

# BISTRO MENU

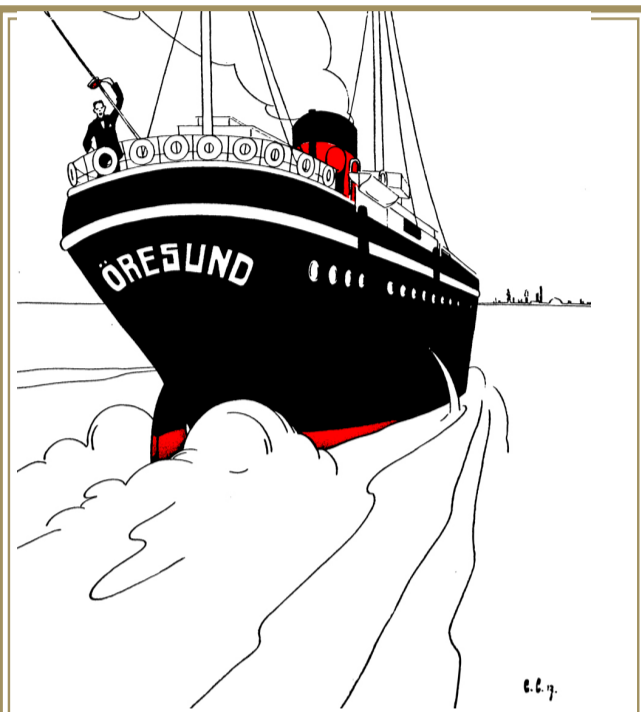
## DELICACIES

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 nut 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
GRILLED VEAL CARPACCIO asparagus crudité, lemon, aged Prästost	225 kr
"SOS" THREE TYPES OF HERRING mustard, Brantevik & fried pickled herring, 24-month aged cheese, egg, rye bread	195 kr
SHRIMP & LOBSTER SKAGEN pickled white asparagus, levain toast	225 kr
GRANDSALLAD burrata from Copenhagen, walnuts, netted melon, romaine lettuce, Viken tomatoes, red onion	195 kr

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



## WEEKLY LUNCH

MONDAY TO FRIDAY FROM 11.30-15.00

ROASTED PORK NECK  
pink peppercorn sauce,  
roasted parsley root, rhubarb chutney  
225 kr

CRISPY FISH PATTIES  
sesame-seared white cabbage,  
pickled radish, jalapeño mayonnaise,  
Japanese rice  
245 kr

PARMESAN-BAKED AUBERGINE  
green apple salsa, padrón peppers,  
butter bean purée, grilled romaine lettuce  
225 kr

Lunch courses are inclusive of salad, bread and coffee

## MAINCOURSES

MOULES FRITES aioli, French fries	295 kr
CURED SALMON GAMBRINUS creamy dill potatoes, fennel salad, mustard sauce	315 kr
GRILLED ENTRECÔTE Café de Paris butter, romaine lettuce, parmesan, caesar dressing, red wine sauce, French fries	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
CHANTERELLE MEZZALUNA pecorino, cabbage, Viken tomatoes, garden peas, truffle butter	295 kr
GRAND'S FISH CASSEROLE seared half langoustine, mussels, baked fennel, saffron aioli	395 kr



## DESSERTS

CRÈME BRÛLÉE	145 kr
LEMON TARTLET white chocolate, strawberries	145 kr
STRAWBERRIES vanilla ice cream, elderflower	145 kr
SORT HIMMEL CHEESE rhubarb cream, 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, INDIA PALE ALE	50 cl 125 kr
Sweden	
GAMBRINUS, LAGER	50 cl 125 kr
Czech Republic	
MURPHY'S, STOUT	50 cl 125 kr
Ireland	
MARIESTADS NON ALCOHOLIC	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 Sweden	

## NON ALCOHOLIC

MELLERUDS PILSNER 0,5% Sweden	33 cl 75 kr
MIKKELLER, DRINKIN' THE SUN Denmark	33 cl 90 kr
BRUTAL BREWING, SHIP FULL OF IPA Sweden	33 cl 75 kr
APPLE JUICE Österlen, Sweden	75 kr
RARBARBER Grudeholm, Vellinge, Sweden	75 kr
SPARKLING WHITE CURRANT Rudenstams, vättern, Sweden	75 kr
CIDER Apple, Rhubarb or Elderflower Golden Cider, Österlen, Sweden	75 kr
GINGER BEER Bundaberg, Australia	75 kr
SODA Coca-Cola, Zero. Fanta, Sprite, Ginger Ale	45 kr
JUICE	45 kr

## NON ALCOHOLIC WINES

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



## SWEET WINE 6 cl

TOKAJI LATE HARVEST Disznókó, Tokaj, Hungary	100 kr
MERLOT SPÄTLESE Tschida, Burgenland, Austria	100 kr
10 YEARS OLD TAWNY PORT Taylors, Douro, Portugal	100 kr
SAUTERNES Château Fontaine, Sauternes, France	100 kr
MOSCATEL DE SETÚBAL Dona Helena, Portugal	100 kr
MOSCATO D'ASTI Fratelli, Italy	100 kr



## SPIRITS 1 cl

RHUM X.O Planteray, Barbados	35 kr
COGNAC 1 ER CRU Pierre Ferrand, Cognac, France	35 kr
GRAPPA MOSCATO Bellavite, Piemonte, Italy	65 kr
CALVADOS X.O Boulard Calvados, Normandie, France	35 kr
WHISKY 12 Y.O The Dalmore Whisky, Highland, Scotland	35 kr

# LUNCH MENU

