

TO EAT

DELICACIES

CRISPY IBERICO PORK RIND Iberico	65 kr
POTATIO CHIPS from Larsviken	50 kr
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 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
OYSTER shallot vinaigrette	40 kr/st 6 st 200 kr

STARTERS

KALIX ROE brioche, red onions, smetana	40 g 395 kr
STRÖMSNÄSBRUK CAVIAR brioche, red onions, smetana	25 g 635 kr
ROGN CAVIAR brioche, red onions, smetana	50 g 1295 kr
SKÅNSK GIN MARINATED LUMPFISH ROE brioche, red onions, smetana	40 g 195 kr
CHICKEN LIVER PARFAIT crispy pork bits, carrot crudités, and cress seeds	195 kr
GRAND'S BEEF TARTAR salted egg yolk, fried onions, soy emulsion, cress and shiitake	1/2 185 kr 1/1 285 kr
CEVICHE ON SKÅNSK PIKE PERCH herb salad, buckwheat, sunflower seeds	185 kr
GREEN GAZPACHO torched cucumber, gammelknas and croutons	170 kr
COOKED HALF LOBSTER summer salad and dill mayonnaise	225 kr
GRAND'S SALAD Burrata, galia melon, hulled wheat, radishes	1/2 165 kr 1/1 245 kr
GRAND'S GRANDIOSA SHRIMP SANDWICH + 30g KALIX ROE choose between light sourdough or rye bread	255 kr/ 295 kr 490 kr / 530 kr



LUNDA MENU 625 kr
WINE PARING 625 kr

served to everyone at the table

STARTER

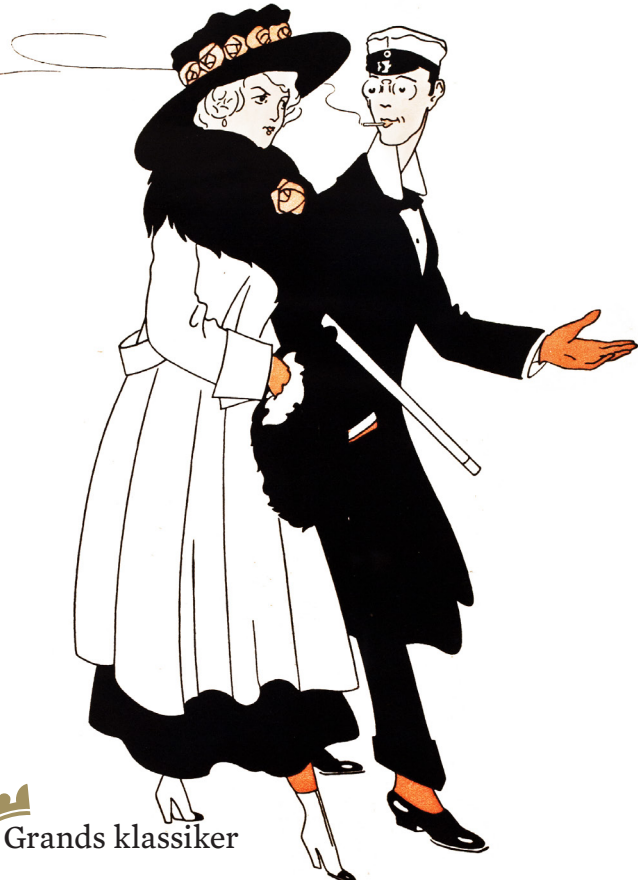
CEVICHE ON SKÅNSK PIKE PERCH
herb salad, buckwheat, sunflower seeds

MAIN COURSE

HONEY BAKED DUCK BREAST
herb glazed spring beets, carrot purée,
lemon potatoes and rosemary gravy

DESSERT

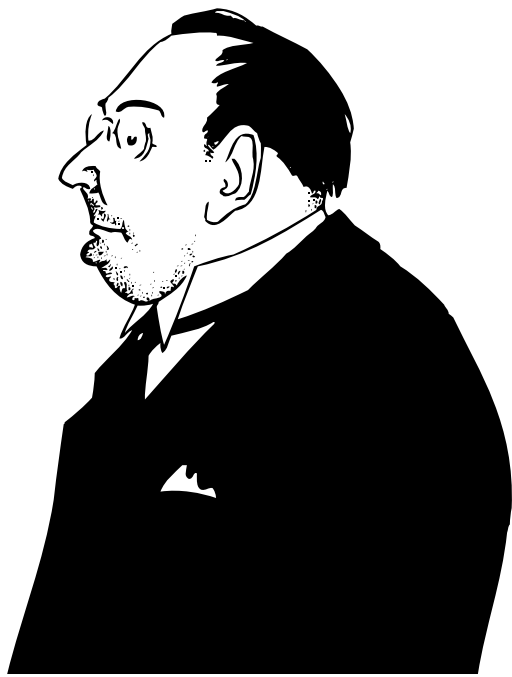
FRESH STRAWBERRYS
brown butter cake and vanilla ice cream



