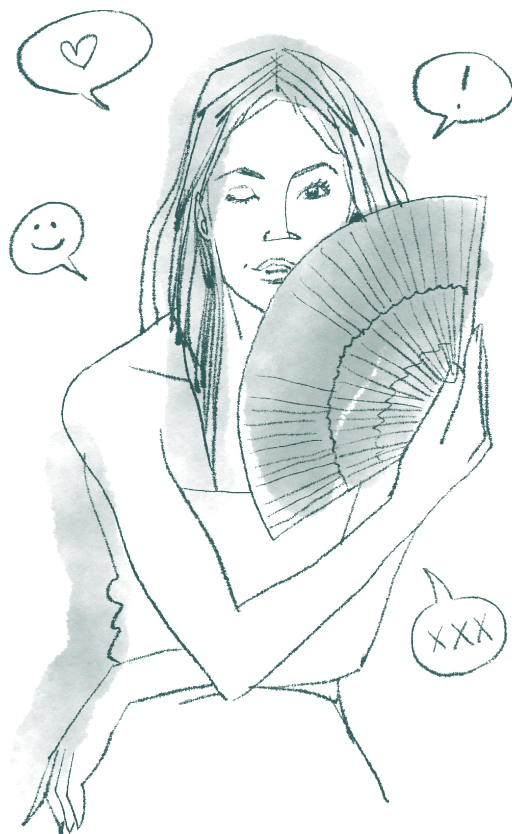


THE GRAND SOLEIL FAN

Cool down with our Riviera fan and learn the secrets behind
 “The language of the fan” 195,-



COCKTAILS BY GRAND SOLEIL

Grand Soleil 75 195,-
Dry Gin, Lemon, Sugar, Champagne, Lavender

Rhubarb Sbagliato 195,-
Rhubarb Sparkling Wine, Dry Gin, Bitter

Limoncello Collins 195,-
Dry Gin, Limoncello, Lemon, Sugar, Soda

Normandie Mule 195,-
Calvados, Pommeau, Lime, Gingerbeer

Cocktail au Café 195,-
*Cognac, Coffee Liqueur, Grand Marnier,
 Crème de Cacao, Sugar, Cream*



GIN & TONIC BY GRAND SOLEIL (6 CL)

Stockholm Bränneri Dry Gin & Tonic 195,-
Hernö Old Tom & Tonic 195,-
Lyden Pink Gin & Tonic 195,-
Ógin Nature & Tonic 250,-
Hellström Dry Gin & Tonic 195,-
Hendricks & Tonic 225,-
Hendricks Neptunia & Tonic 250,-
Hendricks Flora Adora & Tonic 250,-

CHAMPAGNE

	Glass	75cl	150cl	300cl
N.V. Ruinart R de Ruinart	225,-	1 295,-	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,-

To start with...

Huitres Creuses*

Oysters Creuses*

Your choice of mignonette, lemon or natural



95,-

Polpo & piment d'espelette

Squid with piment d'espelette

95,-

Gnocco fritto pomodoro, erbe fresche (V)

Fried foccacia dough, tomato, fresh herbs (V)

75,-

Crème de Paté de Campagne

Crème mousse made from country paté



85,-

COLD PLATES

Tartare de veau, dijonnaise, champignons, cresson

Veal tartare, dijonnaise, mushrooms & French water cress

255,-

Burrata, pomodori al forno, olive, erbe fresche (VEG)

Burrata, baked tomatoes, olives & fresh herbs

275,-

Salade composée à l'avocat, vinaigrette, pignon de pin (V)

Avocado salad, vinaigrette, pine nuts (V)

195,-

Selezione di salumi di Grand Soleil

Grand Soleils selection of charcuterie

185,-

Chariot à fromage (VEG)

Cheese trolley (VEG)



75,-/pp

Please let us know if you have any allergies

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



CALVADOS (6cI)

Lauriston Calvados Fine, France 168,-
Lemorton Calvados 1980, France 720,-
Camut Calvados 12 ans d'Age, France 570,-



COGNAC (6cI)

Hennessy VS, France 168,-
Delamain Pale & Dry XO, France 264,-
Hennessy XO, France 480,-

GRAPPA & EAU-DE-VIE (6cI)

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

RUM & PREMIUM LIQUERS (6cI)

Eminente, Cuba 240,-
Flor de Caña 12, Nicaragua 288,-
Foursquare Indelible, Barbados 570,-
Roulet Abricot 330,-
Roulet Citron 330,-

SCOTCH SINGLE MALT & AMERICAN WHISKEY (6cI)

Ardbeg 10 y.o., Islay 210,-
Macallan 12 y.o., Speyside 300,-
Macallan 25 y.o., Speyside 540,-
Monkey Shoulder, Scotland 210,-
Makers Mark 46, Kentucky 270,-
Blanton's Straight From Barrel, Kentucky 312,-
Whistle Pig 12 yrs Rye, Kentucky 528,-



DRAFT BEER

Menabrea, Italy 94,-
Spendrups Signatur, Sweden 92,-

BOTTLED BEER AND CIDER

Paulaner Weissbier 50cl, Germany 125,-
Omaka Venice, Sweden 108,-
Gotland Sitting Bulldog IPA, Sweden 105,-
Gotland Peachy Bulldog Pale Ale, Sweden 105,-
Baladin Nazionale Blond Ale, Italy 95,-

Boulard Cidre de Normandie, France 95,-
Golden Cider Company Apple, Sweden 110,-



NON-ALCOHOLIC

Water service sparkling / filtered still 35,-
Filtered Sparkling / Still Water 75 cl 72,-
Real Raspberry 33 cl 70,-
Pomologik Hantverkscider 25 cl 75,-
Leitz Sparkling Riesling 25cl 65,-
Leitz Sparkling Rosé 25cl 65,-
Melleruds Pilsner 33 cl 75,-
Gotland Easy Rider IPA 33cl 78,-
Coca Cola / Coca Cola Zero / Fanta / Sprite 68,-

