

UPCOMING EVENTS AT GRAND

WHISKY TASTING 9/5

At 18:0. Price SEK 495. Book a table at grandilund.se
Book a whiskey tasting that is as exciting as it is educational.
This time we get to learn about Fettercairn & Tamnavulin, two recent stars on the Swedish single malt market.

DRINKING SCHOOL SUMMER DRINKS 13/5

At 15:30. Price SEK 525. Book a table at grandilund.se
Grand's bar master Björn welcomes you to a course where we mix and taste summer's most popular drinks.

GRAND ROYALE 26-27/5

Welcome to our most luxurious dinner seating with several different servings in the Grands Dining room where we present modern Nordic gastronomy.
Feel free to complete the menu with an unusually exciting wine package from the Grand's famous wine cellar

AFTERNOON TEA

Enjoy a classic Afternoon Tea with friends and family in our magnificent Piraten Foyer. We serve a variety of finger sandwiches, two varieties of freshly baked scones with all its accompaniments; marmalade, curd, clotted cream as well as delicate, sweet pastries. Select your favourite tea from our tea menu or a glass of champagne for the ltimate luxurious experience.

Served on Saturdays and Sundays from 12:00 pm or 14:30pm.
(your table is available for 2 hours).

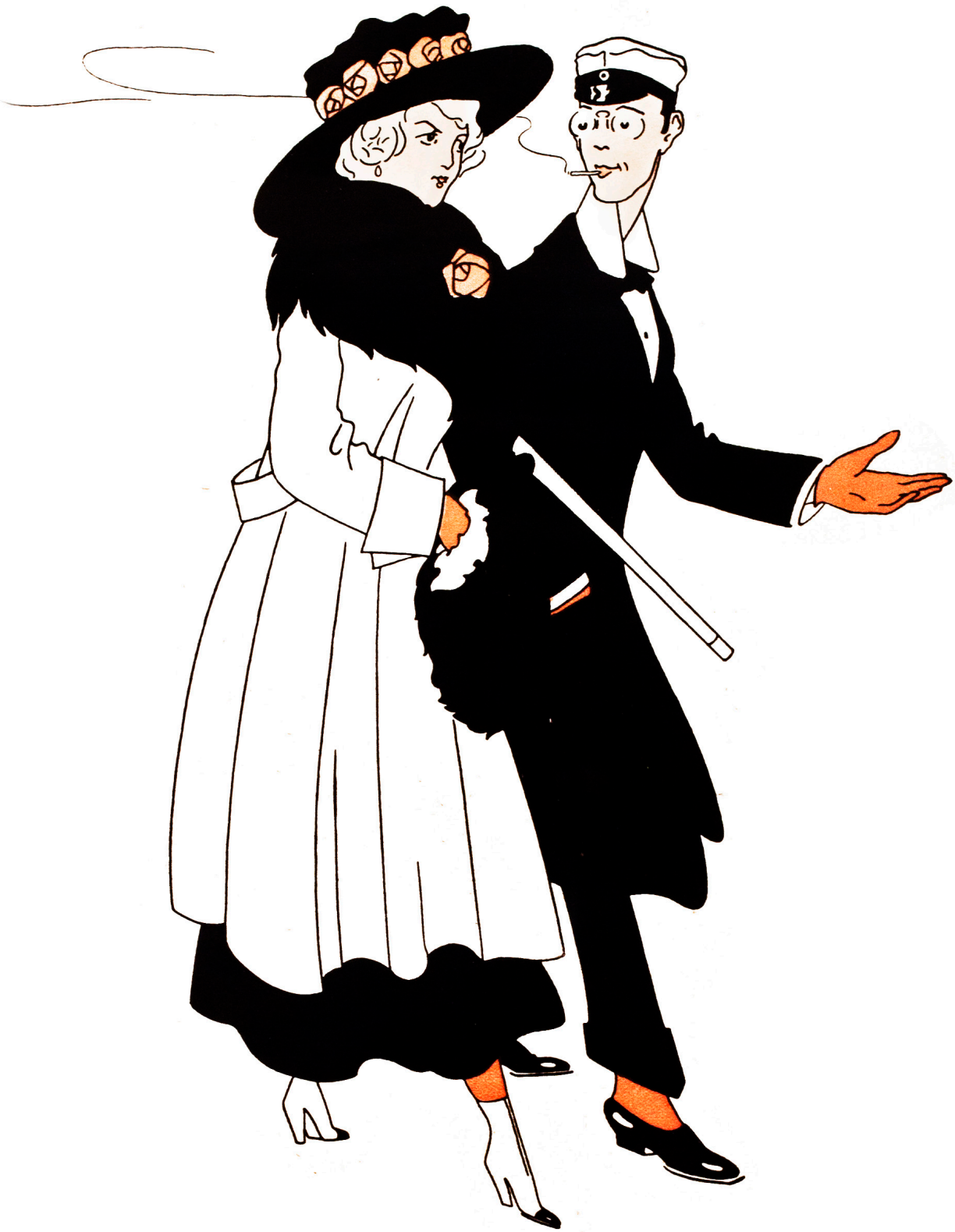
BRUNCH

Our popular brunch buffet is back on Saturdays and Sundays .
The buffet includes a wide selection of hot and cold dishes, desserts, juices, coffee and tea.

You are welcome to book a table from 1230pm or 1430 pm
(your table is available for 1.5 hours).



GAMBRINUS EVENING MENU

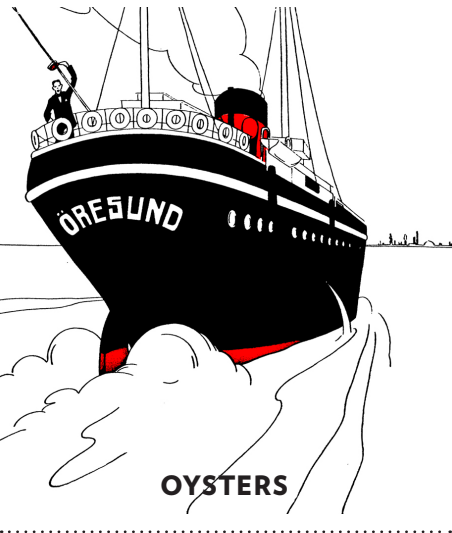


TO EAT

DELICACIES	
THIN CRISPY BREAD	125 kr
3 x dips – sunflower seed hummus, ryge cheese, tomato, chili 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



GAMBRINUS CHARK / 50 G	
AIR-DRIED HAM	95 kr
Bjärhus, Söderåsen	
PORK TENDERLOIN	85 kr
Skåne	
