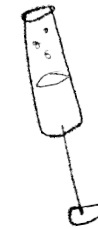




THE GRAND SOLEIL FAN

Learn the secrets behind
“The language of the fan” with our Riviera fan 195,-



CHAMPAGNE

N.V. Ruinart R de Ruinart

N.V. Ruinart Blanc de Blancs

N.V. Ruinart Rosé

2017 Dom Pérignon

Glass	75cl	150cl	300cl
235,-	1 395,-	2 700,-	8 000,-
375,-	2 100,-	4 300,-	12 000,-
375,-	2 100,-	4 300,-	12 000,-
795,-	4 900,-		

French Bloom Sparkling Wine 37,5cl

(Non alcoholic)

125,-/345,-

SIGNATURE DRINKS

Le Tapis Rouge 195,-

*Vodka, Norrbottens Destilleri Rhubarb Pie,
Raspberries, Framboise Eau-de-Vie,
Lemon, Clarified through milk*

Limoncello Royal 195,-

Rum, Limoncello, Lemon, Champagne

Fraise Old Fashioned 195,-

Bourbon, Chamberyzette, Strawberries, Bitters

Negroni 195,-

Sipsmith gin, Campari, Mancino Rosso

Dry Martini 195,-

Taggiasco Olive Dry Gin, Cocchi extra dry, Olive

Rhubarbe Aperitif 105,-

(Non alcoholic)

Cinot Apéritif, Rhubarb, French Bloom

Gin & Tonic 195,-

Tagiasco Olive Dry Gin, Three Cents Tonic

SPRITZERS

Grand Soleil Spritz 195,-

Aperitivo Mionetto, sparkling wine, soda

Campari Spritz 195,-

French Bloom Spritz 125,-

(Non alcoholic)

Crodino Spritz 105,-

(Non alcoholic)



“EAT LIKE THE FRENCH”

PLAT DU JOUR

with a small caraff white or red wine

195 SEK

served between 12:00-17:00

Monday to Friday

TO START WITH...

Olives (V)	75,-
Almonds (V)	75,-
Tuna* cru, garlic, chili, silver onions, cucumber	145,-
Shallot tarte, balsamico & honey caramel, chevre, walnuts	135,-
Pulpo, green chili, lemon	145,-
Charcuterie	165,-
Crostini with beef tartar, pickled shallots, pecorino	165,-



PLATEAU FRUIT DE MER

Grand Plateau 2 225,-
2 half lobsters, 6 langoustines, 300 gram fresh shrimps, 8 crab claws
8 oysters, aioli, browned butter, butter-fried bread

Soleil Plateau 845,-
4 langoustines, 150 gr fresh shrimps, 4 crab claws, 4 oysters, aioli,
browned butter, butter-fried bread

SHELLFISH

Oysters	1 pc 75,- 6 pcs 375,- 12 pcs 695,-
Gratinated oyster, hollandaise sauce	75,-
Half lobster, aioli, lemon, butter fried toast	495,-
Fresh shrimps (150 grams), aioli, lemon	155,-
Langoustines (2pc), aioli, lemon	185,-
Gratinated langoustine, garlic butter	155,-

SALADS

Burrata Salad	275,-
<i>confit tomatoes, pistache pesto, olives, silver onions, rucola</i>	
Niçoise Salad*	315,-
<i>seared tuna*, egg, olives, tomatoes</i>	
Avocado Salad (V)	275,-
<i>cucumber, white beans, tomato, pine nuts, water cress, lemon</i>	



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

Our regular milk and cream are locally sourced from Stockholm Mejeri.

* MSC (Certified Sustainable Seafood), ** Locally sourced produce, (V) Vegan

CALVADOS & POMMEAU (6cl)

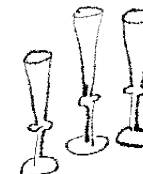
Lauriston Calvados Fine, France	180,-
Camut Calvados 12 ans d'Age, France	570,-
Dupont Pommeau, France	168,-

COGNAC & ARMAGNAC (6cl)

Hennessy VS Cognac, France	180,-
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,-
Coperies Whisky Francais, France	270,-



This is a selection of our digestifs, please ask your waiter for the full list.

BOTTLED BEER AND CIDER



Menabrea Lager, Italy	94,-
Theresianer Lager Gluten-free, Italy	95,-
Heineken, the Netherlands	92,-
Gotlands Bryggeri Sitting Bulldog IPA, Sweden	105,-
Brasserie Meteor Blanche, France	94,-
Boulard Cidre de Normandie, France	95,-
Golden Cider Company Apple, Sweden 27,5cl	110,-

NON ALCOHOLIC BEVERAGES

Sparkling Water Service	35,-
Otto Lemon & Elderflower Soda	75,-
Fonti di Crodo Limonata	70,-
Real Raspberry	75,-
Golden Cider Company Rhubarb 27,5cl	75,-
Three Cents Ginger Beer / Grapefruit Soda 20cl	72,-
Coca Cola / Coca Cola Zero / Fanta / Sprite	70,-
Roslagens Äppelmust	75,-
French Bloom Sparkling Wine 37,5cl	125,-/345,-
Leitz Sparkling Riesling 25cl	70,-
Gotlands Bryggeri Wisby Lager	75,-
Gotlands Bryggeri Easy Rider IPA	78,-

