

TO EAT

DELICACIES

CRISPY IBERICO PORK RIND	65 kr
POTATIO CRISPS	50 kr
GRAND'S SALTED BLENDED NUTS	55 kr
GREEN SALTED BRINED NOCELLARA OLIVES	75 kr
FRENCH FRIES, AIOLI, TRUFFLE SALT	95 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
GRAND'S BEEF TARTAR black garlic dressing, grated egg yolk, mushroom mayonnaise, fried enoki mushroom, juniper butter	60 g 195 kr 140 g 295 kr
MUSHROOM TERRINE apple compote, pickled cucumber, roasted Marcona almonds	185 kr
SEARED SCALLOPS green pea puree, bacon and browned butter	195 kr
SHRIMPS & LOBSTER SKAGEN cucumber, mushrooms, levain toast	225 kr
BEETROOT GRAND SALAD poached egg, tomato confit, vinaigrette	185 kr
GRAND SALAD poached egg, cured salmon, vinaigrette	195 kr
GRAND'S GRANDIOSA SHRIMP SANDWICH + 30g KALIX ROE choose between light sourdough or rye bread	255 kr / 295 kr 490 kr / 530 kr
GOOSE PÂTÉ apple compote, pickled cucumber, roasted Marcona almonds	195kr



WEEKLY LUNCH

SERVED FROM 11.30-15.00

MONDAY TO FRIDAY

BEEF PATTIES 185KR baked tomato sauce, basil, feta cheese, chili roasted aubergine
SEARED SALMON 245KR ponzu, browned butter, sesame pak choi, creamy kale
GREY PEA FALAFEL 165KR spelt, chili oil, pickled daikon, goat cheese
YELLOW PEA SOUP THURSDAYS 185KR pork sausages, pork belly, home made mustard. Pancakes, whipped cream, jam



Grands classics

MAINCOURSES

MOULES FRITES aioli och French fries	295 kr
GRILLED COD FILLET trout roe, beurre blanc, baked Roscoff onion, snow peas	425 kr
CURED SALMON GAMBRINUS creamy dill potatoes, fennel salad, mustard sauce	295 kr
BEEF FILLET MIGNON shiitake mushrooms, truffled butter, creamy lettuce salad, truffled fries	450 kr
PORK SCHNITZEL anchovy butter, capers, fries, red wine sauce	325 kr
STEN BROMAN'S WHISKY MEATBALLS potato pureé, lingonberry, pickled cucumber	295 kr
DUCK BREAST AND CROQUETTE blackcurrant glazed beetroots, pommes Lyonnaise, rosemary jus	375 kr
HOME MADE PORK SAUSAGE cider mustard, shallots, Alsatian potatoes	295 kr
PARSNIP RISOTTO tomato confit, goat cheese, rosemary oil, walnuts, cress salad	295 kr



DESSERTS

CRÈME BRÛLÉE bourbon vanilla, financier	135 kr
MANGO & PINEAPPLE COMPOTE coconut mousse, passion fruit meringue	145 kr
VALRHONA JIVARA DACQUOISE hazelnuts, vanilla ice cream	145 kr
CARAMEL MOUSSE candied peanuts, caramel ice cream	145 kr
THREE NORDIC CHEESES marmalade, nut and fruit bred	145 kr

TO DRINK

RÖTT VIN

2023 PINOT NOIR	170 kr
Pinot Noir, Logan Wines, Australia	
2022 CÔTES DU RHÔNE	135 kr
Les Vignerons d'Estézarques 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	

VITT VIN

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 VIN

2023 LAROCHE	125 kr
Laroche, Languedoc, France	



MOUSSERANDE VIN

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

ÖL

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 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 LONDON LAGER, Sweden	33 cl 95 kr
PERONI CAPRI	33 cl 95 kr
Italien	
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
Taylors, 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, Italy	
CALVADOS X.O	35 kr
Boulard Calvados, Normandie, France	
WHISKY 12 Y.O	35 kr
The Dalmore Whisky, Highland, Scotland	

LUNCH MENU

