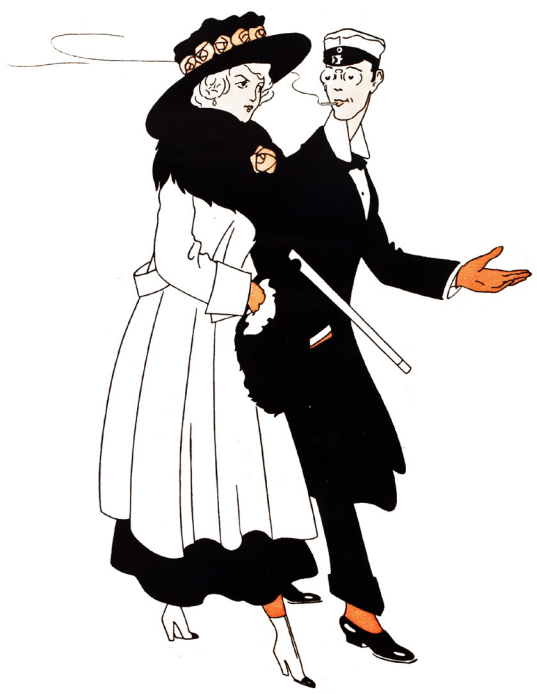
MONDAY TO FRIDAY FROM 11.30–15.00

ROASTED ROOSTER THIGH
carrots, creamy Dijon sauce, roasted seeds
225kr

STEAMED COD LOIN
browned butter, anchovies, lemon-glazed onion, kale
245kr

TAGLIATELLE
creamy sautéed mushrooms, Gotland lentils, Swiss chard, Präst cheese
225kr

Lunch courses are inclusive of salad, bread and coffee



Grands classics

MAINCOURSES

MOULES FRITES 295 kr
aioli, French fries

CURED SALMON GAMBRINUS 315 kr
creamy dill potatoes, fennel salad, mustard sauce

WILD DUCK FROM VALLÅKRA 435 kr
sherry jus, chestnuts, black salsify, puntarelle, ratte potatoes

GRILLED SIRLOIN 435 kr
sauce bordelaise, mushrooms, red wine-braised shallots, pommes Anna

PORK SCHNITZEL 335 kr
red wine sauce, capers, butter, green peas, French fries

STEN BROMAN'S WHISKY MEATBALLS 295 kr
potato pureé, lingonberry, pickled cucumber

CHATEAUBRIAND 2 pers 1 195 kr
ratatouille, truffle butter, red wine sauce, French fries

GRILLED CAULIFLOWER 295 kr
butter-sautéed morel mushrooms, Jerusalem artichoke, Parmigiano, beurre monté

WHOLE ROASTED TURBOT 2 pers 1 195 kr
Black butter, potato purée, sugar snap peas

CONFIT HALIBUT 425 kr
blue mussel beurre blanc, black kale, parsnip purée



DESSERTS

CRÈME BRÛLÉE 145 kr

CHOCOLATE TARTLET 145 kr
caramelised apple compote, dark chocolate ganache, orange & white chocolate chantilly

APPLE COMPOTE 165 kr
butter-fried Swedish rye bread, caramel chantilly, vanilla sauce

HONEY-GLAZED PEARS 145 kr
raspberrycoulis, hazelnut crumble, vanilla mousse

PINEAPPLE CAKE 145 kr
sesame crisp, passion fruit ganache, matcha, white chocolate cream

GRAND'S CHEESE SELECTION 145 kr
Den vide dame, nut bread, damson cream

COFFEE TREATS 95 kr

CHOCOLATE TRUFFLE 1 st 35 kr / 5 st 155 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

LA ROCHE 135 / 675 kr
Languedoc, Roussillon, 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
Irland

MARIESTADS NON ALCOHOLIC 50 cl 85 kr
Sweden

BY BOTTLE

BRYGGHUSET FINN 33 cl 95 kr
Grand's Lager, 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, KLOSTER
OR SLEEPY BULLDOG PALE ALE EKO
Sweden

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
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

MOSCATEL DE SETÚBAL 100 kr
Joao Barbossa, 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 SHERRY CASK 45 kr
The Dalmore Whisky, Highland, Scotland

À LA CARTE



