



MONDAY-THURSDAY 12:00–23:00
FRIDAY 12:00–00:00
SATURDAY 13:00–00:00
SUNDAY 13:00–22:00

We always work with local and organic produce



PRE DINNER DRINKS

FRENCH GENTLEMEN	155 kr
Seve Fournier & Mandarin Bergamot soda	
PINK GIN CAROLINE	155 kr
Pink Gin, lime, rhubarb juice	
APEROL SPRITZ	145 kr
Aperol, sparkling wine, club soda	
GIN & TONIC OF THE WEEK	155 kr
ALCOHOL FREE ALTERNATIVES	79 kr

FINGERFOOD

GAMBRINUS CHARK	165 kr/255 kr
three Swedish variations on the best charcuterie, beer pickled onions, pesto on Österlentos mats & sourdough bread	
FLAT BREAD CRISPS WITH 3 SAUCES	95 kr
yellow pea hummus, smoked cheese, tomato pesto from Österlen	
”CHEEZEE” POTATO	95 kr
ROASTED MARCONA ALMONDS	55 kr
rosemary & lemon	
CRISPY IBERICO PORK RINDS	45 kr
POTATO CHIPS	35 kr
FRIED PADRONS WITH FERMENTED CREAM	95 kr
SUGAR SALTED GREEN GORDAL OLIVES	65 kr

TO EAT

OYSTERS	
Danish Edulis from Limfjord & fermented chili	
45 / 255 / 495 kr for 1 / 6 / 12 oysters	
Norwegian Gigas from Tromsø & bloody mary	
45 / 255 / 495 kr for 1 / 6 / 12 oyster	
French Chiron from Normandie & pickled red onion	
35 / 200 / 395 kr for 1 / 6 / 12 oyster	
MARINATED LUMPFISH FR LOMMA	265/365 kr
new potato, fermented cream, pickled onions & lemon,	
WHOLE PLAICE FROM DENMARK	355 kr
lollo rosso, Orelunds gherkin, kohlrabi capers & garlic	
ORELUNDSTOMATOES	155/255 kr
mozzarella from Ishøj, buckwheat & salad shoots from Katslösa	
CAULIFLOWER FROM OXIE	155/255 kr
gotland lentils, rucola & sunflower seeds	
PLUMA FROM RUSSELBACKA YARD	255/355 kr
broccoli from Åhus, green beans & walnuts	
ENTRECOTE FROM SKÅNE	385 kr
silver onion, Orelunds tomato & mushroom from Hällestad	
SKÅNSK T-BONE STEAK FOR 2	790 kr
(30 MINUTES PREPARATION) silver onion, Orelunds tomato & mushroom from Hällestad	
GRAND PRAWN SANDWICH	245 kr/285 kr
on white or dark sourdough bread	
STEN BROMAN'S WHISKY FLAVOURED MEATBALLS	265 kr
potato purée, pickled cucumber & lingonberry	

CHEESE

NORDIC CHEESES	1 pcs 85 kr
with bread & marmalade	3 pcs 165 kr



= Grand's classic



SIDE ORDERS

GRANDS SALAD	55 kr
FRESH POTATOES FROM VINSLÖV WITH GREMOLATA	65 kr
MASHED POTATOES	65 kr

SWEETS

SOFT ICE CREAM	50 kr / 90 kr
milk from the dairy of furumossen	
RASPBERRY PARFAIT	145kr
white chocolate mousse, & almond	
STRAWBERRIES WITH ICE CREAM FROM VINSLÖV	145 kr
yoghurt from Elsekjells diary, blackpeppar & crumble	

GAMBRINUS MENU

3 courses / 525 kr 4 courses/ 625 kr

ORELUNDSTOMATOES
mozzarella from Ishøj, buckwheat &
salad shoots from Katslösa

PLUMA FROM RUSSELBACKA YARD
broccoli from Åhus, green beans & walnuts

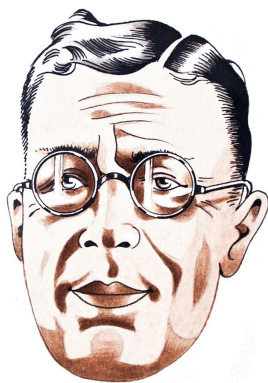
NORDIC CHEESES

RASPBERRY PARFAIT
white chocolate mousse & almond

Wine menu 395 kr / 475 kr

Dishes may contain allergens. Please ask your waiter for more information.

CHAMPAGNE & SPARKLING			
	11 cl	75 cl	
CREMANT DE ALSACE	115 kr	695 kr	
Domaine Jean-Marc Bernhard, Cuveé Grand Hotel, Frankrike			
CHAMPAGNE	165 kr	895 kr	
Christopher Mignon, Brut Nature, Frankrike			
WHITE WINE			
	15 cl	50 cl	75 cl
2018 CHARDONNAY	155 kr	485 kr	695 kr
Montanet-Thoden, Burgundy			
2020 RIESLING	110 kr	350 kr	525 kr
Johannes Geil, Rheinhessen			
2020 VERDEJO	90 kr	280 kr	395 kr
Paso a Paso, Bodegas Volver, La Mancha			
2020 SAUVIGNON BLANC	115 kr	340 kr	535 kr
Hervé Villemade, Loire			



RED WINE			
	15 cl	50 cl	75 cl
2020 PINOT NOIR	165 kr	525 kr	795 kr
Montanet-Thoden, Burgundy			
2018 GRENACHE	120 kr	360 kr	545 kr
Petit Jo, La Roche Buissière, Rhône			
2020 SANGIOVESE	145 kr	465 kr	695 kr
Il Rosso, Conestabile della Staffa, Umbria			
2017 MERLOT	165 kr	525 kr	795 kr
Chateau Falfas, Bordeaux			
2020 SYRAH/GRENACHE	90 kr	280 kr	395 kr
Ferraton Père & Fils, Languedoc, France			
SWEET & FORTIFIED WINES			
2018 TOKAJI LATE HARVEST	6 cl	95 kr	
Disznókő, Tokaj, Hungary			
10 YEARS OLD TAWNY PORT	6 cl	80 kr	
Grahams, Douro, Portugal			

SNAPS	
GRAND SNAPS	5 cl 120 kr
Our own blend flavoured with amongst others kummin, fennel och anis seed	
DRAUGHT BEER	
WISBY KLOSTER	40 cl 95kr
Sweden	
SITTING BULLDOG, INDIA PALE ALE	
Sweden	
	40 cl 95 kr

MELLERUDS	40 cl 85 kr
Sweden	
GAMBRINUS, LAGER	50 cl 105 kr
Czech Republic	
PAULANER, HEFE WEISSBIER	50 cl 105 kr
Germany	

BOTTLED BEER	
BRYGGHUSET FINN	85 kr
IPA, California Lager, Pilsner, Wheat Blanc, Winter Bock	
THE RED SLOPE, AMBER ALE	135 kr
Remmarlövs Gårdsbryggeri, Sweden	
SAISON DUPONT	95 kr
Belgium	
CARNEGIE PORTER	85 kr
Sweden	
PILSNER URQUELL	85 kr
Czech Republic	
PETER PALE & MARY GLUTENFRI	85 kr
Mikkeller, Denmark	

ALCOHOL FREE BEER	
BITBURGER DRIVE, PILSNER	39 kr
Germany	
DRINKIN´THE SUN, VETEÖL	55 kr
Mikkeller, Denmark	
SHIP FULL OF IPA	49 kr
Sverige	

Interested in our large wine list? Please ask your waiter.



GRAND HOTEL



GAMBRINUS
BAR & BISTRO