

TO EAT

DELICACIES

CRISPY IBERICO PORK RIND Iberico	65 kr
POTATIO CRISPS from Larsviken	50 kr
GRAND'S SALTED BLENDED NUTS	55 kr
GREEN SALTED BRINED NOCELLARA OLIVES	75 kr
FRENCH FRIES	75 kr
DEEP FRIED ARTICHOKE, VINEGAR	85 kr
SMOKED SPRAT, RAPESEED OIL sourdough bread	125 kr
BLUE MUSSELS NO:2, RAPESEED OIL sourdough bread	125 kr
GAMBRINUS CHARK four varieties of our best charcuterie, pickled onions and sourdough bread	195 kr
SEASONAL OYSTERS	65 kr/st 6 st 325 kr
OYSTERS - CHIRON DES FILS fermented chili, lemon, shallot vinaigrette, smoked soya	40 kr/st 6 st 200 kr

STARTERS

KALIX VENDACE ROE double fraiche from Arla Unika, brioche, red onions, chives	40 g 395 kr
STRÖMSNÄSBRUK CAVIAR double fraiche from Arla Unika, brioche, red onions, chives	25 g 635 kr
ROGN CAVIAR double fraiche from Arla Unika, brioche, red onions, chives	50 g 1295 kr
CHANTARELL SOUP pickled mushrooms, baked celeriac	185 KR
GRAND'S BEEF TARTAR truffle, silver onions, grilled leek mayonnaise, artichoke chips	1/2 195 kr 1/1 295 kr
TOAST SKAGEN shrimps & lobster, cucumber, mushrooms	195 kr

GRAND'S GRANDIOSA SHRIMP SANDWICH + 30g KALIX ROE	255 kr / 295 kr 490 kr / 530 kr
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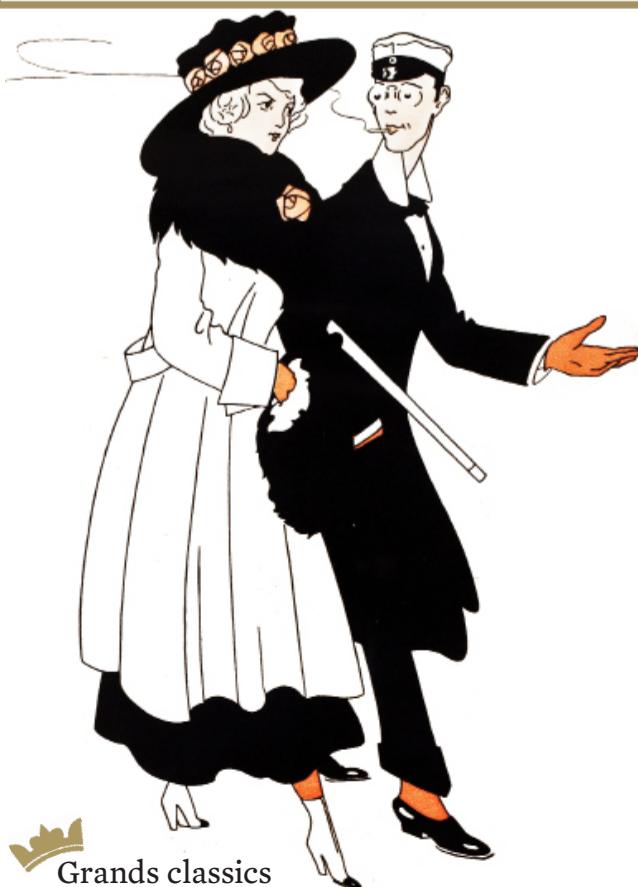


WEEKLY LUNCH

SERVED FROM 11.30-15.00

MONDAY TO FRIDAY

ISTERBAND FROM WAGGERYD spice pickled beetroots, thyme mustard, herb stewed potatoes	185 kr
CURRY GLAZED COD LOIN celery remoulade, tarragon-pickled gherkins, baked parsley root	225kr
OPEN LASAGNE creamy mushrooms, lentils from Värpinge, kale and präst cheese	165 kr



