



## CHAMPAGNE

	Glass	75cl	150cl	300cl
N.V. Ruinart R de Ruinart	210,-	1 250,-	2 600,-	8 000,-
N.V. Ruinart Blanc de Blancs	345,-	1 900,-	3 900,-	10 000,-
N.V. Ruinart Rosé	375,-	2 100,-	4 300,-	12 000,-
2013 Dom Pérignon	780,-	4 700		

## SPRITZERS BY GRAND SOLEIL

**The Grand 75 195,-**

*Dry gin, lemon, lavender & Champagne*

**Summer Rose 195,-**

*Vetz Aperitivo & pinkgrapefruit soda*

**Strawberry Spritz 195,-**

*Strawberry infused vermouth bianco & Champagne*

**Fleur de Soleil 195,-**

*Elderflower liqueur, lemongrass, soda & Champagne*

**Limoncello bello 195,-**

*Limoncello & Champagne*

**Chandon Garden Spritz 175,-**

**Lampone 105,-**

*Raspberry, apple, lemon, sugar (Non alcoholic)*

**Pomme et gingembre 105,-**

*Apple, gingerbeer, lemon, sugar (Non alcoholic)*

## GIN & TONIC BY GRAND SOLEIL (5 CL)

**Norrbottnens Destilleri Sun & Tonic 274,-**

**Stockholm Bränneri Dry Gin & Tonic 174,-**

**Hernö Old Tom & Tonic 194,-**

**Ögin Nature & Tonic 274,-**

**Hellström Dry Gin & Tonic 219,-**

**Hendricks & Tonic 184,-**

## **TO START WITH ...**

**Bruschetta, prosciutto di parma 30 months ageing,  
Brillat savarin & green salad 145,-  
Croissant, scrambled eggs & truffle 165,-  
French fries with mayonnaise 95,-  
Olives 75,-**

### **SOLEIL BRUNCH MENU 495,-**

**\*The brunch menu cannot be altered**

**Bellini à la Soleil / Bellini á la Soleil Virgin**

**Bruschetta, prosciutto di parma 30 months ageing,  
Brillat Savarin & green salad**

**Eggs Benedict with smoked ham & horseradish**

**Tiramisu**

**The Grand Soleil fan**

### **COFFEE & TEA**

**Coffee 62,- // Tea 62,-  
Espresso 62,- // Cappuccino 64,- // Caffè Latte 64,-**

## À LA CARTE

**Huitres de Normandie 95,-**

*2x Oysters from Normandy, choice of mignonette, lemon or natural*

**Eggs Benedict, smoked ham with horseradish 275,-**

**Tagliatelle al Pomodoro\*\* 235,-**

**Salade Niçoise\* 295,-**

**Croque Monsieur & green salad 175,-**

**Vegetarian Croque Madame & green salad 175,-**

**Ragù Bolognese, pappardelle & Parmigiano 275,-**

**French fries & mayonnaise 95,-**

## RIVIERA BRUNCH SWEETS

**Yoghurt, honey and berries 125,-**

**Fresh fruit platter\*\* 155,-**

**Tiramisu 145,-**

**Grand profiterole, vanilla ice cream & chocolate sauce 135,-**

**Please inform us of any dietary restrictions as well as allergies**

**\* MSC**

**\*\* Vegan**

## WHITE WINES

	Glass	75cl
2022 Picpoul de Pinet, Gérard Bertrand, Languedoc, France	140,-	600,-
2022 Pecorino "Tarà", Cocci Grifoni, Marche, Italy	160,-	640,-
2023 "Di Gino" Bianco, San Lorenzo, Marche, Italy	170,-	700,-
2022 Mâcon La Roche "Levant" Rijckaert, Burgundy, France	185,-	740,-
2022 Chablis, Lucie Thieblemont, Burgundy, France	195,-	780,-
2022 Sancerre, Pascal Jolivet, Loire, France	200,-	850,-
2020 Bel Air, Les Quatre Pilliers, Loire, France*	285,-	1 800,-
2021 Meursault, Olivier Leflaive, Burgundy, France*	445,-	3 000,-

