

BISTRO MENU

DELICACIES

POTATO CRISPS	50 kr
GRAND'S HOTELS SALTED & BLENDED NUTS	55 kr
GREEN OLIVES	75 kr
FRENCH FRIES, AIOLI	95 kr
DEEP FRIED ARTICHOKEs, AIOLI	95 kr
BLUE MUSSELS NO:2, RAPESEED OIL Limfjorden, sourdough bread	125 kr
GAMBRINUS CHEESE & CHARCUTERIE sourdough bread, pickled onion, marmalade	225 kr
SEASONAL OYSTERS fermented chili, lemon, red onion vinaigrette, smoked soy	1 pcs 65 kr 6 pcs 325 kr
OSTRON - CHIRON DES FILS fermented chili, lemon, red onion vinaigrette, smoked soy	1 pcs 40 kr 6 pcs 200 kr

STARTERS

KALIX VENDACE ROE potato rösti, double crème fraîche, chives	40 g 395 kr
IMPERIAL OSSETRA CAVIAR potato rösti, double crème fraîche, chives	30 g 995 kr
GRAND'S BEEF TARTAR with traditional accompaniments + OSSETRA CAVIAR	60 g 195 kr 140 g 295 kr 10 g 295 kr
MUSHROOM RAVIOLI herb & butter vinaigrette, truffle, Parmesan cheese	235 kr
DUCK BREAST PROSCIUTTO pine nuts, lemon, Scanian Grana cheese, mustard herbs	215 kr
FISH & SEAFOOD MOSAIC lobster vinaigrette, frisée salad, seaweed pearls	245 kr
"SOS" THREE TYPES OF HERRING 24-month aged cheese, rye bread	195 kr
SHRIMP & LOBSTER SKAGEN pickled cucumber, mushrooms, levain toast	225 kr
BAKED BEET CARPACCIO chèvre, aged balsamic, pumpkin seeds	195 kr
GRAND SALAD charred goat cheese, pear, walnuts	195 kr
GRAND'S GRANDIOSA SHRIMP SANDWICH + 30g KALIX ROE choose between light sourdough or rye bread	255 kr/ 315 kr 490 kr / 550 kr





WEEKLY LUNCH

MONDAY TO FRIDAY FROM 11.30–15.00

CABBAGE PUDDING
lingonberries, baked onions,
mashed potatoes, treacle jus
225 kr

LING COD LOIN
curry-glazed celeriac, roasted almonds,
chive potatoes, tartar sauce
245 kr

BAKED AUBERGINE
tomato concassé, pumpkin pesto,
beluga lentils
225 kr

THURSDAYS
Yellow pea soup, pork sausages,
pork belly, home made mustard.
Pancakes, whipped cream, jam.
225 kr

Lunch courses are inclusive of salad, bread and coffee



MAINCOURSES

MOULES FRITES aioli, French fries	295 kr
CURED SALMON GAMBRINUS creamy dill potatoes, fennel salad, mustard sauce	315 kr
SIRLOIN STEAK pommes Anna, kale, onion crème, Caesar's mushroom, red wine sauce	435 kr
PORK SCHNITZEL red wine sauce, capers, butter, green peas, French fries	335 kr
STEN BROMAN'S WHISKY MEATBALLS potato pureé, lingonberry, pickled cucumber	295 kr
RED WINE–BRAISED SHORT RIBS borlotti beans ragù, black kale, onion purée	365 kr
VÄSTERBOTTEN CHEESE POLENTA browned butter, turnip shoots, portabello, parsnip purée	295 kr
CHATEAUBRIAND (2 people) truffle, French fries, seasonal greens	1195 kr
CONFIT SKREI COD browned butter, cauliflower, Jerusalem artichoke purée, Amandine potatoes	425 kr



DESSERTS

CRÈME BRÛLÉE orange, Ceylon cinnamon	145 kr
LEMON TARTLET white chocolate	145 kr
CHOCOLATE MOUSSE cherry compote, cognac caramel	145 kr
RED WINE–POACHED PEAR pistachio, hibiscus, crème Chantilly	145 kr
SORT HIMMEL CHEESE fig crème, nut bread	145 kr
COFFEE TREATS	95 kr