Grands klassiker

MAINCOURSES

MOULES FRITES aioli and french fries	265 kr
BAKED PIKE PERCH FILLET beans, new potatoes and beurre blanc	425 kr
CURED SALMON GAMBRINUS dill creamy potatoes, fennel salad and mustard sauce	285 kr
SIRLOIN PEPPER STEAK bearnaise sauce, potato croquettes, carrot and radish	395 kr
WIENERSCHNITZEL french fries, green peas, anchovy butter	325 kr
STEN BROMAN'S WHISKEY MEATBALLS potato pureé, lingonberry, pickled cucumber	265 kr
HONEY BAKED DUCK BREAST herb glazed spring beets, carrot purée, lemon potatoes and rosemary gravy	325 kr
RAVIOLI jerusalem artichoke, sugar snap peas, hazelnuts, skånsk grana padano and browned salvia butter	265 kr



DESSERTS

CRÈME BRÛLÉE biscuit	135 kr
BAKED MANJARI CHOCOLATE strawberry compote and apple sorbet	155 kr
FRESH STRAWBERRYS brown butter cake and vanilla ice cream	155 kr
FRENCH TOAST spruce shoot ice cream and pickeld spruce shoots	145 kr
ICE CREAM & SORBET 3 flavors	145 kr
3 NORDIC CHEESES apple marmelade and fruit and nut bread	145 kr

TO DRINK

WHITE WINE	
2022 CHARDONNAY	155kr
Laurent Miquel, solas, Languedoc, France	
2023 RIESLING	135 kr
Markus Huber, Niederösterreich, Austria	
2023 VERDEJO	125 kr
Bodega Venta La Vega, Almansa, Spain	
2022 SAUVIGNON BLANC	135 kr
Paracombe, Adelaide Hills, Australia	
2022 CHABLIS	175 kr
Jean-Marc, Brocard, France	

RED WINE	
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 Paol, Piemonte, Italy	
2019 CABERNET SAUVIGNON	150 kr
Château Ste Michelle, Washington, USA	
2021 GARNACHA	125 kr
Bodega Venta La Vega, Almansa, Spain	

ROSÉ WINE	
2023 LAROCHE	125 kr
Laroche, Languedoe, Frankrike	

SPARKLING WINE	
CREMANT DE ALSACE	125 kr
Domaine Jean-Marc Bernhard, Cuveé Grand Hotel	
CHAMPAGNE	175 kr
Dellamotte NV, France	

BEER	
ON DRAUGHT	
HEINEKEN, LAGER	40 cl 95 kr
Holland	
SITTING BULLDOG, INDIA PALE ALE	40 cl 105 kr
Sweden	
GAMBRINUS, LAGER	50 cl 115 kr
Czech Republic	
MURPHY'S, STOUT	50 cl 125 kr
Ireland	
MARIESTADS NO ALCOHOL	40 cl 75 kr
Sweden	
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 105 kr
Germany	
POPPELS, LONDON LAGER, GLUTENFRI	33 cl 100 kr
Denmark	
WISBY, STOUT	33 cl 85 kr
Sweden	
WISBY, KLOSTER	33 cl 85 kr
Sweden	



NON ALCOHOLIC	
MARIESTADS	40 cl 75 kr
Sweden	
MIKKELLER, DRINKIN' THE SUN	33 cl 90 kr
Denmark	
BRUTAL BREWING, SHIP FULL OF IPA	33 cl 75 kr
Sweden	
SODA	45 kr
Coca-Cola, Zero. Fanta, Sprite, Ginge Ale, Mystic mango, Bitter Lemonad	
JUICE	45 kr
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	

SWEET WINE 6 cl	
2018 TOKAJI LATE HARVEST	100 kr
Disznókő, Tokaj, Hungary	
10 YEARS OLD TAWNY PORT	90 kr
Grahams, Douro, Portugal	
NV RASTAFIA	100 kr
Domaine Cavarodes, Jura, France	
2021 50 GRADI ALL'OMBRA	95 kr
Alessandro Viola, Sicilien, Italy	
2020 SAUTERNES	100 kr
Domaine Grillon, Sauternes, France	
2020 ZWEIGELT BEERENAUSLESE	115 kr
Weingut Kracher, Austria	
NV EAST INDIA SOLERA CREAM	100 kr
Lustau, jerez, Spain	

SPIRITS 1 cl	
LA VIEILLE PRUNE	35 kr
Distillerie Louis Roque, Souillac, France	
RHUM X.O	35 kr
Plantation, Barbados	
COGNAC X.O	35 kr
Braastad, Cognac, France	
GRAPPA MOSCATO	65 kr
Romano Levi Grappa, Piemonte, Italy	
CALVADOS X.O	35 kr
Boulard Calvados, Normandie, France	
WHISKY 12 Y.O	35 kr
The Dalmore Whisky, Highland, Scotland	

SUMMER MENU