## ROSÉ WINES

	Glass	75cl
2023 Whispering Angel, Ch d' Esclans, Provence, France	185,-	720,-
2021 Cru Classé Rosé, Ch Galoupet, Provence, France *	250,-	1 500,-

## RED WINES

	Glass	75cl
2020 "Le Bois Jacou" Jean-Francois Mérieau, Loire, France	140,-	600,-
2022 "Nu" Vino Rosso, Gian Luca Colombo, Piedmont, Italy **	160,-	990,-
2022 Frappato, COS, Sicily, Italy	185,-	740,-
2016 Bordeaux Supérieur, Château Penin, Bordeaux, France	195,-	780,-
2021 Bourgogne Rouge, Albert Ponnelle, Burgundy, France	215,-	895,-
2018 Brunello di Montalcino, Col d'Orcia, Tuscany, Italy	235,-	950,-
2015 Cornas "Cuvée Casimir", F. Balthazar, Rhône, France *	245,-	1 500,-
2017 Margaux de Château de Margaux, Bordeaux, France *	285,-	1 800,-

\*These wines are served with Coravin, price is per 10 cl

\*\* 1 Liter bottle

## SWEET & FORTIFIED WINES

	Glass	Bottle
2023 Moscato d'Asti, Vietti, Piedmont, Italy 37,5cl	105,-	395,-
2019 Sauternes, Château Fontebrière, Bordeaux, France 37,5cl	130,-	595,-
Island Rich Madeira 5 years, Barbeito, Madeira, Portugal 75cl	120,-	850,-
Tawny Port 10 years, Graham's, Douro, Portugal	160,-	
Ratafia Solera, Henri Giraud, Champagne, France 6cl	210,-	

## WINE CELLAR SELECTION

### CHAMPAGNE & SPARKLING

N.V. Brut Réserve, Bérèche et Fils, Champagne, France	1 500,-
N.V. Blanc de Noirs "Grand Cru", Eric Rodez, Champagne, France	2 100,-
2015 Rosé, Pol Roger, Champagne, France	1 900,-
2020 Brut Zero Cuvée S, Domaine du Pélican, Jura, France	1 000,-
2018 Blancs de Noirs, Alessandra Divella, Lombardy, Italy	2 100,-

### WHITE WINES

2019 Morstein Riesling GG, Weingut Wittman, Rheinhessen, Germany	1 400,-
2021 Mâcon-Verzè, Domaine Leflaive, Burgundy, France	1 300,-
2018 Arbois Savagnin Ouillé, Domaine du Pélican, Jura, France	1 100,-
2022 Argile Blanc, Domaine des Ardoisières, Savoie, France	1 100,-
2021 Derthona, Francesco landolo, Piedmont, Italy	900,-
2009 "Il San Lorenzo" Bianco, San Lorenzo, Marche, Italy	2 000,-
2019 "Peugh Vineyard" Chardonnay, Anthill Farms, California, USA	1 500,-

### RED WINES

2020 Marsannay, Meo-Camuzet, Burgundy, France	2 500,-
2018 Barolo "Monprivato", G. Mascarello, Piedmont, Italy	4 800,-
2017 Santenay 1er Cru "Clos Faubard", Mestre, Burgundy, France	1 500,-
2015 Grotte Alte, Arianna Occhipinti. Sicily, Italy	1 300,-
2018 Etna Rosso "Feudo", Girolamo Russo, Sicily, Italy	1 500,-
2020 "Montcalmés", Terrasses du Larzac, Languedoc, France	1 200,-
2021 Pinot Noir, Cloudy Bay, Marlborough, New Zealand	1 000,-



Looking for more wine? Our wine cellar list is also available.

