



MONDAY-FRIDAY 11:30-00:00

SATURDAY 12:30-00:00

SUNDAY 12:30-22:00

We always work with local and organic produce



B. B. 16

PRE DINNER DRINKS

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

FINGERFOOD


| | |
|---|-----------------|
| POTATO CHIPS | 40 kr |
| GRAND HOTELS SALTED NUTS | 45 kr |
| CRISPY PORK RINDS | 55 kr |
| SALTED MARCONA ALMONDS | 65 kr |
| SUGAR SALTED GREEN NOCELLARA OLIVES | 70 kr |
| CRISPY CORN WITH CHILI & ONION DIP | 95 kr |
| DEEP-FRIED MASHED POTATOES WITH SKÅNSK GREMOLATA | 95 kr |
| FLAT BREAD CRISPS WITH 3 SAUCES yellow pea hummus, smoked cheese, tomato pesto from Österlen | 105 kr |
| THREE SALTY SNACKS | 155 kr |
| GAMBRINUS CHARK three Swedish variations on the best charcuterie, beer pickled onions, pesto on Österlentomats & sourdough bread | 165 kr / 255 kr |


TO EAT

| | |
|--|--------------|
| French Chiron from Normandie & pickled red onion 35 / 200 / 395 kr for 1 / 6 / 12 oyster | |
| PUMKIN FROM VINTRIE goat cheese from Föllinge, walnuts & browned butter | 155 / 255 kr |
| CELERIAC FROM VINTRIE green peas, onion & fennel from Åhus | 155 / 255 kr |
| LUMPFISH ROE FROM LOMMA herb waffles, organic crème fraîche & red onion | 365 kr |
| WHOLE FRIED SOLE FROM DENMARK artichoke, broad beans, kohlrabi & grilled lemon | 495 kr |
| PLUMA FROM RUSSELBACKA chanterelles, corn from Bunkeflostrand, summer cabbage & chili | 255 / 355 kr |
| SIRLOIN STEAK FROM SKÅNE celeriac from Vintrie, chard, confit tomato & summer truffle | 385 kr |
| SKÅNSK COTE DE BOEUF FOR 2 (30 MINUTES PREPARATION) silver onion, celeriac from Vintrie, chard, confit tomato & summer truffle | 875 kr |

SIDE ORDRS

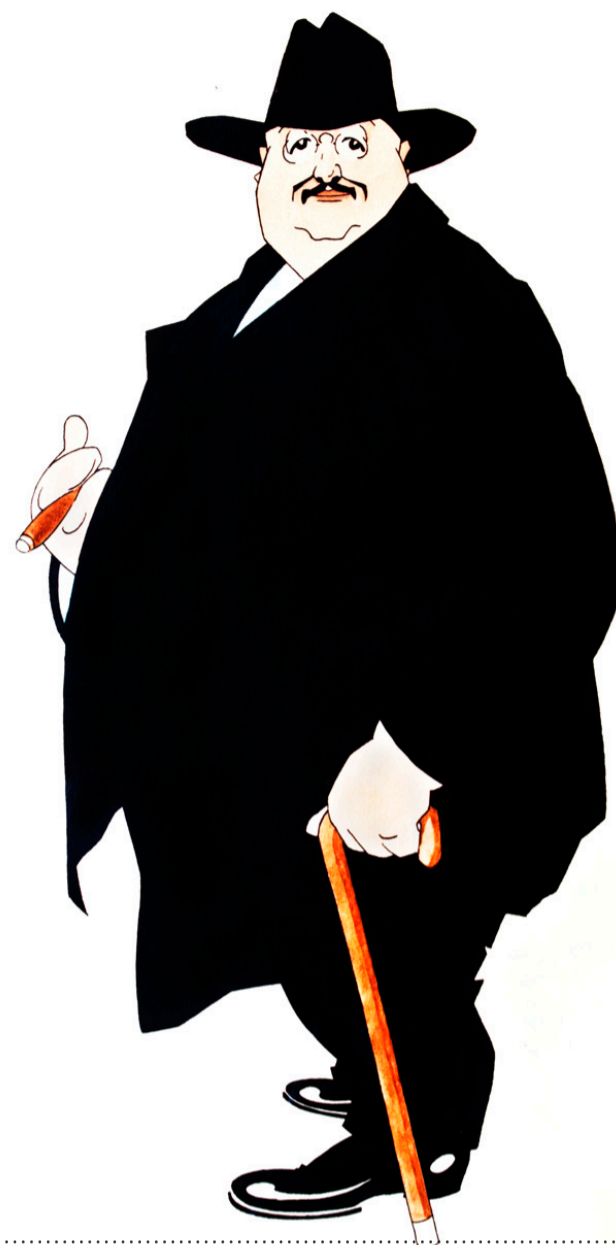
| | |
|--|-------|
| GRAND SALAD | 55 kr |
| BLUE ANNEISE POTATO WITH BROWNEED BUTTER & CAPERS | 65 kr |
| MASH POTATO | 65 kr |

