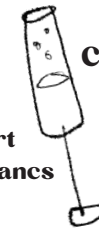


THE GRAND SOLEIL FAN

Cool down with our Riviera fan and learn the secrets behind
 "The language of the fan" 195,-



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,-
2015 Dom Pérignon	780,-	4 700		

SIGNATURE COCKTAILS

Cedro Negroni 195,-

Sipsmith Gin, Cocchi Extra Dry, Aqua di Cedro

Mediterranean Old Fashioned 195,-

Naked Malt, Woodford Reserve, Amer Picon, peach bitters

Cantaloupe Highball 195,-

Sipsmith Gin, Cantaloupe, Basil, soda



GIN & TONIC BY GRAND SOLEIL (5 CL)

Norrbottens Destilleri Sun & Tonic	274,-
Stockholm Bränneri Dry Gin & Tonic	174,-
Hernö Old Tom & Tonic	194,-
Ôgin Nature & Tonic	274,-
Hellström Dry Gin & Tonic	219,-
Hendricks & Tonic	184,-

APPETIZERS

Bläckfisk med piment d'espelette <i>Octopus with piment d'espelette</i>	95,-
Kronärtskocka med sardellmayonnäs och citron <i>Artichoke with anchovy mayonnaise and lemon</i>	105,-
Oxtartar med Parmesan, tryffel och crostini <i>Tenderloin tartare with Parmesan, truffle and crostini</i>	155,-
Grillad rödräka med vitlök, persilja och citron <i>Grilled red shrimp with garlic, parsley and lemon</i>	115,-
Getost-ricotta med crostini (VEG) <i>Goat's cheese-ricotta with crostini (VEG)</i>	95,-
Ostron från Normandie <i>2pcs, 6pcs or 12pcs</i> <i>Oysters from Normandy, choice of mignonette, lemon or natural</i>	95,-/245,-/475,-



COLD PLATES

Kalvtartar, dijonnaise, champinjoner, fransk vattenkrasse <i>Veal tartare, dijonnaise, mushrooms & french water cress</i>	255,-
Salade Niçoise* <i>Salade Niçoise*</i>	295,-
Avokado sallad, vinaigrette och pinjenötter (V) <i>Avocado salad, vinaigrette & pine nuts (V)</i>	195,-



Please let us know if you have any allergies or dietary restrictions

* - MSC / (V) - Vegan / (VEG) - Vegetarian

CALVADOS (6cl)

Lauriston Calvados Fine, France	168,-
Lemorton Calvados 1980, France	720,-
Camut Calvados 12 ans d'Age, France	570,-



COGNAC (6cl)

Hennessy VS, France	168,-
Delamain Pale & Dry XO, France	264,-
Delemain Réserve de la Famille "Grande Champagne", France	395,-/cl
Hennessy XO, France	480,-

GRAPPA & EAU-DE-VIE (6cl)

Nardini Grappa, Italy	210,-
Romani Levi Grappa Riserva, Italy	384,-
Cappellano Grappa, Italy	420,-
Cazottes Poire Williams, France	390,-
Cazottes Pomme Pomme, France	390,-

RUM & LIQUERS (6cl)

Eminente, Cuba	240,-
Flor de Caña 12, Nicaragua	288,-
Foursquare Indelible, Barbados	570,-
Ricard Pastis	180,-
Roulot Abricot, France	330,-
Roulot Citron, France	330,-

SCOTCH SINGLE MALT & AMERICAN WHISKEY (6cl)

Ardbeg 10 y.o., Islay	210,-
Macallan 12 y.o., Speyside	300,-
Macallan 25 y.o., Speyside	540,-/cl
Monkey Shoulder, Scotland	210,-
Makers Mark 46, Kentucky	270,-
Blanton's Straight From Barrel, Kentucky	312,-
Whistle Pig 12 yrs Rye, Kentucky	528,-
Mackmyra "Identitet", Sweden	300,-



DRAFT BEER

Menabrea, Italy
Spendrups Signatur, Sweden



94,-
92,-

BOTTLED BEER AND CIDER

Omaka x Grand Hôtel 1874 Anniversary Beer
Gotlands Bryggeri Sitting Bulldog IPA, Sweden
Boulard Cidre de Normandie, France
Golden Cider Company Apple, Sweden

