



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,-
Ógin Nature & Tonic	274,-
Hellström Dry Gin & Tonic	219,-
Hendricks & Tonic	184,-

SOLEIL BRUNCH MENU 495,-

***The brunch menu cannot be altered**

Bellini à la Soleil / Bellini à 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

Please inform us of any dietary restrictions as well as allergies

*** MSC - Certified Sustainable Seafood**

**** Vegan**

RIVERA BRUNCH À LA CARTE

Olives 75,-

Huitres de Normandie 95,-

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

Pulpo, piment d'espelette 95,-

Croissant, scrambled eggs & truffle 165,-

**Bruschetta, prosciutto di parma 30 months ageing, Brillat savarin
& green salad 145,-**

Eggs Benedict with smoked ham from Nibble Gård & horseradish 275,-

Vegetarian Croque Madame & green salad 175,-

Tenderloin tartare with Parmesan, truffle & french fries 295,-

Salade Niçoise* 295,-

Ragù Bolognese, pappardelle & Parmigiano 275,-

Steak Frites with dijonnaise & side salad 285,-

French fries with mayonnaise, Parmesan & truffle 135,-

RIVIERA BRUNCH SWEETS

Yoghurt, honey and berries 125,-

Fresh fruit platter 155,-**

Tiramisu 145,-

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

Pistachio ice cream, chocolate ice cream, vanilla ice cream 65,-

Cherry sorbet, lemon sorbet** 65,-**

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 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
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, Bérêche 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.

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,-

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,-

COFFEE & TEA

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

THE GRAND SOLEIL FAN

Learn the secrets behind “The language of the fan”
with our Riviera fan 195,-



