

TO EAT

DELICACIES

CRISPY IBERICO PORK RIND	65 kr
POTATO CRISPS	50 kr
GRAND'S HOTELS SALTED, BLENDED NUTS	55 kr
GREEN OLIVES Nocellara or gordal	75 kr
FRENCH FRIES WITH wild garlic aioli	75 kr
FRIED ARCTIC SHRIMP wild garlic aioli	95 kr
BLUE MUSSELS NO:2, RAPESEED OIL Limfjorden, surdegsbröd	125 kr
GAMBRINUS CHARK four varieties of our best charcuterie, pickled onions, aged cheese and sourdough bread	195 kr
SEASONAL OYSTERS	65 kr/st 6 st 325 kr
OSTRON - CHIRON DES FILS fermented chili, lemon, red onion vinaigrette, smoked soya	40 kr/st 6 st 200 kr

STARTERS

KALIX VENDACE ROE double fraiche from Arla Unika, brioche, red onions, chives	40 g 395 kr
ROGN CAVIAR double fraiche from Arla Unika, brioche, red onions, chives	50 g 1295 kr
GRAND'S BEEF TARTAR Egg cream, tarragon, fermented black radish, pommes allumettes	60 g 195 kr 140 g 295 kr
HALF LOBSTER herb cream, pickled fennel, charred lemon	245 kr
SEARED SCALLOPS lemon foam, jalapeño, cucumber, dill, rye crisp	195 kr
SHRIMPS & LOBSTER SKAGEN radish, silver onion, microgreens, levain toast	225 kr
WHITE ASPARAGUS hollandaise sauce, asparagus crudité, macadamia nuts	185 kr
GRAND SALAD burrata, tomato, radish, charred spring cabbage, malt vinegar from Malmö	195 kr/245kr
GRAND'S GRANDIOSA SHRIMP SANDWICH + 30g KALIX ROE choose between light sourdough or rye bread	255 kr/ 295 kr 490 kr / 530 kr



WEEKLY LUNCH

SERVED FROM 11.30–15.00

MONDAY TO FRIDAY

ROOSTER THIGH FROM BORGEBY	185KR
basil sauce, baked tomato, walnut, green beans, roasted potatoes	
SEARED SALMON	245KR
mustard sauce, organic egg, fried broccoli, Prästost crisps, mashed potatoes	
ROOT VEGETABLE PATTIES	165KR
Tomato & sage sauce, roasted pepper, Kalamata olives, sunflower pesto, roasted potatoes	
YELLOW PEA SOUP THURSDAYS	185KR
pork sausages, pork belly, home made mustard. Pancakes, whipped cream, jam	



Grands classics

MAINCOURSES

MOULES FRITES aioli, French fries	295 kr
SEARED RAINBOW TROUT FILLET white wine sauce, green asparagus, carrots, lovage, new potatoes	385 kr
CURED SALMON GAMBRINUS creamy dill potatoes, fennel salad, mustard sauce	295 kr
BEEF FILLET MIGNON cognac jus, tomato salad, pearl onions, pommes duchesse	450 kr
PORK SCHNITZEL red wine sauce, herb butter, capers, peas, french fries	325 kr
STEN BROMAN'S WHISKY MEATBALLS potato pureé, lingonberry, pickled cucumber	295 kr
WHITE WINE-BRAISED LAMB SHANK spring vegetables, mint, chèvre, new potatoes	330 kr
MOREL-STUFFED SPRING CHICKEN port wine & foie gras sauce, hazelnuts, seasonal beans	395 kr
POT-AU-FEU OF WHITE BEANS tomato, paprika, fennel, king oyster mushroom, organic egg, espelette	295 kr



DESSERTS

CRÈME BRÛLÉE bourbon vanilla, financier	135 kr
MANGO & PINEAPPLE COMPOTE coconut mousse, passion fruit meringue	145 kr
VALRHONA JIVARA DACQUOISE hazelnuts, vanilla ice cream	145 kr
RHUBARB PIE oat crunch, vanilla ice cream	145 kr
THREE NORDIC CHEESES marmalade, nut and fruit bread	145 kr

TO DRINK

RED WINE

PINOT NOIR	170 / 825 kr
Pinot Noir, Logan Wines, Australia	
CÔTES DU RHÔNE	135 / 635 kr
Les Vignerons d'Estézarques Rhône, France	
BARBERA D'ASTI	145 / 695 kr
Carlin de Paolo, Piemonte, Italy	

CABERNET SAUVIGNON	150 / 725 kr
Château Ste Michelle, Washington, USA	
TEMPRANILLO	125 / 595 kr
Condesa de Leganza, La Mancha, Spain	

WHITE WINE

CHARDONNAY	155 / 750 kr
Laurent Miquel, Languedoc, Frankrike	

RIESLING	135 / 635 kr
Domaine Jean-Marc Bernhard, Alsace, France	

VERDEJO	125 / 595 kr
Condesa de Leganza, La Mancha, Spain	

SAUVIGNON BLANC	135 / 635 kr
Haut Bourg, H&N Choblet, Loire, France	

CHABLIS	175 / 855 kr
Jean-Marc Brocard, France	

ROSÉ WINE

LAROCHE	125 / 625 kr
Laroche, Languedoc, France	



SPARKLING WINE

CREMANT DE ALSACE	145/840 kr
Domaine Jean-Marc Bernhard, Cuveé Grand Hotel, France	
CHAMPAGNE	195/1140kr
Ayala Brut Majeur, Aj	
Ayala Brut Majeur, Aj 1.5 ltr	2600 kr

BEER

ON DRAUGHT

HEINEKEN, LAGER	50 cl 105 kr
Holland	

SITTING BULLDOG, INDIA PALE ALE	50 cl 115 kr
Sweden	

GAMBRINUS, LAGER	50 cl 115 kr
Czech Republic	

MURPHY'S, STOUT	50 cl 125 kr
Irland	

MARIESTADS NO ALCOHOL	50 cl 85 kr
Sweden	

ON BOTTLE

BRYGGHUSET FINN	33 cl 95 kr
Grand's Lager, IPA or Wheat Blanc, Winter Bock	

MELLERUDS PILSNER	33 cl 95 kr
Sweden	

PAULANER, WEISSBIER	50 cl 115 kr
Germany	

POPPELS, GLUTENFRI LONDON LAGER	33 cl 95 kr
Sweden	

PERONI CAPRI	33 cl 95 kr
Italien	

WISBY BREWERY STOUT OR KLOSTER	33 cl 95 kr
--------------------------------	-------------



NON ALCOHOLIC

MELLERUDS PILSNER 0,5%	33 cl 75 kr
Sweden	

MIKKELLER, DRINKIN' THE SUN	33 cl 90 kr
Denmark	

BRUTAL BREWING, SHIP FULL OF IPA	33 cl 75 kr
Sweden	

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	

THOMAS HENRY	75 kr
Mystic mango, Bitter Lemonad	

GINGER BEER	75 kr
Bundaberg, Australia	

SODA	45 kr
Coca-Cola, Zero. Fanta, Sprite, Ginge Ale,	

JUICE	45 kr
-------	-------

SWEET WINE 6 cl

TOKAJI LATE HARVEST	100 kr
Disznókő, Tokaj, Hungary	

10 YEARS OLD TAWNY PORT	100 kr
Taylors, Douro, Portugal	

SAUTERNES	100 kr
Château Fontaine, Sauternes, France	

NV EAST INDIA SOLERA CREAM	100 kr
Lustau, jerez, Spain	



SPIRITS 1 cl

ROM 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

