



GAMBRINUS KÖK ARBETAR MED LOKALPRODUCERADE OCH EKOLOGISKA RÅVAROR

ÖPPETTIDER

MÅNDAG-TORS DAG

12:00-23:00

FREDAG 12:00-00:00

LÖRDAG 13:00-00:00

SÖNDAG 13:00-22:00

SMÅPLOCK

GRAND HOTELS	
SALTA BLANDADE NÖTTER	40 kr
KRISPIGA GRISSVÅLAR	45 kr
SOCKERSALTDE GRÖNA GORDALOLIVER	65 kr
POTATISCHIPS	35 kr
ROSTADE MARCONAMANDLAR MED ROSMARIN & CITRON	55 kr

DAGENS RÄTT

LUNCH 12.00-15.00 165 kr

MÅNDAG

Köttfärsbiff
getost, broccoli & kapris

TISDAG

Dagens färsk fisk
morot, fänkål & ägg

ONSDAG

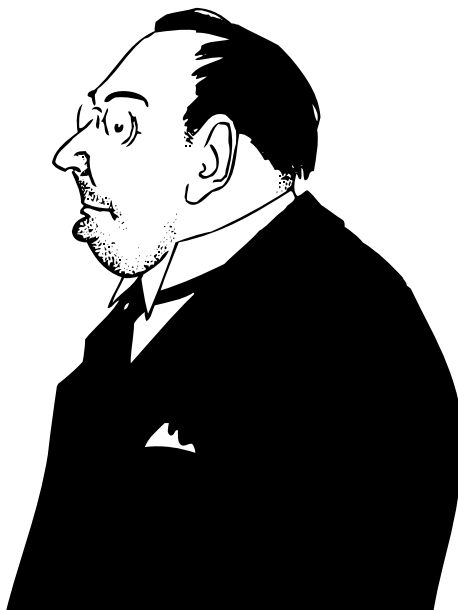
Fläskkarré
mangold, pumpa & senap

TORS DAG

Dagens färsk fisk
vaxbönor, lök & tomat

FREDAG

Kyckling
paprika, zucchini & vitlök



OSTRON

FRANSKA CHIRON	35 kr/st
picklad rödlök	6 st 200 kr
	12 st 395 kr

KAFFE/TE

Kaffet kommer från
Lilla Kafferosteriet i Malmö

Vi serverar just nu en kaffeblandning från
Carmo de Minas, Brasilien

BRYGGKAFFE	45 kr
ESPRESSO	39 kr
DUBBEL ESPRESSO	49 kr
CAPPUCCINO	49 kr
TE	55 kr

Något till kaffet
Cognac, Calvados, likör etc.
Se separat lista

À LA CARTE

VECKANS GRÖNA	180 kr
gulärta, yoghurt, gurka & lök	
ORELUNDSTOMATER	155 kr/255 kr
mozzarella från Ishøj, bovete & salladsskott från Katslösa	
GRANDS RÄKSMÖRGÅS	245 kr/ 285 kr
på mörkt eller ljus surdegsbröd	
STEN BROMANS	265 kr
WHISKYKÖTTBULLAR	
potatispuré, pressgurka & rårörda lingon	
ENTRECOTE FRÅN SKÅNE	385 kr
silverlök, Orelunds tomat & svamp från Hällestad	

OSTAR & DESSERTER

HALLONPARFAIT	145 kr
vit chokladmousse & rostad mandel	
GRANDS MJUKGLASS	55 kr / 95 kr
NORDISKA OSTAR	1 st 85 kr
med marmelad och bröd	3 st 165 kr
	5 st 205 kr
CHOKLAD TILL KAFFET	1 st 35 kr
	5 st 155 kr





