

# BISTRO MENU

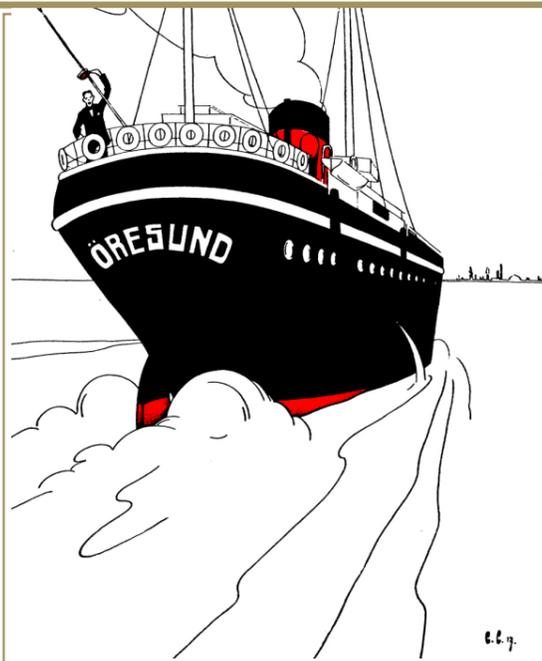
## DELICACIES

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 sourdough 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 with traditional accompaniments + OSSETRA CAVIAR	60 g 195 kr 140 g 295 kr 10 g 295 kr
MUSHROOM RAVIOLI herb & butter vinaigrette, truffle, Parmesan cheese	235 kr
DUCK BREAST PROSCIUTTO pine nuts, lemon, Scanian Grana cheese, mustard herbs	215 kr
FISH & SEAFOOD MOSAIC lobster vinaigrette, frisée salad, seaweed pearls	245 kr
"SOS" THREE TYPES OF HERRING 24-month aged cheese, rye bread	195 kr
SHRIMP & LOBSTER SKAGEN pickled cucumber, mushrooms, levain toast	225 kr
BAKED BEET CARPACCIO chèvre, aged balsamic, pumpkin seeds	195 kr
GRAND SALAD charred goat cheese, pear, walnuts	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

**BEEF PATTIES**  
red wine sauce, Café de Paris butter,  
parsnips, roasted potatoes  
225 SEK

**HERB-BAKED COD LOIN**  
Sandefjord sauce, golden beetroot,  
leeks, smashed potatoes  
245 SEK

**GNOCCHI**  
Swiss chard, sage, lemon,  
hazelnuts, oyster mushrooms  
225 SEK

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
SIRLOIN STEAK pommes Anna, kale, onion crème, Caesar's mushroom, red wine sauce	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
RED WINE-BRAISED SHORT RIBS borlotti beans ragù, black kale, onion purée	365 kr
VÄSTERBOTTEN CHEESE POLENTA browned butter, turnip shoots, portabello, parsnip purée	295 kr
CHATEAUBRIAND (2 people) truffle, French fries, seasonal greens	1195 kr
CONFIT SKREI COD browned butter, cauliflower, Jerusalem artichoke purée, Amandine potatoes	425 kr



## DESSERTS

CRÈME BRÛLÉE orange, Ceylon cinnamon	145 kr
LEMON TARTLET white chocolate	145 kr
CHOCOLATE MOUSSE cherry compote, cognac caramel	145 kr
RED WINE-POACHED PEAR pistachio, hibiscus, crème Chantilly	145 kr
SORT HIMMEL CHEESE fig crème, 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

ROSÉ LA CHEVALIÈRE	135 / 675 kr
Laroche, 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, 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 NO ALCOHOL	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	
POPPELS, GLUTENFRI	33 cl 95 kr
LONDON LAGER, Sweden	
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, SHIP FULL OF IPA	33 cl 75 kr
Sweden	
APPLE JUICE	75 kr
Österlen, Sweden	
RARBARBER	75 kr
Grudeholm, Vellinge, Sweden	
SPARKLING WHITE CURRANT	75 kr
Rudenstams, vättern, Sweden	
APPLE OR RHUBARB CIDER	75 kr
Golden Cider, Österlen, Sweden	
GINGER BEER	75 kr
Bundaberg, Australia	
SODA	45 kr
Coca-Cola, Zero. Fanta, Sprite, Ginge 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
Disznókó, 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
Dona Helena, 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	35 kr
The Dalmore Whisky, Highland, Scotland	

# LUNCH MENU

