TO EAT

DELICACIES

CRISPY IBERICO PORK RIND 65 kr
Iberico

POTATIO CHIPS 50 kr
from Larsviken

GRAND'S SALTED BLENDED NUTS 55 kr

GREEN SALTED BRINED NOCELLARA OLIVES 75 kr

FRENCH FRIES 75 kr

POTATO CROQUETTES 85 kr

SMOKED SPRAT, RAPESEED OIL 125 kr
sourdough bread

BLUE MUSSELS NO:2, RAPESEED OIL 125 kr
sourdough bread

GAMBRINUS CHARK 195 kr
four varieties of our best charcuterie, pickled onions and sourdough bread

OYSTER 40 kr/st
shallot vinaigrette 6 st 200 kr

STARTERS

KALIX ROE 40 g 395 kr
brioche, red onions, smetana

STRÖMSNÄSBRUK CAVIAR 25 g 635 kr
brioche, red onions, smetana

ROGN CAVIAR 50 g 1295 kr
brioche, red onions, smetana

SKÅNSK GIN MARINATED LUMPFISH ROE 40 g 195 kr
brioche, red onions, smetana

DUCK RILETTE 195 kr
caramelized onions, apricot salsa

GRAND'S BEEF TARTAR 1/2 185 kr 1/1 285 kr
salted egg yolk, fried onions, soy emulsion, cress and shiitake

SEAFOOD BISQUE 185 kr
torched salmon, cream cheese, brunoise

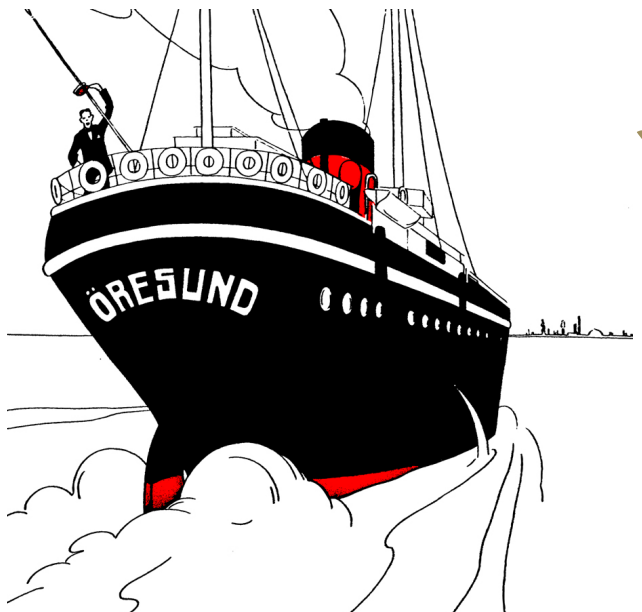
SCALLOP MOUSSELINE 185 kr
cauliflower pureé, truffle and chistora oil

GOAT CHEESE TERRINE 155 kr
carrot, pear, walnuts, parsley and onion salsa

GRAND'S SALAD 1/2 165 kr 1/1 245 kr
Burrata, pickled mushrooms, pepper, pecans and quinoa

GRAND'S GRANDIOSA SHRIMP SANDWICH 255 kr/ 295 kr
+ 30g KALIX ROE 490 kr / 530 kr
choose between light sourdough or rye bread

Grands klassiker



LUNDA MENU 625 kr
WINE PARING 625 kr

served to everyone at the table

STARTER
SCALLOP MOUSSELINE
cauliflower pureé, truffle and chistora oil

MAIN COURSE
SPRING CHICKEN
green asparagus, white bean cream, ramson potatoes and red wine sauce

DESSERT
FROSTED RHUBARB SOUP
basil, Madeleine cookie and cream cheese ice cream

MAINCOURSES

MOULES FRITES 265 kr
aioli and french fries

STEAMED SKREI COD 425 kr
Forel roe, white wine sauce, baked onions, mushrooms and pommes duchesse

CURED SALMON GAMBRINUS 285 kr
dill creamy potatoes, fennel salad and mustard sauce

SIRLOIN PEPPER STEAK 395 kr
bearnaise sauce, potato croquettes, carrot and haricot verts

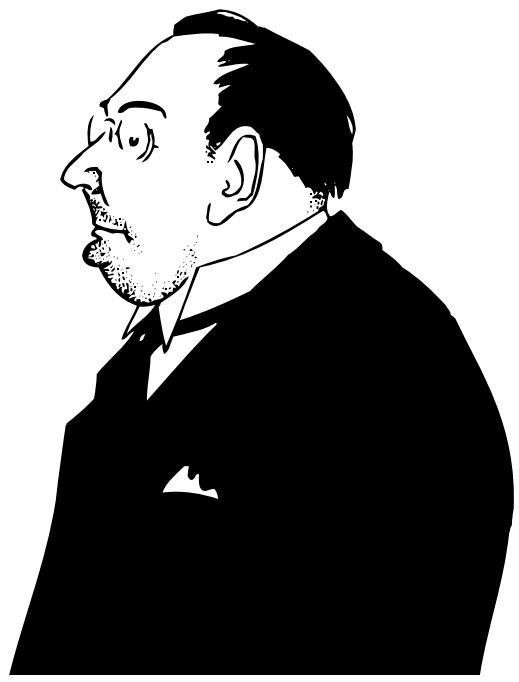
WIENERSCHNITZEL 325 kr
french fries, green peas, anchovy butter

