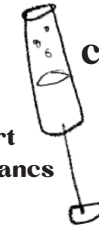


### THE GRAND SOLEIL FAN

Learn the secrets behind  
 “The language of the fan” with our Riviera 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            | 795,- | 4 900,- |         |          |

### 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)

|                                    |       |
|------------------------------------|-------|
| Taggiasco Gin & Tonic              | 200,- |
| 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,- |

## APPETIZERS

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



## COLD PLATES

|  |       |
|--|-------|
| <b>Oxtartar med tryffel, Gruyèreost och pommes frites</b><br><i>Tartar of beef with truffle, Gruyère cheese and french fries</i> | 295,- |
| <b>Salade Niçoise*</b><br><i>Salade Niçoise*</i>   | 295,- |
| <b>Avokado sallad, vinaigrette och pinjenötter (V)</b><br><i>Avocado salad, vinaigrette &amp; pine nuts (V)</i>                  | 195,- |
| <b>Poisson cru på hälleflundra, fänkål, oliver &amp; apelsin</b><br><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 & POMMEAU (6cI)

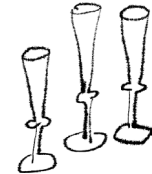
|                                     |       |
|-------------------------------------|-------|
| Lauriston Calvados Fine, France     | 168,- |
| Camut Calvados 12 ans d'Age, France | 570,- |
| Dupont Pommeau, France              | 168,- |

## COGNAC & ARMAGNAC (6cI)

|  |       |
|--|-------|
| Hennessy VS Cognac, France                       | 168,- |
| Hennessy XO Cognac, France                       | 480,- |
| Darroze Grand Assemblage 12 yrs Armagnac, France | 252,- |

## GRAPPA & EAU-DE-VIE (6cI)

|                                   |       |
|-----------------------------------|-------|
| Nardini Grappa, Italy             | 210,- |
| Romani Levi Grappa Riserva, Italy | 384,- |
| Cazottes Poire Williams, France   | 390,- |



## RUM & LIQUERS (6cI)

|                                |       |
|--------------------------------|-------|
| Eminente, Cuba                 | 240,- |
| Flor de Caña 12 yrs, Nicaragua | 288,- |
| Ricard Pastis, France          | 180,- |
| Roulot Abricot, France         | 330,- |

## WHISKY (6cI)

|   |       |
|---|-------|
| Ardbeg 10 yrs Single Malt, Islay, Scotland      | 210,- |
| Macallan 12 yrs Single Malt, Speyside, Scotland | 300,- |
| Blanton's Straight From Barrel, Kentucky, USA   | 312,- |
| Mackmyra "Identitet", Sweden                    | 300,- |
| Coperies Whisky Francais, France                | 000,- |



This is a selection of our digestifs, please ask your waiter for the full list

## 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 Sparkling 75 cl  
Real Raspberry 33 cl  
Pomologik Ingrid Marie Apple 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,-

Gnocchi med pumpa, grönkål, pinjenötter, smörsås & tryffel (veg)  
*Gnocchi, pumpkin, kale, pine nuts, butter sauce & truffle (veg)*

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

65,-

*Pistachio ice cream, chocolate ice cream, vanilla ice cream*

Körsbärssorbet (V), citronsorbet (V)

65,-

*Cherry sorbet (V), lemon sorbet (V)*



## 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    |
|--|-------|---------|
| 2023 Picpoul de Pinet, Gérard Bertrand, Languedoc, France      | 140,- | 600,-   |
| 2023 "Di Gino" Bianco, San Lorenzo, Marche, Italy              | 165,- | 680,-   |
| 2020 Savennières "L'effet Papillon", Mulonnière, Loire, France | 185,- | 720,-   |
| 2022 Chablis, Lucie Thieblemont, Burgundy, France              | 195,- | 780,-   |
| 2023 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,-   |
| 2022 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,- |
| 2018 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.