PIRI PIRI SALAMI	80 kr
Larssons chark	
BEER SAUSAGE FROM SNAPPHANE	85 kr
Hässleholm	
HOMEMADE GOOSE LIVER PATE	80 kr
EXTRAS	55 kr p/port
confit silver onion, green tomato and pork rinds	



OYSTERS

GIGAS	60 kr/pc	6pc 335 kr/12spc	635kr
from Grebbestad, Harissa, lemon and chive			
CHIRON	35 kr/pc	6pc 200 kr	12pc 395 kr
from Bretagne with pickeld red onion			

STARTERS	
PÄRSSON BROTHER'S KALIX ROE	50 g 395 kr
fresh potatoes from Vinslöv with crème fraiche of organic milk from Debelgaard dairy farm, fennel and browned butter	
SEARED BEEF FILLET	225 kr
MOZZARELLA FROM ISHØJ DIARY FARM	
tomato from Österlen, hemp seed and basil	
HALIBUT CARPACCIO	185 kr
salted rhubarb, cucumber from Orelund and horseradish	
WHITE ASPARGUS FROM ÖSTERLEN	155 kr
smoked cheese, organic egg from Ekne farm and chervil	
GRAND HOTEL'S GRANDIOSA SALAD	1/2 165 kr 1/1 245 kr
grilled asparagus, tomato from Österlen, red onion and yogurt från Nablus farm dairy	
FISH & VEGETARIAN	
GRAND HOTEL'S GRANDIOSA SHRIMP SANDWICH	1/2 255 kr 1/1 295 kr
choose between light or dark sourdough	
MOULES A LA PROVENCALE	265 kr
lemon aioli, tomato sauce, chive and french fries	
GREY SOLE MEUNIERE	375 kr
green asparagus from Österlen, canola shoots, capers and browned butter	
GRILLED CARROT FROM FJÄLKINGE	275 kr
gotland lentils, nettles, beef tomato from Viken and gremolata	

MEAT & POULTRY	
STEN BROMAN'S WHISKEY MEATBALLS	265 kr
potato pureé, lingonberry, pickled cucumber	
BALLOTINE ROOSTER FROM BORGEBY	345 kr
wild garlic, salad cabbage, chili and fried oyster mushroom	
STEAK GAMBRINUS SIRLOIN, SWEDEN	395 kr
smoked beef marrow bearnaise, radish salad paprika & chili fries, with eftergold cheese from Tistrup dairy	
T-BONE SKÅNE	(SERVED MEDIUM, 30 MIN) (2 PERS) 875 kr
smoked beef marrow bearnaise, radish salad paprika & chili fries, with eftergold cheese from Tistrup dairy	



