



UPCOMING EVENTS AT GRAND

GOOSE DINNER 6-19/11

Served all day from 11:30. Book a table at grandilund.se
We are served 3-4 courses of Scanian goose made with the best local ingredients from SEK 725.

WHISKY TASTING LAGAVULIN & ISLAY 21/11

At 18.00. Price SEK 495. Book a table at grandilund.se
Book a whiskey tasting that is as exciting as it is educational. This time, together with senior brand ambassador Mikael Lundén, we get to learn a lot about Lagavulin, a Scottish single malt whiskey produced on the island of Islay

GRAND'S GRANDIOSA 24/11-24/12

Served from lunch. Price SEK 695 / SEK 995, Christmas Eve SEK 1395. Book a table at grandilund.se. A Lund classic.
Grands Grandiosa Christmas table including wardrobe and mulled wine.
Prepared with love from the best from Skåne's sea and farms.

CHRISTMAS DAY LOUNGE 25/12

Från 22.00. Pausa julen lite och gå på Grands juldagslounge.
Njut av cocktails, mat, gott sällskap och musik.

NEW YEAR 31/12

At 18.00 New Year's dinner in the Grand's dining room.
Price SEK 2295. Book a table at grandilund.se.
Celebrate 2024 with us in our beautiful dining rooms! We start the evening with a glass of bubbly and luxurious snacks, followed by a 4-course menu with accompanying drinks. After dinner, a DJ and bar hangout await in the Piraten's foyer.

At 19.00 in the Grand's ballrooms. Price SEK 1395.
Book a table at grandilund.se.
New Year under the crystal chandeliers in our ballrooms. Start the evening with bubbly in the glass, before you sit down at the table and enjoy a 3-course menu with an accompanying drink.
After dinner, a DJ and bar hangout await in the Piraten's foyer.



GAMBRINUS EVENING MENU



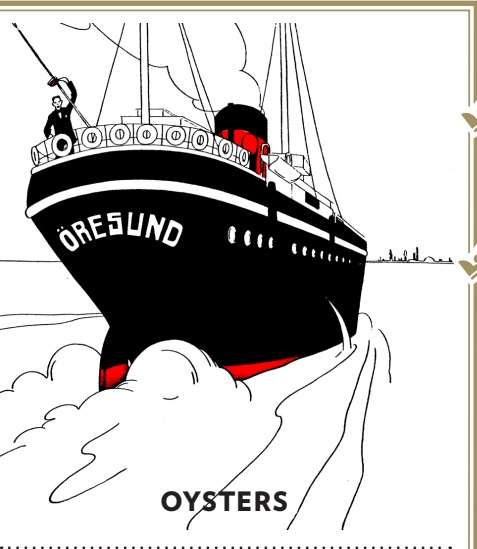
TO EAT

GAMBRINUS CHARCUTERIE 195

We offer four varieties of our best charcuterie and cheese with beer-pickled roast onions, tomato marmalade and sourdough bread

DELICACIES

- THIN CRISPY BREAD 125 kr
3 x dips – sunflower seed hummus, smoked ryge cheese, tomatochili and paprika
- CRISPY IBERICO PORK RIND 65 kr
- POTATO CHIPS 50 kr
from Larsviken
- GRAND HOTEL'S SALTED BLENDED NUTS 55 kr
- GREEN SALTED BRINED NOCELLARA OLIVES 75 kr



OYSTERS

CHIRON 35 kr/pc 6pc200 kr 12pc395 kr
from Bretagne with pickeld red onion

STARTERS

- PÄRSSON BROTHER'S KALIX ROE 50 g 395 kr
brioche, red onion, smetana and chives
- HALF LOBSTER GRATIN 275 kr
lemon, knaus cheese, dill, beurre blanc and vanilla fennel

BEETROOT FROM VINTRIE 155 kr
goat cheese from Sörbro farm diary, atsini and sunflower seeds

FISH & VEGETARIAN

GRAND HOTEL'S GRANDIOSA SHRIMP SANDWICH 255 kr / 295 kr
+ 30 G KALIX ROE 490 kr / 530 kr
choose between light or dark sourdough

