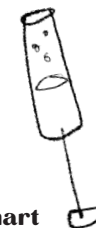


### THE GRAND SOLEIL FAN

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*

**Limoncello Royal 195,-**

*Sipsmith Gin, Limoncello, Champagne Cordial, Lemon, 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>Ostron (M. Gigas, svenska handplockade)</b> <i>Oyster (M. Gigas, swedish handpicked)</i>	pr pcs	75,-	6 pcs	375,-
<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>Stekt Kammussla* med bacon, blodapelsin &amp; dragon</b> <i>Pan-fried Scallops with bacon, blood orange and tarragon</i>				135,-
<b>Knivmusslor med aioli, färska örter &amp; citron-</b> <i>Razor clams with aioli, fresh herbs and lemon</i>				115,-



## 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>Avokadosallad, vinaigrette och pinjenötter (V)</b> <i>Avocado salad, vinaigrette &amp; pine nuts (V)</i>				195,-
<b>Charkuterier med olivpaté</b> <i>Charkuteriers with olive pâté</i>				195,-
<b>Ostvagn med tillbehör</b> <i>Cheese trolley with accompaniments</i>			pr pcs	75,-



Please ask us where the meat comes from and kindly let us know if you have any allergies

\* - MSC (Certified Sustainable Seafood)

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

## CALVADOS & POMMEAU (6cl)

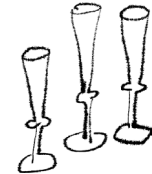
Lauriston Calvados Fine, France	168,-
Camut Calvados 12 ans d'Age, France	570,-
Dupont Pommeau, France	168,-

## 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

Sparkling Water service  
Real Raspberry  
Golden Cider Company Rhubarb 27,5cl  
Leitz Sparkling Riesling 25cl  
Leitz Sparkling Rosé 25cl  
Gotlands Bryggeri Wisby Lager  
Gotlands Bryggeri Easy Rider IPA  
Three Cents Ginger Beer / Grapefruit Soda 20cl  
Coca Cola / Coca Cola Zero / Fanta / Sprite



35,-  
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,-

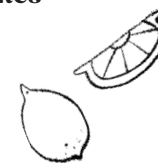
## NON ALCOHOLIC COCKTAILS

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 från Kalmar län med pepparsås och pommes frites  
*Beef tenderloin from Kalmar, 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 karamelliserade hasselnötter och apelsin (V)  
*Chocolate mousse with caramelised hazelnuts and orange (V)* 125,-  
  
Crème caramel med vispad grädde & hallon  
*Crème caramel with whipped cream and raspberries* 135,-  
  
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,-
2021 Meursault, Génot-Boulangier, Burgundy, France*	345,-	2 300,-
2020 Renard Buisson, Dagueneau, Loire, France*	355,-	2 500,-

## 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,-
2020 Barolo, Sobrero, Piedmont, Italy	275,-	1 250,-
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 Alta Langa, Brandini, 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 landolo, Piedmont, Italy	900,-
2009 "Il San Lorenzo" Bianco, San Lorenzo, Marche, Italy	2 000,-
2022 "Watson Ranch" Chardonnay, Arnot-Roberts, California, USA	1 400,-

## 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.