STEN BROMAN'S WHISKEY MEATBALLS 265 kr
potato pureé, lingonberry, pickled cucumber

OX CHEEK 295 kr
pickled cabbage, fennel emulsion and mashed potatoes

MISO BELUGA LENTILS 265 kr
beluga lentils, broth, sesame pak choi, tofu and aioli

SPRING CHICKEN 425 kr
green asparagus, white bean cream, ramson potatoes and red wine sauce



DESSERTS

CRÈME BRÛLÉE 135 kr
biscuit

BAKED MANJARI CHOCOLATE 155 kr
sea buckthorn curd and apple sorbet

FROSTED RHUBARB SOUP 155 kr
basil, Madeleine cookie and cream cheese ice cream

MUSCOVADO STEWED PINEAPPLE 145 kr
vanilla ice cream

ICE CREAM & SORBET 145 kr
3 flavors

3 NORDIC CHEESES 145 kr
apple marmelade and fruit and nut bread

TO DRINK

WHITE WINE

2022 CHARDONNAY **155kr**
Laurent Miquel, solas, Languedoc, France

2021 RIESLING **125 kr**
Markus Huber, Niederösterreich, Austria

2022 TREBBIANO **115 kr**
Talamonti, D'Abruzzo, Italy

2021 SAUVIGNON BLANC **135 kr**
Paracombe, Adelaide Hills, Australia

2022 CHABLIS **175kr**
Jean-Marc Brocard, France

RED WINE

2021 PINOT NOIR **170 kr**
Pinot Noir, Logan Wines, Australia

2018 GRENACHE **135 kr**
Petit Jo, La Roche Buissière, Rhône, France

2021 BARBERA D´ASTI **145 kr**
Carlin de Paol, Piemonte, Italy

2019 CABERNET SAUVIGNON **150 kr**
Château Ste Michelle, Washington, USA

2020 GARNACHA **115 kr**
Bodega venta la Vega, Almansa, Spain

SPARKLING WINE

CREMANT DE ALSACE **125 kr**
Domaine Jean-Marc Bernhard, Cuveé Grand Hotel

CHAMPAGNE **175 kr**
Dellamotte NV, France

BEER

DRAFT BEER

WISBY KLOSTER **40 cl 95 kr**
Sweden, unfiltred lager

SITTING BULLDOG, INDIA PALE ALE **40 cl 95 kr**
Sweden

BEAVERTOWN GAMMA RAY PALE ALE **40 cl 95 kr**
England, American pale ale

GAMBRINUS, LAGER **50 cl 105 kr**
Czech

ON BOTTLE

BRYGGHUSET FINN **33 cl 90 kr**
Grand's Lager, IPA or Wheat Blanc

MELLERUDS PILSNER **33 cl 85 kr**
Sweden

PAULANER, WEISSBIER **50 cl 85 kr**
Germany

POPPELS, LONDON LAGER, GLUTENFRI **33 cl 100 kr**
Denmark

VISBY, STOUT **33 cl 85 kr**
Sweden

NON ALCOHOL

MELLERUDS ALKOHOLFRI **33 cl 65 kr**
Sweden, Pilsner

MIKKELLER, DRINKIN' THE SUN **33 cl 90 kr**
Denmark, wheat beer

BRUTAL BREWING, SHIP FULL OF IPA **33 cl 65 kr**
Sweden

SODA **45 kr**

JUICE **40 kr**

RABARBER **70 kr**
Grudeholm, Vellinge, Sweden

ODD BIRD BLANC DE BLANC **75 kr**
France

ÄPPELCIDER **75 kr**
Golden Cider, Sweden

GINGER BEER **65 kr**
Bundaberg, Australia

SPARKLING WHITE CURRENT **75 kr**
Rudenstams, Vättern, Sweden

SWEET WINE 6 cl

2018 TOKAJI LATE HARVEST **95 kr**
Disznókő, Tokaj, Hungary

10 YEARS OLD TAWNY PORT **85 kr**
Grahams, Douro, Portugal

NV RASTAFIA **95 kr**
Domaine Cavarodes, Jura, France

2018 VENDAGES TARDIVES **80 kr**
Fernand Engel, Alsace, France

2021 50 GRADI ALL´OMBRA **90 kr**
Alessandro Viola, Sicilien, Italy

2020 SAUTERNES **90 kr**
Domaine Grillon, Sauternes, France

2020 ZWEIGELT BEERENAUSLESE **100 kr**
Weingut Kracher, Austria

NV EAST INDIA SOLERA CREAM **95 kr**
Lustau, Jerez, Spain

SPIRITS 1 cl

LA VIEILLE PRUNE **35 kr**
Distillerie Louis Roque, Souillac, France

RHUM X.O **30 kr**
Plantation, Barbados

COGNAC X.O **25 kr**
Braastad, Cognac, France

GRAPPA MOSCATO **65 kr**
Romano Levi Grappa, Piemonte, Italy

CALVADOS X.O **30 kr**
Boulard Calvados, Normandie, France

WHISKY 12 Y.O **30 kr**
The Dalmore Whisky, Highland, Scottland

EVENING MENU

GAMBRINUS