

NON-ALCOHOLIC BEVERAGES

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

NON ALCOHOLIC COCKTAILS

Lampone <i>Raspberry, apple, lemon, sugar (Non alcoholic)</i>	105,-
Pomme et gingembre <i>Apple, gingerbeer, lemon, sugar (Non alcoholic)</i>	105,-

THE GRAND SOLEIL FAN

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

Seeking that Soleil-kissed look while staying protected?

Simply inform our attentive staff, and they will bring sunscreen or glow oil directly to your table.



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,-
2013 Dom Pérignon	780,-	4 700		

SHELLFISH PLATEAU

Small 695 .-

*Langoustines *, fresh shrimp, crab claws
fresh tuna, grilled octopus, oysters from Normandy,
gremolata, sauce vierge, mayonnaise, mignonette & lemon*

Grand 1874 .-

*Whole lobster, langoustines *, fresh shrimp, crab claws
fresh tuna, grilled octopus, oysters from Normandy,
gremolata, sauce vierge, mayonnaise, mignonette & lemon*



SEAFOOD

Half hummer med aioli och citron <i>Half a lobster with aioli & lemon</i>	525.-
Havskräfta med aioli och citron <i>Two langoustines with aioli & lemon</i>	165.-
Ostron från Normandie <i>2pcs, 6pcs or 12pcs Oysters from Normandy, choice of mignonette, lemon or natural</i>	95,-/245,-/475,-



Färska räkor med aioli och citron <i>150 grams of fresh shrimp with aioli and lemon</i>	165.-
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* MSC

APPETIZERS

Bläckfisk med piment d'espelette <i>Octopus with piment d'espelette</i>	95,-
Kronärtskocka med sardellmayonnäs och citron <i>Artichoke with anchovy mayonnaise and lemon</i>	105,-
Råbiff på oxfile med Parmesan, tryffel och crostini <i>Tenderloin tartare with Parmesan, truffle and crostini</i>	155,-
Grillad rödräka med vitlök, persilja och citron <i>Grilled red shrimp with garlic, parsley and lemon</i>	115,-
Getost-ricotta med crostini (VEG) <i>Goat's cheese-ricotta with crostini (VEG)</i>	95,-



COLD PLATES

Kalvtartar, dijonnaise, champignoner, Franskt vattenkress <i>Veal tartare, dijonnaise, mushrooms & french water cress</i>	255,-
Burrata, focaccia, rucola, tomat och färska örter (VEG) <i>Focaccia with burrata, rocket salad, tomatoes & fresh herbs (VEG)</i>	235,-
Salade Niçoise* <i>Salade Niçoise*</i>	295,-
Avokado sallad, vinaigrette och pinjenötter (V) <i>Avocado salad, vinaigrette & pine nuts (V)</i>	195,-



CALVADOS (6cl)

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



COGNAC (6cl)

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

GRAPPA & EAU-DE-VIE (6cl)

Nardini Grappa, Italy	210,-
Romani Levi Grappa Riserva, Italy	384,-
Cappellano Grappa, Italy	420,-
Cazottes Poire Williams, France	390,-
Cazottes Pomme Pomme, France	390,-

RUM & PREMIUM LIQUERS (6cl)

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

SCOTCH SINGLE MALT & AMERICAN WHISKEY (6cl)

Ardbeg 10 y.o., Islay	210,-
Macallan 12 y.o., Speyside	300,-
Macallan 25 y.o., Speyside	3240,-
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", Sweden	300,-



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

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

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
Baladin Nazionale Blond Ale, Italy
Boulard Cidre de Normandie, France
Golden Cider Company Apple, Sweden

98,-
105,-
95,-
95,-
110,-

SPRITZERS BY GRAND SOLEIL

The Grand 75 195,-
Dry gin, lemon, lavender & Champagne

Summer Rose 195,-
Vetz Aperitivo & pinkgrapefruit soda

Strawberry Spritz 195,-
Strawberry infused vermouth bianco & Champagne

Fleur de Soleil 195,-
Elderflower liqueur, lemongrass, soda & Champagne

Limoncello bello 195,-
Limoncello & Champagne

Chandon Garden Spritz 175,-



GIN & TONIC BY GRAND SOLEIL (5 CL)

Norrbottens Destilleri Sun & Tonic
Stockholm Bränneri Dry Gin & Tonic
Hernö Old Tom & Tonic
Ógin Nature & Tonic
Hellström Dry Gin & Tonic
Hendricks & Tonic

274,-
174,-
194,-
274,-
219,-
184,-

WARM PLATES

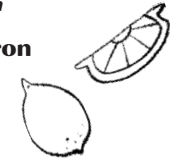
Bouillabaisse med aioli
Bouillabaisse with aioli