BEVERAGES

WHITE WINES		
CHARDONNAY	155 / 775 kr	
Laurent Miquel, Languedoc, France		
RIESLING	155 / 775 kr	
Domaine Jean-Marc Bernhard, Alsace		
VERDEJO	135 / 675 kr	
Condesa de Leganza, La Mancha, Spain		
SAUVIGNON BLANC	145 / 725 kr	
J. de Villebois, Loire, France		
CHABLIS LE CLASSIQUE	185 / 925 kr	
Pascal Bouchard, France		
RED WINES		
PINOT NOIR	170 / 850 kr	
Pinot Noir, Logan Wines, Australia		
CÔTES DU RHÔNE	155 / 775 kr	
Les Vignerons d'Estézarques Rhône, France		
BARBERA D'ASTI	155 / 775 kr	
Carlin de Paolo, Piemonte, Italy		
SAINT EMILION GRAND CRU	225 / 1095 kr	
Galius, France		
TEMPRANILLO	135 / 675 kr	
Condesa de Leganza, La Mancha, Spain		
ROSÉ WINE		
ROSÉ LA CHEVALIÈRE	135 / 675 kr	
Laroche, Languedoc-Roussillon, France		



SPARKLING WINES		
CREMANT D' ALSACE	155/890 kr	
Domaine Jean-Marc Bernhard, Cuveé Grand Hotel, France		
CHAMPAGNE	225/1290 kr	
Bollinger Special Cuvée Brut		
Gosset Extra Brut Aÿ 1.5 ltr	2600 kr	

BEER		
ON DRAUGHT		
HEINEKEN, LAGER	50 cl 105 kr	
Holland		
SITTING BULLDOG,	50 cl 125 kr	
INDIA PALE ALE Sweden		
GAMBRINUS, LAGER	50 cl 125 kr	
Czech Republic		
MURPHY'S, STOUT	50 cl 125 kr	
Irländ		
MARIESTADS NO ALCOHOL	50 cl 85 kr	
Sweden		
BY BOTTLE		
BRYGGHUSET FINN	33 cl 95 kr	
Grand's Lager, IPA, Winter Bock		
MELLERUDS PILSNER	33 cl 95 kr	
Sweden		
PAULANER, WEISSBIER	50 cl 125 kr	
Germany		
POPPELS, GLUTENFRI	33 cl 95 kr	
LONDON LAGER, Sweden		
WISBY BREWERY	33 cl 95 kr	
STOUT OR KLOSTER		

NON ALCOHOLIC		
MELLERUDS PILSNER 0,5%	33 cl 75 kr	
Sweden		
MIKKELLER,	33 cl 90 kr	
DRINKIN' THE SUN Denmark		
BRUTAL BREWING,	33 cl 75 kr	
SHIP FULL OF IPA Sweden		
APPLE JUICE	75 kr	
Österlen, Sweden		
RARBARBER	75 kr	
Grudeholm, Vellinge, Sweden		
SPARKLING WHITE CURRANT	75 kr	
Rudenstams, vättern, Sweden		
APPLE OR RHUBARB CIDER	75 kr	
Golden Cider, Österlen, Sweden		
GINGER BEER	75 kr	
Bundaberg, Australia		
SODA	45 kr	
Coca-Cola, Zero. Fanta, Sprite, Ginge Ale		
JUICE	45 kr	

NON ALCOHOLIC WINES		
ODD BIRD, BLANC DE BLANC	20 cl 85 kr	
France		
CHAVIN ZERO CHARDONNAY	20 cl 85 kr	
France		
CHAVIN ZERO SYRAH	20 cl 85 kr	
France		



SWEET WINE 6 cl		
TOKAJI LATE HARVEST	100 kr	
Disznókó, Tokaj, Hungary		
MERLOT SPÄTLESE	100 kr	
Tschida, Burgenland, Austria		
10 YEARS OLD TAWNY PORT	100 kr	
Taylors, Douro, Portugal		
SAUTERNES	100 kr	
Château Fontaine, Sauternes, France		
MOSCATEL DE SETÚBAL	100 kr	
Dona Helena, Portugal		
MOSCATO D'ASTI	100 kr	
Fratelli, Italy		



SPIRITS 1 cl		
RHUM X.O	35 kr	
Planteray, Barbados		
COGNAC 1 ER CRU	35 kr	
Pierre Ferrand, 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

