

TO EAT

DELICACIES

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| 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

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| 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 |



LUNDA MENU 625KR
WINE PAIRING 625KR

served to everyone at the table

STARTER

WHITE ASPARAGUS
hollandaise sauce, asparagus crudité,
macadamia nuts

MAIN COURSE

LEMON-SEARED VEAL
herb velouté, green asparagus, carrots,
new potatoes

DESSERT

RHUBARB PIE
oat crunch, sea salt, vanilla ice cream



MAINCOURSES

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| 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 |
| MOREL-FILLED ROOSTER FROM BORGEBY port wine & foie gras sauce, hazelnuts, seasonal beans | 395 kr |
| WHITE WINE-BRAISED LAMB SHANK spring vegetables, mint, chèvre, new potatoes | 330 kr |
| POT-AU-FEU OF WHITE BEANS tomato, paprika, fennel, king oyster mushroom, organic egg, espelette | 295 kr |



DESSERTS

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| 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, sea salt, vanilla ice cream | 145 kr |
| THREE NORDIC CHEESES marmalade, nut and fruit bred | 145 kr |

TO DRINK

RED WINE

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| 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 | |

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

WHITE WINE

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| CHARDONNAY | 155 / 750 kr |
| Laurent Miquel, Languedoc, France | |

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

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

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

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| CHABLIS | 175 / 855 kr |
| Jean-Marc Brocard, France | |

ROSÉ WINE

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| LAROCHE | 125 / 625 kr |
| Laroche, Languedoc, France | |



SPARKLING WINE

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| 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

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| HEINEKEN, LAGER | 50 cl 105 kr |
| Holland | |

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| SITTING BULLDOG, INDIA PALE ALE | 50 cl 115 kr |
| Sweden | |

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| GAMBRINUS, LAGER | 50 cl 115 kr |
| Czech Republic | |

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| MURPHY'S, STOUT | 50 cl 125 kr |
| Ireland | |

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| MARIESTADS NO ALCOHOL | 50 cl 85 kr |
| Sweden | |

ON BOTTLE

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

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| MELLERUDS PILSNER | 33 cl 95 kr |
| Sweden | |

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| PAULANER, WEISSBIER | 50 cl 115 kr |
| Germany | |

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| POPPELS, GLUTENFRI LONDON LAGER, | 33 cl 95 kr |
| Sweden | |

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| PERONI CAPRI | 33 cl 95 kr |
| Italien | |

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| WISBY BREWERY STOUT OR KLOSTER | 33 cl 95 kr |
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NON ALCOHOLIC

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| MELLERUDS PILSNER 0,5% | 33 cl 75 kr |
| Sweden | |

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

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

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| APPLE JUICE, GRAVERSTEINER | 75 kr |
| Östhem, Österlen, Sweden | |

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| RARBARBER | 75 kr |
| Grudeholm, Vellinge, Sweden | |

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| ODD BIRD, BLANC DE BLANC, | 75 kr |
| France | |

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| SPARKLING WHITE CURRANT | 75 kr |
| Rudenstams, vättern, Sweden | |

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| APPLECIDER | 75 kr |
| Golden Cider, Österlen, Sweden | |

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| THOMAS HENRY | 75 kr |
| Mystic mango, Bitter Lemonade | |

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| GINGER BEER | 75 kr |
| Bundaberg, Australia | |

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

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| JUICE | 45 kr |
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SWEET WINE 6 cl

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| TOKAJI LATE HARVEST | 100 kr |
| Disznókő, Tokaj, Hungary | |

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| MERLOT SPÄTLESE | 100 kr |
| Tschida, Burgenland, Austria | |

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

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| SAUTERNES | 100 kr |
| Château Fontaine, Sauternes, France | |

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



SPIRITS 1 cl

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| RHUM X.O | 35 kr |
| Planteray, Barbados | |

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| COGNAC 1 ER CRU | 35 kr |
| Pierre Ferrand, Cognac, France | |

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| GRAPPA MOSCATO | 65 kr |
| Bellavite, Piemonte, Italy | |

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| CALVADOS X.O | 35 kr |
| Boulard Calvados, Normandie, France | |

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| WHISKY 12 Y.O | 35 kr |
| The Dalmore Whisky, Highland, Scotland | |

À LA CARTE