FRÅGA GÄRNA EFTER VÅR STORA VINLISTA OM NI ÖNSKAR ETT STÖRRE URVAL

CHAMPAGNE & MOUSSERANDE

CHAMPAGNE

LAHERTE FRÈRES 165 kr / 895 kr

CREMANT DE 'ALSACE

CUVEÉ GRAND HOTEL 115 kr / 695 kr

Domaine Jean-Marc Bernhard, Brut
Réserve

VITA VINER

2018 CHARDONNAY 155 kr/695 kr

Montanet-Thoden, Bourgogne

2021 RIESLING 110 kr/525 kr

Johannes Geil, Rheinhessen

2020 VERDEJO 90 kr/395 kr

Paso a Paso, Bodegas Volver

2020 SAUVIGNON BLANC 145 kr/655 kr

Pascal Jolivet, Sancerre, Frankrike

RÖDA VINER

2020 PINOT NOIR 165 kr/795 kr

Montanet-Thoden, Bourgogne

2018 GRENACHE 120 kr/545 kr

Petit Jo, La Roche Buissière, Rhône

2017 IL ROSSO 145 kr/695 kr

Conestabile della Staffa, Umbrien

2017 MERLOT 165 kr/795 kr

Chateau Falfas, Bordeaux

2020 SYRAH/GRENACHE 90 kr/395 kr

Ferraton Père & Fils, Côte Du Rhône

SÖTA OCH STARKA VINER

2018 TOKAIJ LATE HARVEST 95 kr 6 cl

Disznókő

10 YEARS OLD TAWNY 80 kr 6 cl

Grahams, Douro

2020 G.D. VAJRA 95 kr 6 cl

Moscato d'Asti

SNAPS & AQUAVIT

GRAND SNAPS 120 kr 5 cl

Vår egen kravmärkta jubileumssnaps med
smak av bl.a. kummin, fänkål och anis.

Övriga snapsar, se separat lista

DRINKAR

FRENCH GENTLEMEN

Seve Fournier & Mandarin Bergamot soda

155 kr

PINK GIN CAROLINE

Pink Gin, rabarberjuice & lime

155 kr

APEROL SPRITZ

Aperol, mousserande vin & soda

145 kr

ALKOHOLFRIA ALTERNATIV

79 kr

ALKOHOLFRI ÖL (33CL)

BITBURGER DRIVE, PILSNER 49 kr

Germany

DRINKIN' THE SUN WHEAT ALE 55 kr

Denmark

SHIP FULL OF IPA 49 kr

Sweden

FATÖL

WISBY KLOSTER 95 kr 40 cl

Sverige

SITTING BULLDOG,
INDIA PALE ALE 95 kr 40 cl

Sverige

MELLERUDS 85 kr 40 cl

Sverige

GAMBRINUS, LAGER 105 kr 50 cl

Tjeckien

PAULANER, WEISSBIER
MIT HEFE 105 kr 50 cl

Tyskland

FLASKÖL (33CL)

BRYGGHUSET FINN 85 kr

IPA, California Lager, Wheat Blanc,

Pilsner, Winter Bock

Sverige

THE RED SLOPE, AMBER ALE 135 kr

Remmarlövs Gårdsbryggeri, Sweden

SAISON DUPONT 95 kr

Belgien

PILSNER URQUELL 85 kr

Tjeckien

CARNEGIE, PORTER 85 kr

Sverige

PETER PALE & MARY 85 kr

GLUTENFRI LAGER

Mikkeller, Danmark



OPENING HOURS

MON-THUR 12:00-23:00
FRIDAY 12:00-00:00
SATURDAY 13:00-00:00

WE ALWAYS WORK WITH LOCAL AND ORGANIC PRODUCE

FINGER FOOD

GRAND HOTEL'S SALTED MIXED NUTS	40 kr
CRISPY PORK RINDS	45 kr
GREEN GORDAL OLIVES	65 kr
POTATO CRISPS	35 kr
ROASTED MARCONA ALMONDS ROSEMARY & LEMON	55 kr

TODAY'S SPECIAL

LUNCH 12.00-15.00 165 kr

MONDAY

Beef
goat cheese, broccoli & capers

TUESDAY

Today's fresh fish
carrot, fennel & egg

WEDNESDAY

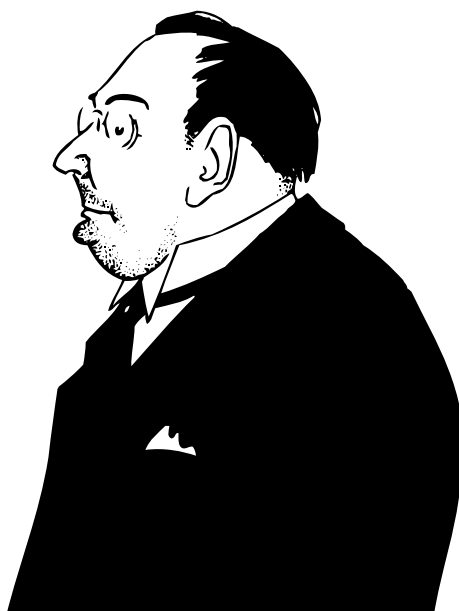
Pork sirloin
chard, pumpkin & mustard

THURSDAY

Today's fresh fish
wax beans, onion & tomato

FRIDAY

Chicken
paprika, zucchini & garlic



OYSTERS

FRENCH CHIRON	35 kr/each
pickled red onion	1/2 dozen 200 kr 1 dozen 395 kr

COFFEE/TEA

The coffee comes from
Lilla Kafferosteriet in Malmö.

