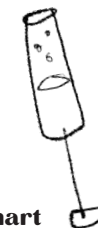


### THE GRAND SOLEIL FAN

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*

**Chandon Garden Spritz 175,-**

**Classic Negroni 195,-**

*Sipsmith Gin, Cadier Vermouth blend, Campari*

**Classic Dry Martini 195,-**

*Sipsmith Gin, Cocchi extra dry*



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

Taggiasco Gin & Tonic	224,-
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> <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>Friterade grodlår med aioli, citron och färska örter</b> <i>Deep-fried frog legs with aioli, lemon and fresh herbs</i>	135,-
<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, Gruyèreost och pommes frites</b> <i>Tartar of beef with truffle, Gruyère 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>Charkuterier med olivpaté</b> <i>Charkuteries with olive pâté</i>	195,-
<b>Ostvagn med tillbehör</b> <i>Cheese trolley with accompaniments</i>	pr pcs 75,-



## CALVADOS & POMMEAU (6cl)

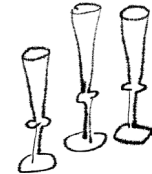
Lauriston Calvados Fine, France	168,-
Camut Calvados 12 ans d'Age, France	570,-
Dupont Pommeau, France	168,-

## COGNAC & ARMAGNAC (6cl)

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

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

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



## RUM & LIQUERS (6cl)

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

## WHISKY (6cl)

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	270,-



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

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

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

## 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  
Three Cents Ginger Beer / Grapefruit Soda  
Coca Cola / Coca Cola Zero / Fanta / Sprite



35,-  
72,-  
75,-  
75,-  
70,-  
70,-  
75,-  
78,-  
72,-  
70,-

## COFFEE AND TEA

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

64,-  
66,-  
195,-

## NON ALCOHOLIC COCKTAILS

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

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

105,-  
  
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.