COFFEE AND TEA



Tea, Coffee, Americano, Espresso	64,-
Caffe Latte, Cappuccino	66,-

Our coffee is both organic and sustainably sourced

ALWAYS AT SOLEIL

Duck a la Orange	345,-
<i>borretane onion, duck gravy, blood orange, pommes frites</i>	
Chicken Escalope	315,-
<i>mayonnaise, artichoke, parmesan, lemon</i>	half / whole
Beef Tartare	225,- / 325,-
<i>truffle, Comté, pommes frites</i>	
Ragu Bolognese	295,-
<i>pappardelle, parmesan</i>	



A LA PLANCHA

Grilled Pikeperch fillet	315,-
<i>ratatouille, feta cheese, pine nuts, gremolata, fresh herbs, lemon</i>	
Grilled Chicken Breast	315,-
<i>ratatouille, feta cheese, pine nuts, chicken gravy, fresh herbs, lemon</i>	
Swedish Fillet of Beef	425,-
<i>green pepper sauce, French tomato salad, pommes anna</i>	
Gnudi	295,-
<i>pear, pine nuts, cavallo nero, sauce Saint Agur</i>	

CHEESE AND DESSERT

Cheese (30gr) and marmelade	1 pc 55,-
Grand Soleil tiramisu	155,-
French Cheesecake, fig compote	155,-
Fresh berries, figs, orange, salt-roasted pistachios, vanilla sabayone	155,-
Chocolate mousse, caramelised hazelnuts, orange (V)	155,-

ICE CREAM & SORBET

Vanilla ice cream, "chantilly"	75,-
Chocolate ice cream, "chantilly"	75,-
Pistache ice cream	75,-
Apple-Champagne sorbet, lemon espuma (V)	75,-
Rhubarb sorbet (V)	75,-
Citrus sorbet (V)	75,-





WHITE WINES



	Glass	75cl
2024 Picpoul de Pinet, Gérard Bertrand, Languedoc, France	145,-	625,-
2023 Riesling, Trimbach, Alsace, France	165,-	680,-
2025 Grillo "Vignaverde", Marco de Bartoli, Sicily, Italy	170,-	700,-
2025 Chablis, Louis Moreau, Chablis, France	195,-	800,-
2025 Sancerre, Champault, Loire, France	200,-	850,-
2024 Mâcon-Verzé, Dom. Leflaive, Burgundy, France	295,-	1 350,-

ROSÉ WINES

	Glass	75cl
2025 Whispering Angel, Ch d' Esclans, Provence, France	185,-	720,-
2022 Cru Classé Rosé, Ch Galoupet, Provence, France	250,-/10cl	1 500,-

RED WINES

	Glass	75cl
2025 Saumur Rouge, Chai de La Dive, Loire, France	145,-	625,-
2024 Dolcetto d'Alba, Sobrero, Piedmont, Italy	160,-	650,-
2025 Rosso di Montepulciano, Poliziano, Tuscany, Italy	165,-	680,-
2023 Côtes du Rhône "Mon Coeur", J.L. Chave, Rhône, France	170,-	700,-
2023 Bourgogne Rouge, Confuron-Gindre, Burgundy, France	195,-	800,-
2019 Castillon, Ch. La Brande, Bordeaux, France	200,-	850,-

SWEET & FORTIFIED WINES

	Glass	Bottle
2023 Zweigelt Auslese, Kracher, Burgenland, Austria 50cl	145,-	700,-
2022 Sauternes, Ch Fontebriede, Bordeaux, France 37,5cl	130,-	595,-
Ratafia Solera, Henri Giraud, Champagne, France	210,-/6cl	
Tawny Port 10 years, Graham's, Douro, Portugal	160,-	



WINE CELLAR SELECTION CHAMPAGNE & SPARKLING



N.V. Extra Old, Veuve Clicquot, Champagne, France	1 800,-
2015 Henriot, Champagne, France	1 800,-
2019 Rosé, Pol Roger, Champagne, France	1 900,-
N.V. Blanc de Noirs Grand Cru, Eric Rodez, Champagne, France	2 100,-
2021 Sobrero, Alta Langa, Piedmont Italy	1 000,-

WHITE WINES

2022 Beaujolais Blanc, Mee Godard, Beaujolais, France	700,-
2023 Arbois Savagnin Ouillé, Domaine Rolet, Jura, France	850,-
2025 Timorasso, La Spinetta, Piedmont, Italy	1 000,-
2024 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	1 000,-
2023 Anjou Blanc, Thibaud Boudignon, Loire, France	1 200,-
2022 Meursault, Bouchard Père & Fils, Burgundy, France	2 500,-

ROSÉ WINES

2024 Tavel Rosé, E. Guigal, Rhône, France	750,-
2025 Rosé, Domaine Tempier, Provence, France	1250,- M. 2 500,-



RED WINES

2023 Pinot Noir, Cloudy Bay, Marlborough, New Zealand	1 000,-
2020 "Montcalmés", Terrasses du Larzac, Languedoc, France	1 200,-
2020 Barolo, Sobrero, Piedmont, Italy	1 250,-
2018 Ch. Fonrouque, Saint-Émilion, Bordeaux, France	1 600,-
2022 Cornas "Cuvée Casimir", Franck Balthazar, Rhône France	1 500,-
2022 Gevrey-Chambertin "Evocelles", Vougeraie, Burgundy, France	2 500,-

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