COFFEE AND TEA



Coffee 62,-
Tea 62,-
Espresso 62,-
Americano 62,-
Cappuccino 64,-
Caffè Latte 64,-
Irish Coffee, Tullamore Dew 195,-



WARM PLATES

Pizza di Prosciutto di Parma 195,-
Pizza with Parma ham, tomato, stracciatella di bufala

Bouillabaisse 325,-
Southern French fish & shellfish soup

Gnudi, tartufo, funghi di bosco, cavoletti di Bruxelles (VEG) 275,-
Gnudi, truffles, forest mushrooms, Brussel sprouts

Scaloppina di pollo, carciofo, Parmigiano, limone 245,-
Chicken escalope, artichoke, Parmesan, lemon

Moules frites 285,-
Mussels and French fries

Pappardelle al ragù alla Bolognese 275,-
Pappardelle with Bolognese sauce

Filet mignon au poivre avec ses pommes frites 365,-
Pepper beef tenderloin with french fries

Canard "du Soleil", chicorée rouge, panais, noix 295,-
Duck breast, red chicory, parsnip, walnuts



ICE CREAM & SORBET

Choice of :
Pistachio ice cream, chocolate ice cream, vanilla ice cream 65,-
Raspberry sorbet (V), chocolate sorbet (V) 65,-



SWEETS

Tiramisu 145,-

Mousse au chocolat 125,-
Chocolate mousse

Pêche, framboise, glace à la vanille, sabayon 165,-
Peach, raspberries, vanilla ice cream, sabayonne

Grand profiterole, glace à la vanille, sauce au chocolat 135,-
Grand profiterole, vanilla ice cream, chocolate sauce

Macaron 55,-



WHITE WINES

	Glass	75cl
2021 Cocci Grifoni, Pecorino Tarà, Marche, Italy	160,-	640,-
2019 Château de Passavant, Le Chardonnay, Loire, France	170,-	700,-
2022 Pascal Jolivet, Sancerre, Loire, France	185,-	750,-
2021 Lucie Thieblemont, Chablis, Burgundy, France	195,-	780,-
N.V. Jostmeyer, Fleur de Lotus, Alsace, France	205,-	850,-

ROSÉ WINES

	Glass	75cl
2021 Ch d' Esclans, Whispering Angel, Provence, France	185,-	720,-
2021 Ch Galoupet, Cru Classé, Provence, France	375,-	1 500,-

RED WINES

	Glass	75cl
2021 Tenuta della Terra Nere, Etna Rosso, Sicily, Italy	160,-	650,-
2021 Boniperti, Nebbiolo "CARLiN", Piedmont, Italy	170,-	700,-
2016 Château Penin, Bordeaux Supérieur, Bordeaux, France	195,-	780,-
2021 Albert Ponnelle, Bourgogne Rouge, Burgundy, France	215,-	895,-
2018 G. Fenocchio, Barolo, Piedmont, Italy	285,-	1 300,-

SWEET WINES

	Glass	Bottle
2021 Vietti, Moscato d'Asti, Piedmont, Italy 37,5cl	105,-	395,-
2019 Châteu Fontebride, Sauternes, Bordeaux, France 37,5cl	130,-	595,-

FORTIFIED WINES

	Glass	Bottle
Barbeito, Island Rich Madeira 5 years, Madeira, Portugal 75cl	120,-	850,-
Graham's Tawny Port 10 years, Douro, Portugal	160,-	
Henri Giraud Ratafia Solera "90-16", Champagne, France	210,-	



WINE CELLAR SELECTION

CHAMPAGNE & SPARKLING

N.V. Brut Réserve, Bérèche et Fils, Champagne, France	1 500,-
N.V. Eric Rodez, Blanc de Noirs Grand Cru, Champagne, France	2 100,-
2015 Pol Roger, Rosé Vintage, Champagne, France	1 900,-
2013 Vintage, Dom Pérignon, Champagne, France	4 700,-
2018 Blanc de Blancs Zero, Alessandra Divella, Lombardia, Italy	1 350,-
2018 Alta Langa, Brandini, Piedmont, Italy	900,-

WHITE WINES

2021 Riesling, Josemeyer, Alsace, France	895,-
2019 Chablis Pérégrinations, Eléonore Moreau, Chablis, France	1 000,-
2020 Meursault, Oliver Leflaive, Burgundy, France	3 000,-
2019 Sancerre Le Piton, Domaine du Piton, Loire, France	1 100,-
2009 Il San Lorenzo Bianco, San Lorenzo, Marche, Italy	2 300,-
2020 Pithos Bianco, C.O.S, Sicily, Italy	1 000,-
2019 Peugh Vineyard Chardonnay, Anthill Farms, California, USA	1 500,-

RED WINES

2020 Marsannay, Meo-Camuzet, Burgundy, France	2 500,-
2014 Cornas Chaillot, Frank Balthazar, Rhône, France	1 500,-
2018 Barolo Monprivato, G. Mascarello, Piedmont, Italy	4 800,-
2017 Santenay 1er Cru Clos Faubard, Mestre, Burgundy, France	1 500,-
2008 Brunello di Montalcino, La Fiorita, Tuscany, Italy	1 800,-
2018 Etna Rosso Feudo, Girolamo Russo, Sicily, Italy	1 500,-
2020 Terrasses du Larzac, Montcalmés, Languedoc, France	1 200,-
2020 Pinot Noir, Cloudy Bay, Marlborough, New Zealand	1 000,-