STEAMED HALIBUT 365 kr
sandefjord sauce, broccoli, capers and onion

CAULIFLOWER FROM OXIE 265 kr
oyster mushrooms, hazelnuts and smoked cheese

MEAT

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

STEAK GAMBRINUS FILLET OF BEEF, SWEDEN 395 kr
morel mushroom sauce, kale and apple salad, french fries

T-BONE (SERVED MEDIUM, 30 MIN) SKÅNE (2 PERS) 875 kr
morel mushroom sauce, kale and apple salad, french fries

DUCK ALA ORANGE 425 kr
orange, turnip and hasselback potatoes



DESSERTS & CHEESE

NORDIC CHEESE 1 pc 95 kr
tomato marmelade 3 pc 135 kr
fruit and nut bread 5 pc 215 kr

CRÈME BRÛLÉE 155 kr
blackpepper biscuit

CHOCOLATE, ESPRESSO MOUSSE 155 kr
cinnamon, poached pear and saffron cream

GRAND HOTEL'S SOFT SERVE ICE CREAM SMALL 65 kr BIG 105 kr
homemade soft milk ice cream

CHOCOLATES 1 flavour 35 kr 5 flavours 155 kr



TO DRINK

Larger selection of wine by the glass is available see separate list

SPARKLING WINE

CREMANT DE ALSACE 125 kr
NV Domaine Jean-Marc Bernard

CHAMPAGNE 170 kr
Billecart-Salmon, 1818 Inspiration, Brut

WHITE WINE

2022 CHARDONNAY 165 kr
Montanet-Thoden, Bourgogne, Frankrike

2021 RIESLING 120 kr
Markus Huber, Niederösterreich, Austria

2022 TREBBIANO 115 kr
Talamonti, D'Abruzzo, Italy

2021 SAUVIGNON BLANC 125 kr
Paracombe, Adelaide Hills, Australia

2018 VIURA 150 kr
Alberto Orte, Rioja, Spain

ROSÉ WINE

2021 MOURVÉDRE 175 kr
Château de Pibarnon, Bandol, France

RED WINE

2021 PINOT NOIR 165 kr
Logan Wines, Australia

2018 GRENACHE 125 kr
Petit Jo, La Roche Buissière, Rhône, France

2019 CORVINA 150 kr
Antolini, Valpolicella, Italy

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

2021 GARNACHA 115 kr
Bodegas Venta la Vega, Almansa Spain

BEER

ON DRAUGHT

WISBY KLOSTER 40 cl 95 kr
Sweden

SITTING BULLDOG, INDIA PALE ALE 40 cl 95 kr
Sweden

BEAWERTOWN GAMMA RAYPALE ALE 40 cl 95 kr
England

GAMBRINUS, LAGER 50 cl 105 kr
Czech

MURPHYS, IRISH STOUT 50 cl 110 kr
Ireland

ON BOTTLE

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

MELLERUDS PILSNER 33 cl 85 kr
Sweden

PAULANER, WEISSBIER 50 cl 95 kr
Germany

POPPELS, LONDON LAGER, GLUTEN FREE 33 cl 100 kr

ALCOHOL-FREE

ALCOHOL-FREE BEER MELLERUDS 33 cl 65 kr
Sweden

MIKKELLER, DRINKIN' THE SUN, Denmark 33 cl 90 kr

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

SODA 45 kr

JUICE 40 kr

RHUBARB 70 kr
Grudeholm, Vellinge, Sweden

NOZECO BUBBLE 75 kr
Les Grands Chais de France, France

ÄPPELCIDER 75 kr
Golden Cider, Österlen

WHITE CURRANT BUBBLE 75 kr
Rudenstams, Vättern, Sweden

GINGER BEER 65 kr
Bundaberg, Australia



SWEET WINE 6 cl

2018 TOKAJI LATE HARVEST 95 kr
Disznókő, Tokaj, Hungary

10 YEARS OLD TAWNY PORT 80 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

2019 SAUTERNES 90 kr
Domaine Grillon, Sauternes, France

2020 ZWIEGELT BEERENAUSSLESE 100 kr
Fernand Engel, Alsace, France

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



SPRIT 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 60 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, Scotland