

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,-

Glenmorangie, Whistlepig Rye, 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

Ostron (M. Gigas, svenska handplockade) <i>Oyster (M. Gigas, swedish handpicked)</i>	pr pcs	75,-	6 pcs	375,-
Bläckfisk med piment d'espelette <i>Octopus with piment d'espelette</i>				95,-
Kronärtskocka med getost-ricotta och citron (VEG) <i>Artichoke with goat's cheese ricotta and lemon (VEG)</i>				105,-
Foie Gras med honung och pistage <i>Foie Gras with honey and pistachio</i>				165,-
Grillad rödräka med vitlök, persilja och citron <i>Grilled red shrimp with garlic, parsley and lemon</i>				115,-
Escargots med ört- och vitlökssmör <i>Escargots with herb and garlic butter</i>				155,-



COLD PLATES

Oxtartar med tryffel, Gruyèreost och pommes frites <i>Tartar of beef with truffle, Gruyère cheese and french fries</i>				295,-
Salade Niçoise* <i>Salade Niçoise*</i>				295,-
Avokadosallad, vinaigrette och pinjenötter (V) <i>Avocado salad, vinaigrette & pine nuts (V)</i>				195,-
Charkuterier med olivpaté <i>Charkuteriers with olive pâté</i>				195,-
Ostvagn med tillbehör <i>Cheese trolley with accompaniments</i>	pr pcs	75,-		



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

* - MSC (Certified Sustainable Seafood)

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

CALVADOS & POMMEAU (6cl)

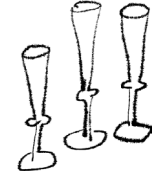
Lauriston Calvados Fine, France	168,-
Camut Calvados 12 ans d'Age, France	570,-
Dupont Pommeau, France	168,-

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

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
Golden Cider Company Rhubarb 33 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 ragu 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 karamelliserade hasselnötter och apelsin (V)
Chocolate mousse with caramelised hazelnuts and orange (V)

125,-

Tarte Tatin med vaniljglass
Tarte Tatin with vanilla 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,-
2022 Beaujolais Blanc, Mee Godard, Beaujolais, France	170,-	700,-
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, Génot-Boulangier, Burgundy, France*	345,-	2 300,-

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
2021 Côtes du Rhône, E. Guigal, Rhône, France	140,-	600,-
2020 Rosso di Caparsa, Caparsa, Tuscany, Italy	165,-	680,-
2021 Etna Rosso, Tenuta delle Terre Nere, Sicily, Italy	185,-	740,-
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,-
2019 Brandini, Alta Langa, Piedmont, Italy	1 100,-
2018 Blancs de Noirs, Alessandra Divella, Lombardy, Italy	2 100,-

WHITE WINES

2022 Riesling Aulerde GG, Weingut Wittman, Rheinhessen, Germany	1 600,-
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

2021 Pinot Noir, Cloudy Bay, Marlborough, New Zealand	1 000,-
2020 Marsannay, Meo-Camuzet, Burgundy, France	2 500,-
2015 Grotte Alte, Arianna Occhipinti, Sicily, Italy	1 300,-
2020 "Montcalmés", Terrasses du Larzac, Languedoc, France	1 200,-
2018 Barolo "Monprivato", G. Mascarello, Piedmont, Italy	4 800,-
2020 Zinfandel "Geyserville", Ridge Vineyards, California, USA	1 450,-
2017 Los Altos, Pago de los Balagüeses, Valencia, Spain	1 500,-
2018 Rosso di Montalcino, Biondi Santi, Tuscany, Italy	2 500,-

Looking for more wine? Our wine cellar list is also available.

