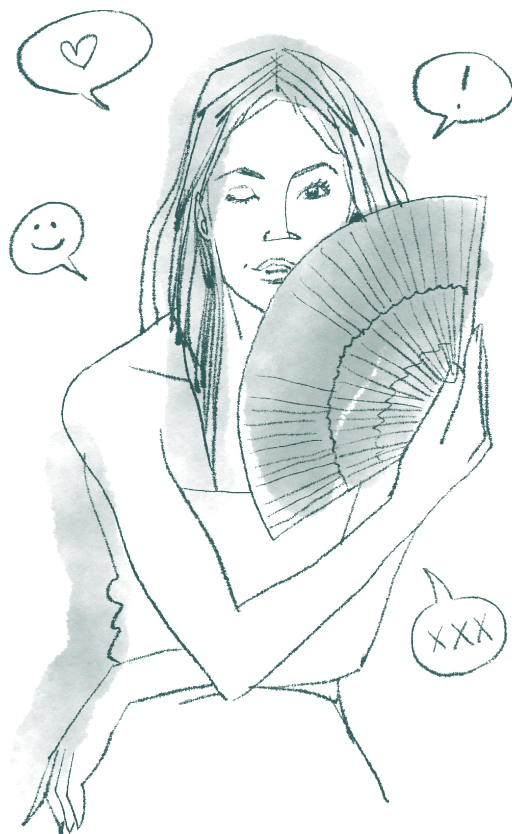


## THE GRAND SOLEIL FAN

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,-

### Salade Niçoise

Salade Niçoise

295,-

### 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 (6c1)



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

## COGNAC (6c1)

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

## GRAPPA & EAU-DE-VIE (6c1)

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

## RUM & PREMIUM LIQUERS (6c1)

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

## SCOTCH SINGLE MALT & AMERICAN WHISKEY (6c1)

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,-  
Mackmyra "Identitet" Swedish Single Malt 300,-



## DRAFT BEER

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

## BOTTLED BEER AND CIDER

Gotlands Bryggeri Sitting Bulldog IPA, 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,-  
Gotlands Bryggeri Wisby Lager 33 cl 75,-  
Gotlands Bryggeri 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,-  
Caffe Latte 64,-  
Irish Coffee, Tullamore Dew 195,-



## WARM PLATES

Risotto con zucca, cavolo riccio, radicchio e nocciole 235,-  
*Risotto with pumpkin, kale, radicchio and hazelnuts*

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*

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

Filet mignon au poivre avec ses pommes frites 395,-  
*Pepper beef tenderloin with French fries*

Canard "du Soleil", chicorée rouge, panais, noix 305,-  
*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 choclac 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. Josp Meyer, 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,-
2018 Ezio Trinchero, Barbera "Noce", Piedmont, Italy	180,-	720,-
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, Josp Meyer, Alsace, France	895,-
2019 Chablis Pérégrinations, Eléonore Moreau, Chablis, France	1 000,-
2020 Meursault, Olivier 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,-

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

