

A LA CARTE

SUN-WED 11.00-00.30 THU-SAT 11.00-01.30

CLASSIC LUXURY

Caviar Osietra Blonde 30 g or	1 555,-
50 g, classic condiments	2 255,-
Bleak roe from Kalix 30 g, classic condiments	435,-
Langoustines*, lemon and aioli	305,-
Paleta de Pata Negra 70 g	225,-
Half dozen oysters	375,-
Kobe beef 100 g (BMS 9)	795,-
Soy mayonnaise, sesame, gari, spring onions	

SMALL APPETIZERS

Fried green asparagus and herb mayonnaise	185,-
Pickled gherkin, smetana and honey	115,-
Raw vegetable sticks and green chili dip	165,-

SIDES

Pommes frites	V 45,-
Pommes frites with truffle	195,-
Small green salad with vinaigrette	V 155,-

BREAD DISHES

Avocado toast, herbs, lime, jalapeños & white onion	V 155,-
Double smash Wagyu cheeseburger	305,-
Club sandwich	295,-
Shrimp* sandwich	285,-
Eggs Benedict with horseradish	285,-

SALADS

Shrimp* salad, horseradish and trout roe*	335,-
Caesar salad, chicken, Parmesan cheese and croutons	305,-
Grand Hôtel's kale salad, chicken and avocado	315,-

PLATES

Swedish sirloin steak, pommes frites, herb salad, and Béarnaise sauce	415,-
Fish* and chips, cucumber mayonnaise and lemon	325,-
Crispy tofu wok	v 245,-
Grand omelette	205,-

CHEESE & SWEETS

Selection of cheese and condiments	225,-
Elderflower parfait with fresh strawberries and lime	165,-
Vanilla ice cream and warm chocolate sauce	155,-
Apple sorbet with fresh apple and Champagne	v 145,-
Fresh fruit and berries	v 205,-

KIDS CHOICE

Pasta Bolognese and Parmesan cheese	95,-
Cornflakes-fried chicken, mayonnaise and lemon	95,-

*MSC (Certified Sustainable Seafood)
v – vegan

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