



GAMBRINUS EVENING MENU

UPCOMING EVENTS AT GRAND

CRAYFISH PARTY 18-19 AUGUST

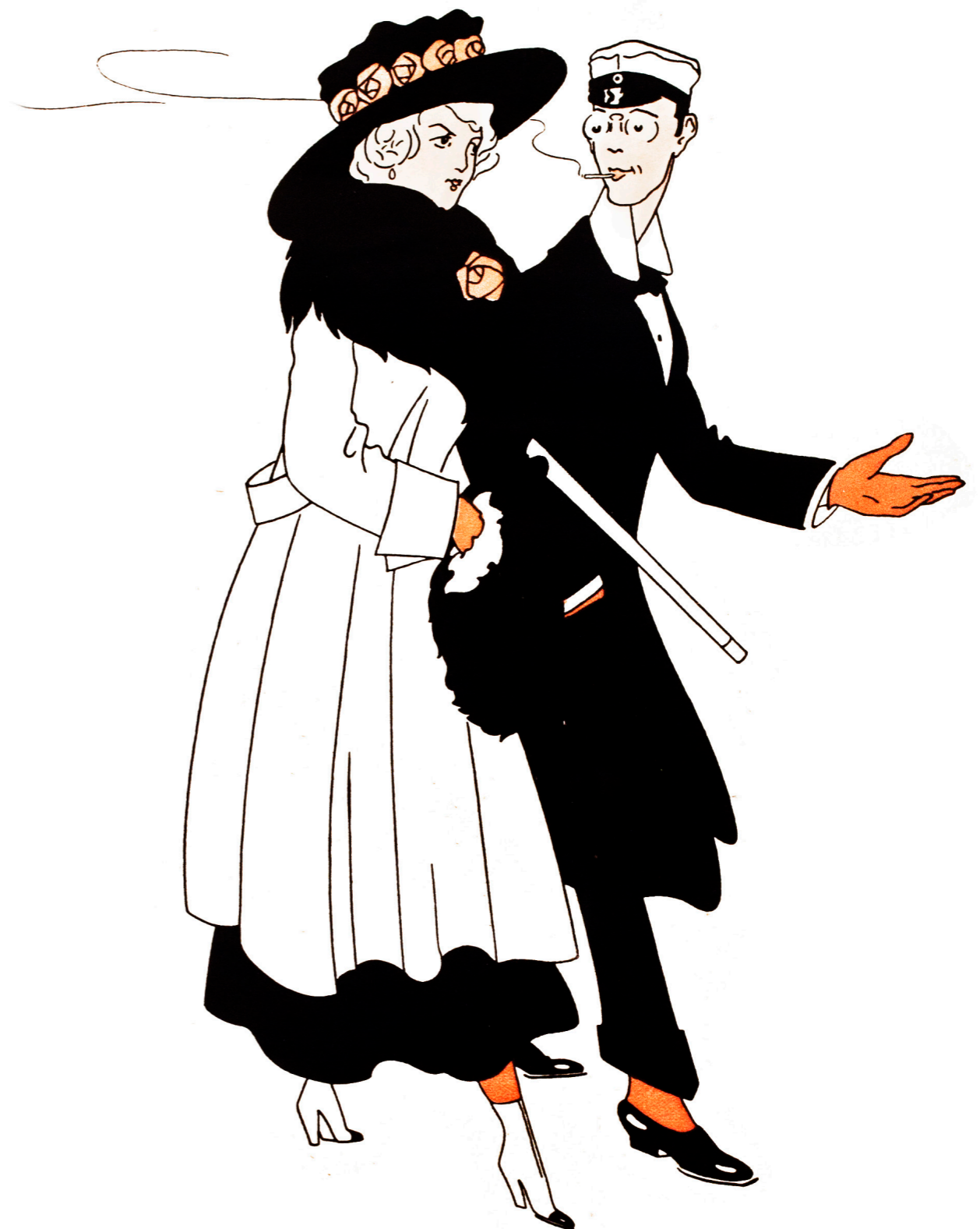
Price SEK 725 Book a table at grandilund.se

Come and book a spot in our popular crayfish party. This time we feast on SMåland's freshly cooked signal crayfish, Swedish aged cheese, homemade pies and more from our buffet table. Spontaneous schnapps singing is encouraged!

BRUNCH AND AFTERNOON TEA PREMIERE AUGUST 19TH

Price SEK 425. Book a table at grandilund.se

You are welcome to book a table at 12:30 or 14:30 (your table is available for 1,5 hour). Our popular brunch from buffet will be back on Saturdays and Sundays from Saturday the 19th of August. The buffet includes a wide selection of hot and cold dishes, desserts, juice, coffee and tea.