| | |
|---|-----------------|
|  GRAND PRAWN SANDWICH on white or dark sourdough bread | 245 kr / 285 kr |
|---|-----------------|

| | |
|---|--------|
|  STEN BROMAN'S WHISKY FLAVOURED MEATBALLS potato purée, pickled cucumber & lingonberry | 265 kr |
|---|--------|



 = Grand's classic



CHEESE

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

SWEETS

| | |
|---|---------------|
| SOFT ICE CREAM milk from the dairy of furumossen | 55 kr / 95 kr |
| PARFAIT ON ROASTED ALMONDS skånska rose hips & white chocolate | 145 kr |
| BLACK PEPPER ICE CREAM sourdough bread & yoghurt from furumossen diary | 145 kr |

GAMBRINUS MENU

3 courses / 525 kr 4 courses / 625 kr

PUMKIN FROM VINTRIE
goat cheese from Föllinge, walnuts & browned butter

PLUMA FROM RUSSELBACKA YARD
chanterelles, corn from Bunkeflostrand, summer cabbage
& chili

NORDIC CHEESES

PARFAIT ON ROASTED ALMONDS
skånska rose hips & white chocolate

Wine menu 395 kr / 475 kr

CHAMPAGNE & SPARKLING

| | |
|--|--------|
| CREMANT DE ALSACE Domaine Jean-Marc Bernhard, Cuveé Grand Hotel | 120 kr |
| CHAMPAGNE 2014 Blanc de Blancs, Michel Gonet, Mesnil Sur Oger | 170 kr |

WHITE WINE

| | |
|---|--------|
| 2018 CHARDONNAY Montanet-Thoden, Burgundy | 165 kr |
| 2020 RIESLING Johannes Geil, Rheinhessen | 120 kr |
| 2021 ALBARIÑO Folklore, Rias Baixas, Spanien | 115 kr |
| 2020 SAUVIGNON BLANC Hervé Villemade, Loire | 125 k |



RED WINE

| | |
|---|--------|
| 2020 PINOT NOIR Montanet-Thoden, Burgundy | 165 kr |
| 2018 GRENACHE Petit Jo, La Roche Buissière, Rhône | 125 kr |
| 2020 SANGIOVESE Il Rosso, Conestabile della Staffa, Umbria | 150 kr |
| 2017 MERLOT Chateau Falfas, Bordeaux | 170 kr |
| 2020 GARNACHA Bodega venta la Vega, Almansa, Spanien | 125 kr |

SWEET & FORTIFIED WINES

| | |
|--|------------|
| 2018 TOKAJI LATE HARVEST Disznókő, Tokaj, Hungary | 6 cl 95 kr |
| 10 YEARS OLD TAWNY PORT Grahams, Douro, Portugal | 6 cl 80 kr |

SNAPS

| | |
|--|-------------|
| GRAND SNAPS Our own blend flavoured with amongst others kummin, fennel och anis seed | 5 cl 120 kr |
|--|-------------|

DRAUGHT BEER

| | |
|---|-------------|
| WISBY KLOSTER Sweden | 40 cl 95kr |
| SITTING BULLDOG, INDIA PALE ALE Sweden | 40 cl 95 kr |

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

BOTTLED BEER

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

ALCOHOL FREE BEER

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

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



GRAND HOTEL



GAMBRINUS

BAR & BISTRO