

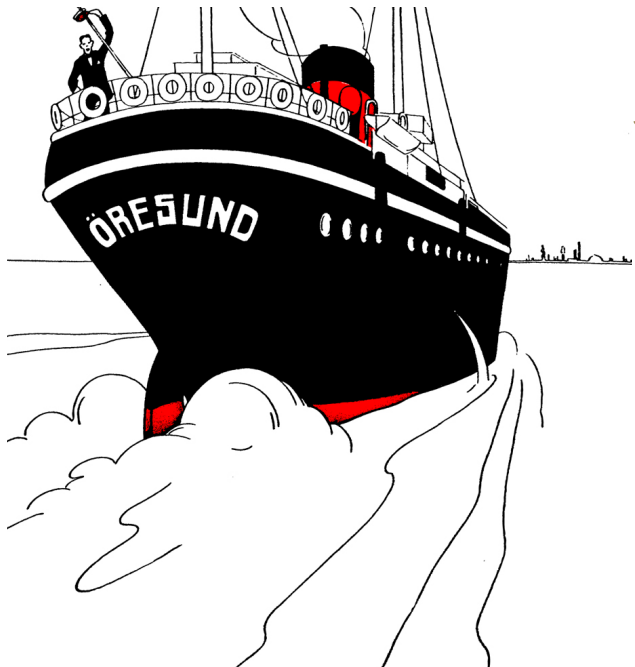
TO EAT

DELICACIES

CRISPY IBERICO PORK RIND	65 kr
POTATO CRISPS	50 kr
GRAND'S HOTELS SALTED, BLENDED NUTS	55 kr
GREEN OLIVES Nocellara or gordal	75 kr
FRENCH FRIES WITH wild garlic aioli	75 kr
BLUE MUSSELS NO:2, RAPESEED OIL Limfjorden, surdegbröd	125 kr
GAMBRINUS CHARK four varieties of our best charcuterie, pickled onions, aged cheese and sourdough bread	195 kr
SEASONAL OYSTERS	65 kr/st 6 st 325 kr
OSTRON - CHIRON DES FILS fermented chili, lemon, red onion vinaigrette, smoked soya	40 kr/st 6 st 200 kr

STARTERS

KALIX VENDACE ROE	40 g 395 kr
double fraiche from Arla Unika, brioche, red onions, chives	
ROGN CAVIAR	50 g 1295 kr
double fraiche from Arla Unika, brioche, red onions, chives	
GRAND'S BEEF TARTAR	60 g 195 kr 140 g 295 kr
Egg cream, tarragon, fermented black radish, pommes allumettes	
HALF LOBSTER	245 kr
herb cream, pickled fennel, charred lemon	
SEARED SCALLOPS	195 kr
lemon foam, jalapeño, cucumber, dill, rye crisp	
SHRIMPS & LOBSTER SKAGEN	225 kr
radish, silver onion, microgreens, levain toast	
WHITE ASPARAGUS	185 kr
hollandaise sauce, asparagus crudité, macadamia nuts	
GRAND SALAD	195 kr/245kr
burrata, tomato, radish, charred spring cabbage, malt vinegar from Malmö	
GRAND'S GRANDIOSA SHRIMP SANDWICH	255 kr/ 295 kr
+ 30g KALIX ROE	490 kr / 530 kr
choose between light sourdough or rye bread	



WEEKLY LUNCH

SERVED FROM 11.30–15.00

MONDAY TO FRIDAY

BRAISED BEEF CHUCK 185KR
pickled mustard, Hokkaido pumpkin,
ginger-pickled carrot, thyme jus

HERB-BAKED ATLANTIC POLLOCK 220KR
charred lemon, large bittercress,
creamy celeriac, brown butter

BAKED CAULIFLOWER 165 KR
wild garlic pistou, Rättvik pea ragout,
baked tomato, fried onion



MAINCOURSES

MOULES FRITES	295 kr
aioli, French fries	
SEARED RAINBOW TROUT FILLET	385 kr
white wine sauce, green asparagus, carrots, lovage, new potatoes	
CURED SALMON GAMBRINUS	295 kr
creamy dill potatoes, fennel salad, mustard sauce	
BEEF FILLET MIGNON	450 kr
cognac jus, tomato salad, pearl onions, pommes duchesse	
PORK SCHNITZEL	325 kr
red wine sauce, herb butter, capers, peas, french fries	
STEN BROMAN'S	295 kr
WHISKY MEATBALLS potato pureé, lingonberry, pickled cucumber	
WHITE WINE-BRAISED LAMB SHANK	330 kr
spring vegetables, mint, chèvre, new potatoes	
ROOSTER FROM BORGEBY	395 kr
morel-filling, port wine & foie gras sauce, hazelnuts, seasonal beans	
POT-AU-FEU OF WHITE BEANS	295 kr
tomato, paprika, fennel, king oyster mushroom, organic egg, espelette	