DESSERTS & CHEESE	
NORDIC CHEESE	1 pc 95 kr
tomato marmelade	3 pc 135 kr
and fruit and nut bread	5 pc 215 kr
RHUBARB AND CREAM CHEESE	155 kr
fresh cheese ice cream, rhubarb compote, browned butter cake and elderberries	
S'MORES	145 kr
dark chocolate crème diplomate, honey mashmellow and blackpeppar bisciut	
GRAND HOTEL'S SOFT SERVE ICE CREAM	SMALL 65 kr BIG 105 kr
Made of milk from Skåne's cows	
CHOCOLATES	1 flavour 35 kr 5 flavours 155 kr
Grands classic	

TO DRINK

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

SPARKLING WINE

CREMANT D' ALSACE	125 kr
Domaine Jean-Marc Bernhard, Cuveé Grand Hotell	
CHAMPAGNE	170 kr
NV Bonnet-Ponson, Chamery, Frankrike	

WHITE WINE	
2018 CHARDONNAY	165 kr
Montanet-Thodén, Bourgogne, France	
2021 RIESLING	120 kr
Markus Huber, Niederösterreich, Austria	
2021 HIPSTER SOLARIS	125 kr
Arilds Vingård, Sweden	
2021 SAUVIGNON BLANC	125 kr
Hervré Villemade, Loire, Frankrike	
2018 VIURA	150 kr
Alberto Orte, Rioja, Spain	

RED WINE	
2021 PINOT NOIR	165 kr
Domaine Dupré, Bourgogne, France	
2018 GRENACHE	125 kr
Petit Jo, La Roche Buissière, Rhône, France	
2020 SANGIOVESE	150 kr
Benedic, Monastero Suore Cistercenesi Lazio, Italy	
2019 CABERNET SAUVIGNON	150 kr
Château Ste Michelle, Washington, USA	
2021 PINOT NOIR	125 kr
Arilds Vingård, Sweden	



BEER	
ON DRAUGHT	
WISBY KLOSTER Sweden	40 cl 95 kr
SITTING BULLDOG, INDIA PALE ALE Sweden	40 cl 95 kr
BEAWERTOWN GAMMA RAYPALE ALE England	40 cl 95 kr
GAMBRINUS, LAGER Czech	50 cl 105 kr
MURPHYS, IRISH STOUT Ireland	50 cl 110 kr

ON BOTTLE	
BRYGGHUSET FINN	33 cl 90 kr
Flera sorter: IPA, California Lager, Wheat Blanc, Winter Bock	
MELLERUDS PILSNER Sweden	33 cl 85 kr
PAULANER, WEISSBIER Germany	50 cl 95 kr
MIKKELLER, PETER PALE & MARY GLUTENFRI Denmark	33 cl 100 kr

ALCOHOL-FREE	
ALCOHOL-FREE BEER	
MELLERUDS Sweden	33 cl 65 kr
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 Grudeholm, Vellinge, Sweden	70 kr
NOZECO BUBBEL Les Grands Chais de France, France	75 kr
ÄPPELCIDER Golden Cider, Österlen	75 kr
GINGER BEER Bundaberg, Australia	65 kr

SWEET WINE 6 cl	
2018 TOKAJI LATE HARVEST Disznókő, Tokaj, Hungary	95 kr
10 YEARS OLD TAWNY PORT Grahams, Douro, Portugal	80 kr
NV RASTAFIA Domaine Cavarodes, Jura, France	95 kr
2018 VENDAGES TARDIVES Fernand Engel, Alsace, France	80 kr
2021 50 GRADI ALL'OMBRA Alessandro Viola, Sicilien, Italy	90 kr
2019 SAUTERNES Domaine Grillon, Sauternes, France	90 kr
2020 ZWIEGELT BEERENAUSSLESE Fernand Engel, Alsace, France	100 kr

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

SPRIT 1 cl	
LA VIEILLE PRUNE Distillerie Louis Roque, Souillac, France	35 kr
RHUM X.O Plantation, Barbados	30 kr
COGNAC X.O Braastad, Cognac, France	25 kr
GRAPPA MOSCATO Romano Levi Grappa, Piemonte, Italy	60 kr
CALVADOS X.O Boulard Calvados, Normandie, France	30 kr
WHISKY 12 Y.O The Dalmore Whisky, Highland, Scotland	30 kr