Grands classics

MAINCOURSES

STEAMED HALIBUT shiitake mushrooms, root vegetables ragout, mussel sauce, amandine potatoes	425 kr
CURED SALMON GAMBRINUS creamy dill potatoes, fennel salad and mustard sauce	295 kr
ENTRECÔTE charred leek, baked celeriac, Café de Paris butter, french fries	425 kr
STEN BROMAN'S WHISKEY MEATBALLS potato pureé, lingonberry, pickled cucumber	295 kr
VARIATION OF DEER black currant sauce, mushrooms, parsnip puré, green cabbage, confit potatoes	495 kr
TRUFFEL RISOTTO baked cauliflower, dried tomatoes, roasted seeds	295 kr



DESSERTS

CRÈME BRÛLÉE tahitian vanilla, honey madeleine	135 kr
VALRHONA CAKE orange linzer, caramalized almonds	145 kr

TO DRINK

RÖTT WINE

2023 PINOT NOIR	170 kr
Pinot Noir, Logan Wines, Australia	
2022 CÔTES DU RHÔNE	135 kr
Les Vignerons d'Estézardes Rhône, France	
2021 BARBERA D'ASTI	145 kr
Carlin de Paolo, Piemonte, Italy	
2019 CABERNET SAUVIGNON	150 kr
Château Ste Michelle, Washington, USA	
2021 TEMPRANILLO	125 kr
Condesa de Leganza, La Mancha, Spain	

WHITE WINE

2022 CHARDONNAY	155 kr
Laurent Miquel, Languedoc, Frankrike	
2023 RIESLING	135 kr
Domaine Jean-Marc Bernhard, Alsace	
2023 VERDEJO	125 kr
Condesa de Leganza, La Mancha, Spaien	
2023 SAUVIGNON BLANC	135 kr
Haut Bourg, H&N Choblet, Loire, France	
2022 CHABLIS	175 kr
Jean-Marc Brocard, France	

ROSÉ WINE

2023 LAROCHE	125 kr
Laroche, Languedoc, Frankrike	



SPARKLING WINE

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

BEERS

ON DRAUGHT

HEINEKEN, LAGER	50 cl 105 kr
Holland	
SITTING BULLDOG, INDIA PALE ALE	50 cl 115 kr
Sweden	
GAMBRINUS, LAGER	50 cl 115 kr
Czech Republic	
MURPHY'S, STOUT	50 cl 125 kr
Irland	
MARIESTADS ALCOHOL FREE	50 cl 85 kr
Sweden	

ON BOTTLE

BRYGGHUSET FINN	33 cl 95 kr
Grand's Lager, IPA or Wheat Blanc	
MELLERUDS PILSNER	33 cl 95 kr
Sweden	
PAULANER, WEISSBIER	50 cl 115 kr
Germany	
POPPELS, LONDON LAGER, GLUTENFRI	33 cl 95 kr
Sweden	
WISBY BREWERY STOUT OR KLOSTER	33 cl 95 kr



NON ALCOHOLIC

MELLERUDS PILSNER 0,5%	33 cl 75 kr
Sweden	
MIKKELLER, DRINKIN' THE SUN	33 cl 90 kr
Denmark	
BRUTAL BREWING, SHIP FULL OF IPA	33 cl 75 kr
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	
GINGER BEER	75 kr
Bundaberg, Australia	
SODA	45 kr
Coca-Cola, Zero. Fanta, Sprite, Ginge Ale, Mystic mango, Bitter Lemonad	
JUICE	45 kr

SWEET WINE 6 cl

2019 TOKAJI LATE HARVEST	100 kr
Disznókő, Tokaj, Hungary	
10 YEARS OLD TAWNY PORT	100 kr
Grahams, Douro, Portugal	
NV RASTAFIA	100 kr
Domaine Cavarodes, Jura, France	
2021 50 GRADI ALL'OMBRA	100 kr
Alessandro Viola, Sicilien, Italy	
2020 SAUTERNES	100 kr
Domaine Grillon, Sauternes, France	
NV EAST INDIA SOLERA CREAM	100 kr
Lustau, jerez, Spain	



SPIRITS 1 cl

RHUM X.O	35 kr
Plantation, Barbados	
COGNAC X.O	35 kr
Braastad, Cognac, France	
GRAPPA MOSCATO	65 kr
Bellavite, Piemonte, Italien	
CALVADOS X.O	35 kr
Boulard Calvados, Normandie, France	
WHISKY 12 Y.O	35 kr
The Dalmore Whisky, Highland, Scotland	

LUNCH MENU

