

### 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

<b>Bläckfisk med piment d'espelette</b> <i>Octopus with piment d'espelette</i>	95,-
<b>Kronärtskocka med getost-ricotta och citron (VEG)</b> <i>Artichoke with goat's cheese ricotta and lemon (VEG)</i>	105,-
<b>Foie Gras med honung och pistage</b> <i>Foie Gras with honey and pistachio</i>	165,-
<b>Grillad rödräka med vitlök, persilja och citron</b> <i>Grilled red shrimp with garlic, parsley and lemon</i>	115,-
<b>Ankrilette på surdegsbröd</b> <i>Duck rilette on sour dough bread</i>	125,-
<b>Ostron från Normandie</b> <i>2pcs, 6pcs or 12pcs</i> <i>Oysters from Normandy, choice of mignonette, lemon or natural</i>	95,-/245,-/475,-



## COLD PLATES

<b>Oxtartar med tryffel, parmesan och pommes frites</b> <i>Tartar of beef with truffle, parmesan cheese and french fries</i>	295,-
<b>Salade Niçoise*</b> <i>Salade Niçoise*</i>	295,-
<b>Avokado sallad, vinaigrette och pinjenötter (V)</b> <i>Avocado salad, vinaigrette &amp; pine nuts (V)</i>	195,-
<b>Poisson cru på hälleflundra, fänkål, oliver &amp; apelsin</b> <i>Halibut poisson cru, fennel and orange</i>	225,-

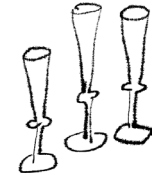


Please let us know if you have any allergies or dietary restrictions

\* - 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,-  
75,-  
75,-  
70,-  
70,-  
75,-  
78,-  
70,-

## COFFEE AND TEA

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

64,-  
66,-  
64,-  
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 med butternut pumpa, schalottenlök, beurre blanc  
*Cod with butternut pumpkin, shallots, beurre blanc*

285,-

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

275,-

Kyckling escalope med kronärtskocka, parmesan och citron  
*Chicken escalope with artichoke, Parmesan and 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 med karameliserade hasselnötter och apelsin (V)  
*Chocolate mousse with caramelised hazelnuts and orange (V)*

125,-

Clafoutis med saffransglass  
*Clafoutis with saffron ice cream*

145,-

Grand profiterole med vaniljglass och chokladsås  
*Grand profiterole with 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,-
2016 Côtes du Jura "Cuvée Florine" Ganevat, Jura, France*	280,-	1 700,-
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 Iandolo, 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.