TO EAT

DELICACIES

THIN CRISPY BREAD 3 x dips – sunflower seed hummus, rye cheese, tomato, chili and paprika	125 kr
CRISPY IBERICO PORK RIND	65 kr
POTATO CHIPS from Larsviken	50 kr
GRAND HOTEL'S SALTED BLENDED NUTS	55 kr
GREEN SALTED BRINED NOCELLARA OLIVES	75 kr



GAMBRINUS CHARK / 50 G

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



OYSTERS

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

STARTERS

PÄRSSON BROTHER'S KALIX ROE fresh potatoes from Vinslöv with crème fraiche of organic milk from Debelgaard dairy farm, fennel and browned butter	50 g	395 kr
CONFIT DUCK RILETTE pickled cauliflower, shallot and butter-fried sourdough bread		195 kr
HALIBUT CARPACCIO salted rhubarb, cucumber from Orelund and horseradish		185 kr
RADISH FROM VINTRIE goat cheese from Sörbro farm diary, arugula and sunflower seeds		155 kr
GRAND HOTEL'S GRANDIOSA SALAD burrata from Ishøj, tomato from Österlen, radish and crouton	1/2	165 kr 1/1 245 kr

FISH & VEGETARIAN

GRAND HOTEL'S GRANDIOSA SHRIMP SANDWICH choose between light or dark sourdough GRANDIOS Topping, KALIX ROE 30g	1/2 1/1	255 kr 295 kr 235 kr
MOULES A LA PROVENCALE lemon aioli, tomato sauce, chive and french fries		265 kr
PAN FRIED CHAR grilled gem salad, cauliflower, and caper butter		365 kr
CAULIFLOWER FROM OXIE oyster mushroom, hazelnut and smoked cheese		265 kr

MEAT & POULTRY

STEN BROMAN'S WHISKEY MEATBALLS potato pureé, lingonberry, pickled cucumber		265 kr
PLUMA SWEDISH CANOLA PIG baked fennel, wax beans and lovage		325 kr
STEAK GAMBRINUS FLANK STEAK, SWEDEN summer truffel aioli, radish salad paprika and chili fries, with efterglöd cheese from Tistrup dairy		355 kr
T-BONE (SERVED MEDIUM, 30 MIN) SKÅNE (2 PERS) 875 kr summer truffel aioli, radish salad paprika and chili fries, with efterglöd cheese from Tistrup dairy		



DESSERTS & CHEESE

NORDIC CHEESE tomato marmelade and fruit and nut bread	1 pc 3 pc 5 pc	95 kr 135 kr 215 kr
STRAWBERRY FROM EKEBACKEN fresh cheese ice cream, browned butter cake and elderberflower		155 kr
RASPBERRY PARFAIT white chocolate cream and salted almonds		155 kr
GRAND HOTEL'S SOFT SERVE ICE CREAM Made of milk from Skåne's cows	SMALL BIG	65 kr 105 kr
CHOCOLATES 1 flavour 5 flavours		35 kr 155 kr

Grands classic

TO DRINK

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

SPARKLING WINE

CREMANT DE ALSACE NV Domaine, Jean-Marc Bernard	125 kr
CHAMPAGNE NV Totem, Alexis, Troissy	170 kr

WHITE WINE

2019 CHARDONNAY Montanet-Thodén, Bourgogne, France	165 kr
2021 RIESLING Markus Huber, Niederösterreich, Austria	120 kr
2021 VERDEJO Bodegas Venta la Vega, Almansa Spain	115 kr
2021 SAUVIGNON BLANC Hervré Villemade, Loire, Frankrike	125 kr
2018 VIURA Alberto Orte, Rioja, Spain	150 kr

ROSÉ WINE

2021 SPÄTBURGUNDER Weingut Knauss, Germany	125 kr
2021 MOURVÉDRE Château de Pibarnon, Bandol, France	175 kr

RED WINE

2021 PINOT NOIR Logan Wines, Australia	165 kr
2018 GRENACHE Petit Jo, La Roche Buissière, Rhône, France	125 kr
2020 SANGIOVESE Benedic, Monastero Suore Cistercenesi Lazio, Italy	150 kr
2019 CABERNET SAUVIGNON Château Ste Michelle, Washington, USA	150 kr
2021 GARNACHA Bodegas Venta la Vega, Almansa Spain	115 kr

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 Flera sorter. IPA, California Lager, Wheat Blanc, Winter Bock	33 cl 90 kr
MELLERUDS PILSNER Sweden	33 cl 85 kr
PAULANER, WEISSBIER Germany	50 cl 95 kr
POPPELS, LONDON LAGER, GLUTEN FREE	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 BUBBLE Les Grands Chais de France, France	75 kr
ÄPPELCIDER Golden Cider, Österlen	75 kr
WHITE CURRANT BUBBLE Rudenstams, Vättern, Sweden	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 ZWEIFELT BEERENAUSLESE Fernand Engel, Alsace, France	100 kr
NV EAST INDIA SOLERA CREAM Lustau, Jerez, Spain	95 kr



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