

BISTRO MENU

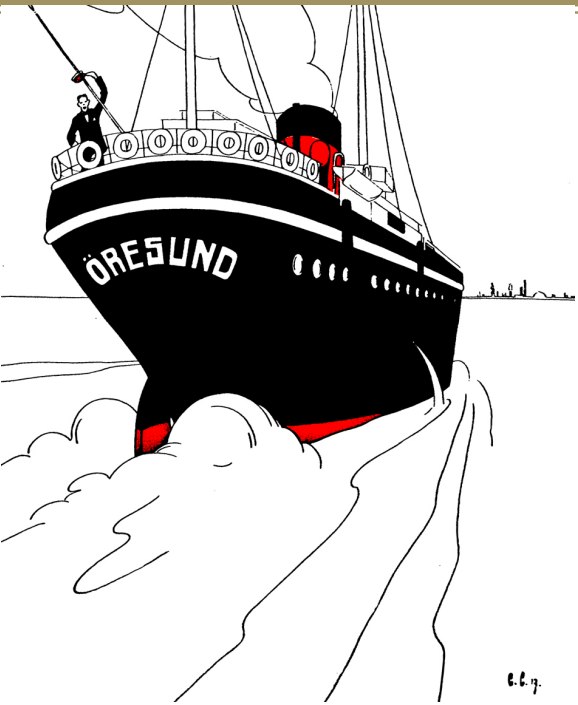
DELICACIES

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 nut 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 Pommes Anna, double crème fraîche, chives	40 g 395 kr
IMPERIAL OSSETRA CAVIAR Pommes Anna, double crème fraîche, chives	30 g 995 kr
GRAND'S BEEF TARTAR Cornichon, pickled beetroot, capers, mustard seeds, baked egg yolk + OSSETRA CAVIAR	60 g 195 kr 140 g 295 kr 10 g 295 kr
WILD MUSHROOM PÂTÉ grilled levain, chantarelles, pickled onion, cave-aged cheese, double crème fraîche	195 kr
GRAND'S CLAY POT HERRING poached egg, browned butter	195 kr
LOBSTER ROLL brioche, tarragon, spring onion	235 kr
VENISON LOIN CARPACCIO Nobissauce, crispy Jerusalem artichoke, Västerbotten cheese, pickled blueberries	235 kr
SHRIMP & LOBSTER SKAGEN charred cucumber, levain toast	225 kr
GRANDSALLAD chèvre, walnuts, roasted golden beetroot	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
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WEEKLY LUNCH

MONDAY TO FRIDAY FROM 11.30–15.00

PLUMA

peperonata, roasted potatoes,
pork crisps & herb salad
225kr

POLLOCK FILLET

miso, pak choi,
radish & browned butter vinaigrette
245kr

CHANTERELLE & ONION TART

Västerbotten cheese, citrus yoghurt
& warm potato salad
225kr

Lunch courses are inclusive of salad, bread
and coffee



Grands classics

MAINCOURSES

MOULES FRITES aioli, French fries	295 kr
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CURED SALMON GAMBRINUS creamy dill potatoes, fennel salad, mustard sauce	315 kr
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MEDIUM-RARE DUCK BREAST roasted pumpkin purée, pickled cherries, port wine jus, potato cake with duck leg confit	435 kr
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GRILLED SIRLOIN creamed morels, Kampot pepper, aubergine, truffle, almond potatoes	435 kr
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PORK SCHNITZEL red wine sauce, capers, butter, green peas, French fries	335 kr
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STEN BROMAN'S WHISKY MEATBALLS potato pureé, lingonberry, pickled cucumber	295 kr
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CHATEAUBRIAND ratatouille, French fries, truffle butter, red wine sauce	2 pers 1 195 kr
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VÄSTERBOTTEN POLENTA Copenhagen burrata, chanterelles, crispy browned butter	295 kr
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WHOLE ROASTED TURBOT black butter, potato purée, sugar snap peas	2 pers 1 195 kr
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SEARED ARCTIC CHAR artichoke, Champagne sauce, trout roe, truffle, Savoy cabbage, almond potatoes	395 kr
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DESSERTS

CRÈME BRÛLÉE	145 kr
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CHOCOLATE TARTLET caramelised pear compote, dark chocolate ganache, orange & white chocolate chantilly	145 kr
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HONEY-GLAZED NECTARINES blueberry coulis, hazelnut crumble, vanilla mousse	145 kr
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PINEAPPLE CAKE sesame crisp, passion fruit ganache, matcha, white chocolate cream	145 kr
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GRAND'S CHEESE SELECTION Den vide dame, nut bread, damson cream	145 kr
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COFFEE TREATS	95 kr
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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	
AIX ROSÉ	135 / 675 kr Aix, Provence, 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 Ireland
MARIESTADS NON ALCOHOLIC	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
PERONI, LAGER, GLUTENFRI	33 cl 95 kr Italy
WISBY BREWERY	33 cl 95 kr STOUT OR KLOSTER Sweden

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
CIDER	75 kr Apple, Rhubarb or Elderflower Golden Cider, Österlen, Sweden
GINGER BEER	75 kr Bundaberg, Australia
SODA	45 kr Coca-Cola, Zero. Fanta, Sprite, Ginger 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 Disznókő, 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