DESSERTS

CRÈME BRÛLÉE	135 kr
bourbon vanilla, financier	
MANGO & PINEAPPLE COMPOTE	145 kr
coconut mousse, passion fruit meringue	
VALRHONA JIVARA DACQUOISE	145 kr
hazelnuts, vanilla ice cream	
RHUBARB PIE	145 kr
oat crunch, vanilla ice cream	
THREE NORDIC CHEESES	145 kr
marmalade, nut and fruit bread	

TO DRINK

RED WINE	
PINOT NOIR	170 / 825 kr
Pinot Noir, Logan Wines, Australia	
CÔTES DU RHÔNE	135 / 635 kr
Les Vignerons d'Estézarques Rhône, France	
BARBERA D'ASTI	145 / 695 kr
Carlin de Paolo, Piemonte, Italy	
CABERNET SAUVIGNON	150 / 725 kr
Château Ste Michelle, Washington, USA	
TEMPRANILLO	125 / 595 kr
Condesa de Leganza, La Mancha, Spain	

WHITE WINE	
CHARDONNAY	155 / 750 kr
Laurent Miquel, Languedoc, Frankrike	
RIESLING	135 / 635 kr
Domaine Jean-Marc Bernhard, Alsace, France	
VERDEJO	125 / 595 kr
Condesa de Leganza, La Mancha, Spain	
SAUVIGNON BLANC	135 / 635 kr
Haut Bourg, H&N Choblet, Loire, France	
CHABLIS	175 / 855 kr
Jean-Marc Brocard, France	

ROSÉ WINE	
LAROCHE	125 / 625 kr
Laroche, Languedoe, France	



SPARKLING WINE	
CREMANT D' ALSACE	145 / 840 kr
Domaine Jean-Marc Bernhard, Cuveé Grand Hotel, France	
CHAMPAGNE	195 / 1140 kr
Ayala Brut Majeur, Aÿ	
Ayala Brut Majeur, Aÿ 1.5 ltr	2600 kr

BEER	
ON DRAUGHT	
HEINEKEN, LAGER	50 cl 105 kr
Holland	
SITTING BULLDOG,	50 cl 115 kr
INDIA PALE ALE	
Sweden	
GAMBRINUS, LAGER	50 cl 115 kr
Czech Republic	
MURPHY'S, STOUT	50 cl 125 kr
Ireland	
MARIESTADS NO ALCOHOL	50 cl 85 kr
Sweden	
ON BOTTLE	
BRYGGHUSET FINN	33 cl 95 kr
Grand's Lager, IPA or Wheat Blanc, Winter Bock	
MELLERUDS PILSNER	33 cl 95 kr
Sweden	
PAULANER, WEISSBIER	50 cl 115 kr
Germany	
POPPELS, GLUTENFRI	33 cl 95 kr
LONDON LAGER, Sweden	
PERONI CAPRI	33 cl 95 kr
Italien	
WISBY BREWERY	33 cl 95 kr
STOUT OR KLOSTER	



NON ALCOHOLIC	
MELLERUDS PILSNER 0,5%	33 cl 75 kr
Sweden	
MIKKELLER, DRINKIN' THE SUN	33 cl 90 kr
Denmark	
BRUTAL BREWING,	33 cl 75 kr
SHIP FULL OF IPA	
Sweden	
APPLE JUICE , GRAVERSTEINER	75 kr
Östhem, Österlen, Sweden	
RARBARBER	75 kr
Grudeholm, Vellinge, Sweden	
ODD BIRD, BLANC DE BLANC	75 kr
France	
SPARKLING WHITE CURRANT	75 kr
Rudenstams, vättern, Sweden	
APPLECIDER	75 kr
Golden Cider, Österlen, Sweden	
THOMAS HENRY	75 kr
Mystic mango, Bitter Lemonad	
GINGER BEER	75 kr
Bundaberg, Australia	
SODA	45 kr
Coca-Cola, Zero. Fanta, Sprite, Ginge Ale,	
JUICE	45 kr

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	
NV EAST INDIA SOLERA CREAM	100 kr
Lustau, jerez, Spain	



SPIRITS 1 cl	
ROM 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