



## CHAMPAGNE

N.V. Ruinart R de Ruinart  
 N.V. Ruinart Blanc de Blancs  
 N.V. Ruinart Rosé  
 2015 Dom Pérignon

Glass	75cl	150cl	300cl
210,-	1 250,-	2 600,-	8 000,-
345,-	1 900,-	3 900,-	10 000,-
375,-	2 100,-	4 300,-	12 000,-
780,-	4 700,-		

## SIGNATURE COCKTAILS

**Cedro Negroni 195,-**

*Sipsmith Gin, Cocchi Extra Dry, Aqua di Cedro*

**Mediterranean Old Fashioned 195,-**

*Naked Malt, Woodford Reserve, Amer Picon, peach bitters*

**Cantaloupe Highball 195,-**

*Sipsmith Gin, Cantaloupe, Basil, soda*



## GIN & TONIC BY GRAND SOLEIL (5 CL)

Norrbottens Destilleri Sun & Tonic	274,-
Stockholm Bränneri Dry Gin & Tonic	174,-
Hernö Old Tom & Tonic	194,-
Ógin Nature & Tonic	274,-
Hellström Dry Gin & Tonic	219,-
Hendricks & Tonic	184,-

**SOLEIL BRUNCH MENU 495,-**

**\*The brunch menu cannot be altered**

**Bellini à la Soleil / Bellini à la Soleil Virgin**

**Bruschetta, prosciutto di parma 30 months ageing, Brillat Savarin  
& green salad**

**Eggs Benedict with smoked ham & horseradish**

**Tiramisu**

**The Grand Soleil fan**

**Please inform us of any dietary restrictions as well as allergies**

**\* MSC - Certified Sustainable Seafood**

**\*\* Vegan**

## **RIVIERA BRUNCH À LA CARTE**

**Olives 75,-**

**Huitres de Normandie 95,-**

*2x Oysters from Normandy, choice of mignonette, lemon or natural*

**Pulpo, piment d'espelette 95,-**

**Croissant, scrambled eggs & truffle 165,-**

**Bruschetta, prosciutto di parma 30 months ageing, Brillat savarin  
& green salad 145,-**

**Pinsa 155,-**

**Eggs Benedict with smoked ham from Nibble Farm & horseradish 275,-**

**Eggs Benedict with avocado, hollandaise & piment d'Espelette 275,-**

**Vegetarian Croque Madame & green salad 185,-**

**Tenderloin tartare with Parmesan, truffle & french fries 295,-**

**Salade Niçoise\* 295,-**

**Ragù Bolognese, pappardelle & Parmigiano 275,-**

**Steak Frites with dijonnaise & side salad 285,-**

**French fries with mayonnaise, Parmesan & truffle 135,-**

## **RIVIERA BRUNCH SWEETS**

**Yoghurt, honey and berries 125,-**

**Fresh fruit platter\*\* 155,-**

**Tiramisu 145,-**

**Grand profiterole, vanilla ice cream & chocolate sauce 135,-**

**Pistachio ice cream, chocolate ice cream, vanilla ice cream 65,-**

**Cherry sorbet\*\*, lemon sorbet\*\* 65,-**

## WHITE WINES

	Glass	75cl
2022 Picpoul de Pinet, Gérard Bertrand, Languedoc, France	140,-	600,-
2023 "Di Gino" Bianco, San Lorenzo, Marche, Italy	165,-	680,-
2020 Savennière "L'effet Papillon", Mulonnière, Loire, France	185,-	720,-
2022 Chablis, Lucie Thieblemont, Burgundy, France	195,-	780,-
2022 Sancerre, Pascal Jolivet, Loire, France	200,-	850,-
2020 Bel Air, Les Quatre Pilliers, 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
2022 "Maintenant ou Jamais" Ch. Ponzac, Cahors, France	140,-	600,-
2020 Rosso di Caparsa, Caparsa, Tuscany, Italy	165,-	680,-
2018 Bordeaux Supérieur, Ch. L'isle Fort, Bordeaux, France	195,-	780,-
2021 Bourgogne Rouge, Albert Ponnelle, Burgundy, France	215,-	895,-
2019 Brunello di Montalcino, Col d'Orcia, Tuscany, Italy	235,-	950,-
2013 Gattinara Riserva, Petterino, Piedmont, Italy *	215,-	1 250,-
2017 Margaux de Château de Margaux, Bordeaux, France *	285,-	1 800,-

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

## SWEET & FORTIFIED WINES

	Glass	Bottle
2023 Moscato d'Asti, Vietti, Piedmont, Italy 37,5cl	105,-	395,-
2019 Sauternes, Château Fontebrière, 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

<b>N.V. Brut Réserve, Bérèche et Fils, Champagne, France</b>	<b>1 500,-</b>
<b>N.V. Blanc de Noirs “Grand Cru”, Eric Rodez, Champagne, France</b>	<b>2 100,-</b>
<b>2018 Rosé, Pol Roger, Champagne, France</b>	<b>1 900,-</b>
<b>2020 Brut Zero Cuvée S, Domaine du Pélican, Jura, France</b>	<b>1 000,-</b>
<b>2018 Blancs de Noirs, Alessandra Divella, Lombardy, Italy</b>	<b>2 100,-</b>

### WHITE WINES

<b>2019 Morstein Riesling GG, Weingut Wittman, Rheinhessen, Germany</b>	<b>1 400,-</b>
<b>2021 Mâcon-Verzé, Domaine Leflaive, Burgundy, France</b>	<b>1 300,-</b>
<b>2018 Arbois Savagnin Ouilé, Domaine du Pélican, Jura, France</b>	<b>1 100,-</b>
<b>2022 Argile Blanc, Domaine des Ardoisières, Savoie, France</b>	<b>1 100,-</b>
<b>2021 Derthona, Francesco Iandolo, Piedmont, Italy</b>	<b>900,-</b>
<b>2009 “Il San Lorenzo” Bianco, San Lorenzo, Marche, Italy</b>	<b>2 000,-</b>
<b>2019 “Peugh Vineyard” Chardonnay, Anthill Farms, California, USA</b>	<b>1 500,-</b>

### RED WINES

<b>2020 Marsannay, Meo-Camuzet, Burgundy, France</b>	<b>2 500,-</b>
<b>2018 Barolo “Monprivato”, G. Mascarello, Piedmont, Italy</b>	<b>4 800,-</b>
<b>2015 Morey-Saint Denis “Clos Solon” Fourrier, Burgundy, France</b>	<b>2 300,-</b>
<b>2015 Grotte Alte, Arianna Occhipinti, Sicily, Italy</b>	<b>1 300,-</b>
<b>2018 Etna Rosso “Feudo”, Girolamo Russo, Sicily, Italy</b>	<b>1 500,-</b>
<b>2020 “Montcalmés”, Terrasses du Larzac, Languedoc, France</b>	<b>1 200,-</b>
<b>2021 Pinot Noir, Cloudy Bay, Marlborough, New Zealand</b>	<b>1 000,-</b>

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

## DRAFT BEER

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

## BOTTLED BEER AND CIDER

Omaka x Grand Hôtel 1874 Anniversary Beer 98,-  
Gotlands Bryggeri Sitting Bulldog IPA, Sweden 105,-

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 & TEA

Coffee 62,- // Tea 62,-  
Espresso 62,- // Cappuccino 64,- // Caffe Latte 64,-

# THE GRAND SOLEIL FAN

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