Right now we are serving a coffee blend
from Carmo de Minas, Brazil.

COFFEE	45 kr
ESPRESSO	39 kr
DOUBLE ESPRESSO	49 kr
CAPPUCCINO	49 kr
TEA	55 kr

Something with your coffee.
Cognac, Calvados, liqueur etc.
See drink list

À LA CARTE

VEGETERIAN CHOICE	180 kr
yellow pea, yogurt, cucumber & onion	

ORELUNDSTOMATOES	155 / 255 KR
mozzarella from Ishøj, buckwheat & salad shoots from Katslösa	

GRAND PRAWN SANDWICH	245 kr/285 kr
on white or dark sourdough bread	

STEN BROMAN'S WHISKY FLAVOURED MEATBALLS	265 kr
potato purée, pickled cucumber & lingonberry	

ENTRECOTE FROM SKÅNE	385 kr
silver onion, Orelunds tomato & mushroom from Hällestad	

CHEESE & SWEETS

RASPBERRY PARFAIT	145 kr
white chocolate mousse, & almond	

SOFT ICE CREAM	55 kr/ 95 kr
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NORDIC CHEESES	1 pc 85 kr
with marmelade & bread	3 pcs 165 kr 5 pcs 205 kr

CHOCOLATE WITH YOUR COFFEE	1 pc 35 kr 5 pcs 155 kr
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INTERESTED IN OUR EXTENSIVE WINE LIST? PLEASE ASK YOUR WAITER.

CHAMPAGNE & SPARKLING

CHAMPAGNE

LAHERTE FRÈRES 165 kr/895 kr

CREMANT DE 'ALSACE

CUVEÉ GRAND HOTEL 115 kr/695 kr

Domaine Jean-Marc Bernhard Brut Réserve

WHITE WINE

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2020 VERDEJO 90 kr/395 kr

Paso a Paso, Bodegas Volver

2020 SAUVIGNON BLANC 145 kr/655 kr

Pascal Jolivet, Sancerre, Frankrike

RED WINE

2020 PINOT NOIR 165 kr/795 kr

Montanet-Thoden, Burgundy

2018 GRENACHE 120 kr/545 kr

Petit Jo, La Roche Buisnière, Rhône

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Conestabile della Staffa, Umbria

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Chateau Falfas, Bordeaux

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SWEET & FORTIFIED

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Disznókő

10 YEARS OLD TAWNY 80 kr 6 cl

Grahams, Douro

2020 G.D. VAJRA 95 kr 6 cl

Moscato d'Asti

SNAPS AND AQUAVIT

GRAND SNAPS 120 kr 5 cl

Our own secret Aquavit recepie
flavoured with caraway and fennel among
other things

For other snaps varieties, see separate list

DRINKS

FRENCH GENTLEMEN

Seve Fournier & Mandarin Bergamot soda

155 kr

PINK GIN CAROLINE

Pink Gin, rhubarb juice & lime

155 kr

APEROL SPRITZ

Aperol, sparkling wine & club soda

145 kr

NON-ALCOHOLIC COCKTAILS

79 kr

NON-ALCOHOLIC BEER (33CL)

BITBURGER DRIVE, PILSNER 49 kr

Germany

DRINKIN' THE SUN WHEAT ALE 55 kr

Denmark

SHIP FULL OF IPA 49 kr

Sweden

DRAUGHT BEER

WISBY KLOSTER 95 kr 40 cl

Sweden

SITTING BULLDOG,

INDIA PALE ALE 95 kr 40 cl

Sweden

MELLERUDS 85 kr 40 cl

Sweden

GAMBRINUS, LAGER 105 kr 50 cl

Czech Republic

PAULANER, WEISSBIER

MIT HEFE 105 kr 50 cl

Germany

BOTTLE BEER (33CL)

BRYGGHUSET FINN 85 kr

IPA, California Lager, Wheat Blanc,

Pilsner, Winter Bock

Sweden

THE RED SLOPE, AMBER ALE 135 kr

Remmarlövs Gårdsbryggeri, Sweden

SAISON DUPONT 95 kr

Belgium

PILSNER URQUELL 85 kr

Czech Republic

CARNEGIE, PORTER 85 kr

Sweden

PETER PALE & MARY 85 kr

GLUTENFREE LAGER

Mikkeller, Denmark