Gnudi, sommartryffel, sparris, gröna ärtor och Parmesan (VEG)
Gnudi, summer truffle, asparagus, green peas and Parmesan

Kyckling escalope, kronärtskocka, Parmesan, citron
Chicken escalope, artichoke, Parmesan, lemon

Pappardelle med ragù alla Bolognese
Pappardelle with Bolognese sauce

Oxfilé med grönpepparsås och pommes frites
Beef tenderloin, green pepper sauce with French fries



ICE CREAM & SORBET

Pistaschglass, chokladglass, vaniljglass
Pistachio ice cream, chocolate ice cream, vanilla ice cream

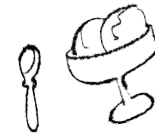
Jordgubbsorbet (V), citron sorbet (V)
Strawberry sorbet (V), lemon sorbet (V)

SWEETS

Tiramisu
Rabarberpaj med rabarbersorbet och vaniljsås
Rhubarb pie with rhubarb sorbet and vanilla sauce

Jordgubbar med vaniljkräm
Strawberries with vanilla cream

Grand profiterole, vaniljglass och chokladsås
Grand profiterole, vanilla ice cream & chocolate sauce





WHITE WINES

	Glass	75cl
2022 Picpoul de Pinet, Gérard Bertrand, Languedoc, France	140,-	600,-
2022 Pecorino "Tarà", Cocci Grifoni, Marche, Italy	160,-	640,-
2023 "Di Gino" Bianco, San Lorenzo, Marche, Italy	170,-	700,-
2022 Chablis, Lucie Thieblemont, Burgundy, France	195,-	780,-
2022 Sancerre, Pascal Jolivet, Loire, France	200,-	850,-
2021 Derthona, Francesco landolo, Piedmont, Italy	215,-	900,-
2020 Bel Air, Les Quatre Piliers, Loire, France*	285,-	1 800,-
2021 Meursault, Olivier Leflaive, Burgundy, France*	445,-	3 000,-

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
2020 Côtes-du-Rhône, Chaume-Arnaud, Rhône, Frankrike	140,-	600,-
2022 "Nu" Vino Rosso, Gian Luca Colombo, Piedmont, Italy **	160,-	990,-
2022 Frappato, COS, Sicily, Italy	185,-	740,-
2016 Bordeaux Supérieur, Château Penin, Bordeaux, France	195,-	780,-
2021 Bourgogne Rouge, Albert Ponnelle, Burgundy, France	215,-	895,-
2018 Brunello di Montalcino, Col d'Orcia, Tuscany, Italy	235,-	950,-
2015 Cornas "Cuvée Casimir", F. Balthazar, Rhône, France *	245,-	1 500,-
2017 Margaux de Château Margaux, Bordeaux, France *	285,-	1 800,-

*These wines are served with Coravin, price is per 10 cl

** 1 Liter bottle

SWEET & FORTIFIED WINES

	Glass	Bottle
2023 Moscato d'Asti, Vietti, Piedmont, Italy 37,5cl	105,-	395,-
2019 Sauternes, Château Fontebriade, 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,-
2015 Rosé, Pol Roger, Champagne, France	1 900,-
2020 Brut Zero Cuvée S, Domaine du Pélican, Jura, France	1 000,-
2018 Blancs de Noirs, Alessandra Divella, Lombardy, Italy	2 100,-

WHITE WINES

2016 Clos Häuserer Rielsing, Zind-Humbrecht, Alsace, France	1 400,-
2020 Meursault "Clos du Cromin", G. Boulanger, Burgundy, France	2 400,-
2018 Arbois Savagnin Ouillé, Domaine du Pélican, Jura, France	1 100,-
2019 Argile Blanc, Domaine des Ardoisières, Savoie, France	1 100,-
2009 "Il San Lorenzo" Bianco, San Lorenzo, Marche, Italy	2 000,-
2019 "Peugh Vineyard" Chardonnay, Anthill Farms, California, USA	1 500,-

RED WINES

2020 Marsannay, Meo-Camuzet, Burgundy, France	2 500,-
2018 Barolo "Monprivato", G. Mascarello, Piedmont, Italy	4 800,-
2017 Santenay 1er Cru "Clos Faubard", Mestre, Burgundy, France	1 500,-
2015 Grotte Alte, Arianna Occhipinti, Sicily, Italy	1 300,-
2018 Etna Rosso "Feudo", Girolamo Russo, Sicily, Italy	1 500,-
2020 "Montcalmés", Terrasses du Larzac, Languedoc, France	1 200,-
2021 Pinot Noir, Cloudy Bay, Marlborough, New Zealand	1 000,-



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

