

BISTRO MENU

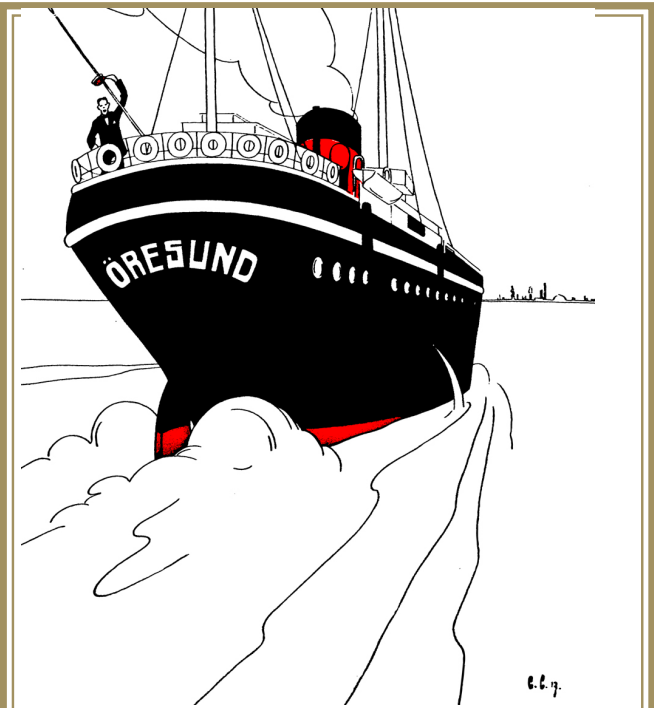
DELICACIES

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 Pommes Anna, double crème fraîche, chives	40 g 395 kr
IMPERIAL OSSETRA CAVIAR Pommes Anna, double crème fraîche, chives	30 g 995 kr
GRAND'S BEEF TARTAR Cornichon, pickled beetroot, capers, mustard seeds, baked egg yolk + OSSETRA CAVIAR	60 g 195 kr 140 g 295 kr 10 g 295 kr
WILD MUSHROOM PÂTE grilled levain, chantarelles, pickled onion, cave-aged cheese, double crème fraîche	195 kr
GRAND'S CLAY POT HERRING poached egg, browned butter	195 kr
LOBSTER ROLL brioche, tarragon, spring onion	235 kr
VENISON LOIN CARPACCIO Nobissauce, crispy Jerusalem artichoke, Västerbotten cheese, pickled blueberries	235 kr
SHRIMP & LOBSTER SKAGEN charred cucumber, levain toast	225 kr
GRANDSALLAD chèvre, walnuts, roasted golden beetroot	195 kr

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

MONDAY TO FRIDAY FROM 11.30–15.00

BAKED VEAL TRI-TIP
pearl onions, mushrooms,
smoked pork, potato purée
225kr

ROASTED WOLFFISH
savoy cabbage, bagnet verde,
lemon, padron peppers
245kr

SHIITAKE CURRY
fried rice, pickled green tomato,
light soy vinaigrette
225kr

Lunch courses are inclusive of salad, bread
and coffee



Grands classics

MAINCOURSES

MOULES FRITES aioli, French fries	295 kr
CURED SALMON GAMBRINUS creamy dill potatoes, fennel salad, mustard sauce	315 kr
MEDIUM-RARE DUCK BREAST roasted pumpkin purée, pickled cherries, port wine jus, potato cake with duck leg confit	435 kr
GRILLED SIRLOIN creamed morels, Kampot pepper, aubergine, truffle, almond potatoes	435 kr
PORK SCHNITZEL red wine sauce, capers, butter, green peas, French fries	335 kr

STEN BROMAN'S WHISKY MEATBALLS potato pureé, lingonberry, pickled cucumber	295 kr
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CHATEAUBRIAND ratatouille, French fries, truffle butter, red wine sauce	2 pers 1 195 kr
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VÄSTERBOTTEN POLENTA Copenhagen burrata, chanterelles, crispy browned butter	295 kr
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WHOLE ROASTED TURBOT black butter, potato purée, sugar snap peas	2 pers 1 195 kr
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SEARED ARCTIC CHAR artichoke, Champagne sauce, trout roe, truffle, Savoy cabbage, almond potatoes	395 kr
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DESSERTS

CRÈME BRÛLÉE	145 kr
CHOCOLATE TARTLET caramelised pear compote, dark chocolate ganache, orange & white chocolate chantilly	145 kr
HONEY-GLAZED NECTARINES blueberry coulis, hazelnut crumble, vanilla mousse	145 kr
PINEAPPLE CAKE sesame crisp, passion fruit ganache, matcha, white chocolate cream	145 kr
GRAND'S CHEESE SELECTION Den vide dame, nut bread, damson cream	145 kr
COFFEE TREATS	95 kr