98,-
105,-
95,-
110,-

NON ALCOHOLIC BEVERAGES

Water service sparkling / filtered still
Filtered Sparkling / Still Water 75 cl
Real Raspberry 33 cl
Pomologik Hantverkscider 25 cl
Leitz Sparkling Riesling 25cl
Leitz Sparkling Rosé 25cl
Gotlands Bryggeri Wisby Lager 33 cl
Gotlands Bryggeri Easy Rider IPA 33cl
Coca Cola / Coca Cola Zero / Fanta / Sprite



35,-
72,-
70,-
75,-
65,-
65,-
75,-
78,-
68,-

COFFEE AND TEA

Coffee, Americano, Espresso
Caffe Latte, Cappuccino
Tea
Irish Coffee, Tullamore Dew

62,-
64,-
62,-
195,-

NON ALCOHOLIC COCKTAILS

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

105,-

Pomme et gingembre
Apple, gingerbeer, lemon, sugar (Non alcoholic)

105,-

WARM PLATES

Bouillabaisse med aioli
Bouillabaisse with aioli

345,-

Torskrygg, butternut pumpa, schalottenlök, beurre blanc
Cod, butternut pumpkin, shallots, beurre blanc

285,-

Gnudi, kantareller, bondbönor, parmesan och tryffel (VEG)
Gnudi, chanterelles, broad beans, Parmesan and truffle

275,-

Kyckling escalope, kronärtskocka, Parmesan, citron
Chicken escalope, artichoke, Parmesan, lemon

245,-

Pappardelle med ragù alla Bolognese
Pappardelle with Bolognese sauce

275,-

Oxfile med pepparsås och pommes frites Kalmars län
Beef tenderloin, pepper sauce with French fries

395,-



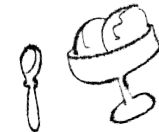
ICE CREAM & SORBET

Pistageglass, chokladglass, vaniljglass
Pistachio ice cream, chocolate ice cream, vanilla ice cream

65,-

Körsbärssorbet (V), citronsorbet (V)
Cherry sorbet (V), lemon sorbet (V)

65,-



SWEETS

Tiramisu

145,-

Chokladmousse, karameliserade hasselnötter, apelsin (V)
Chocolate mousse, caramelised hazelnuts, orange (V)

125,-

Clafoutis med saffransglass
Clafoutis with saffron ice cream

145,-

Grand profiterole, vaniljglass och chokladsås
Grand profiterole, vanilla ice cream & chocolate sauce

135,-



WHITE WINES

	Glass	75cl
2022 Picpoul de Pinet, Gérard Bertrand, Languedoc, France	140,-	600,-
2023 "Di Gino" Bianco, San Lorenzo, Marche, Italy	165,-	680,-
2020 Savennière "L'effet Papillon", Mulonnière, Loire, France	185,-	720,-
2022 Chablis, Lucie Thieblemont, Burgundy, France	195,-	780,-
2022 Sancerre, Pascal Jolivet, Loire, France	200,-	850,-
2020 Bel Air, Les Quatre Piliers, 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
2022 "Maintenant ou Jamais" Ch. Ponzac, Cahors, France	140,-	600,-
2020 Rosso di Caparsa, Caparsa, Tuscany, Italy	165,-	680,-
2018 Bordeaux Supérieur, Ch. L'isle Fort, Bordeaux, France	195,-	780,-
2021 Bourgogne Rouge, Albert Ponnelle, Burgundy, France	215,-	895,-
2019 Brunello di Montalcino, Col d'Orcia, Tuscany, Italy	235,-	950,-
2013 Gattinara Riserva, Petterino, Piedmont, Italy *	215,-	1 250,-
2017 Margaux de Château de Margaux, Bordeaux, France *	285,-	1 800,-

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

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-Verzé, 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,-
2015 Morey-Saint Denis "Clos Solon" Fourrier, Burgundy, France	2 300,-
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.