## **DRAFT BEER**

**Menabrea, Italy 94,-**  
**Spendrups Signatur, Sweden 92,-**

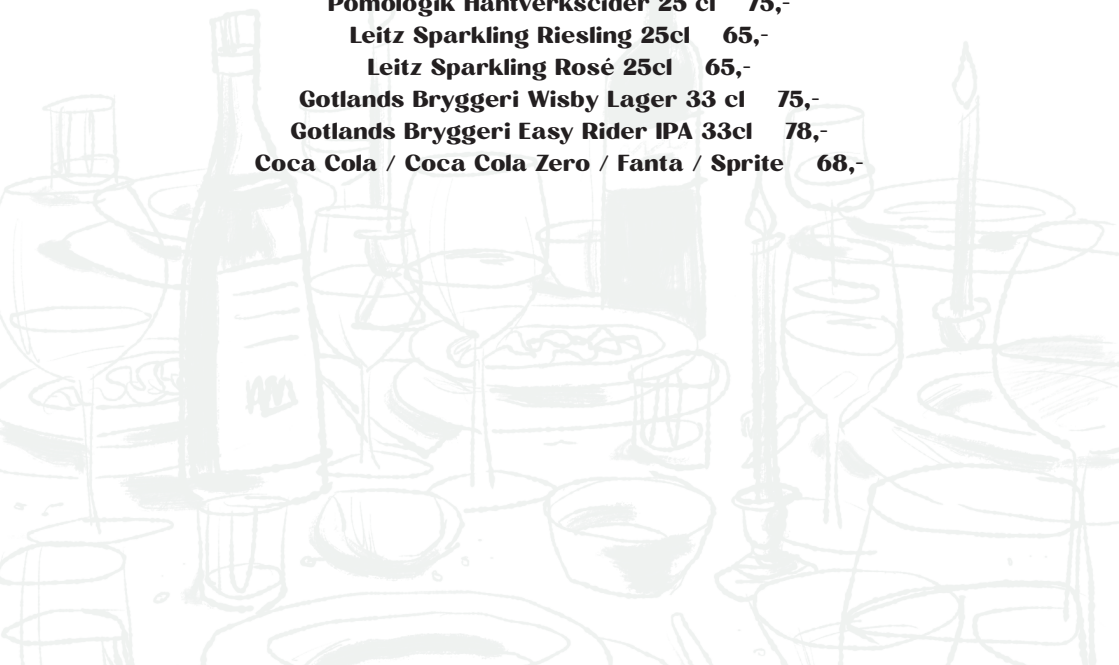
## **BOTTLED BEER AND CIDER**

**Omaka x Grand Hôtel 1874 Anniversary Beer 98,-**  
**Gotlands Bryggeri Sitting Bulldog IPA, Sweden 105,-**  
**Baladin Nazionale Blond Ale, Italy 95,-**

**Boulard Cidre de Normandie, France 95,-**  
**Golden Cider Company Apple, Sweden 110,-**

## **NON-ALCOHOLIC**

**Water service sparkling / filtered still 35,-**  
**Filtered Sparkling / Still Water 75 cl 72,-**  
**Real Raspberry 33 cl 70,-**  
**Pomologik Hantverkscider 25 cl 75,-**  
**Leitz Sparkling Riesling 25cl 65,-**  
**Leitz Sparkling Rosé 25cl 65,-**  
**Gotlands Bryggeri Wisby Lager 33 cl 75,-**  
**Gotlands Bryggeri Easy Rider IPA 33cl 78,-**  
**Coca Cola / Coca Cola Zero / Fanta / Sprite 68,-**



Seeking that Soleil-kissed look while staying protected?

Simply inform our attentive staff, and they will bring sunscreen or glow oil directly to your table.

## THE GRAND SOLEIL FAN

Cool down with our Riviera fan and learn the secrets behind

“The language of the fan” 195,-

