

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,-
795,-	4 900,-		

SIGNATURE COCKTAILS

Cedro Negroni 195,-

Sipsmith Gin, Cocchi Extra Dry, Aqua di Cedro

Mediterranean Old Fashioned 195,-

Glenmorangie, Whistlepig Rye, Amer Picon, Peach bitters

Cantaloupe Highball 195,-

Sipsmith Gin, Cantaloupe, Basil, soda

Chandon Garden Spritz 175,-

Classic Negroni 195,-

Sipsmith Gin, Cadier Vermouth blend, Campari

Classic Dry Martini 195,-

Sipsmith Gin, Cocchi Extra Dry



GIN & TONIC BY GRAND SOLEIL (5 CL)

Taggiasco Gin & Tonic	200,-
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

Please inform us of any dietary restrictions as well as allergies

*** MSC - Certified Sustainable Seafood**

**** Vegan**

RIVIERA BRUNCH À LA CARTE

Olives 75,-

Oysters (M. Gigas, swedish handpicked) pr pcs 75,- 6 pcs 375,-

Pulpo, piment d'espelette 95,-

Croissant, scrambled eggs & truffle 165,-

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

Avocado toast with roasted tomatoe & basil 175,-**

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,-

Tartare of tenderloin with Gruyère cheese, 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,-
2022 Beaujolais Blanc, Mee Godard, Beaujolais, France	170,-	700,-
2022 Chablis, Lucie Thieblemont, Burgundy, France	195,-	780,-
2022 Sancerre, Pascal Jolivet, Loire, France	200,-	850,-
2021 Meursault, Genot-Boulangier, Burgundy, France*	345,-	2 300,-
2020 Renard Buisson, Dagueneau, Loire, France*	355,-	2 500,-

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
2021 Côtes du Rhône, E. Guigal, Rhône, France	140,-	600,-
2020 Rosso di Caparsa, Caparsa, Tuscany, Italy	165,-	680,-
2021 Etna Rosso, Tenuta delle Terre Nere, Sicily, Italy	185,-	740,-
2021 Bourgogne Rouge, Albert Ponnelle, Burgundy, France	215,-	895,-
2020 Barolo, Sobrero, Piedmont, Italy	,-	,-
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

N.V. Brut Réserve, Bérèche et Fils, Champagne, France	1 500,-
N.V. Blanc de Noirs “Grand Cru”, Eric Rodez, Champagne, France	2 100,-
2018 Rosé, Pol Roger, Champagne, France	1 900,-
2019 Alta Langa, Brandini, Piedmont, Italy	1 100,-
2018 Blancs de Noirs, Alessandra Divella, Lombardy, Italy	2 100,-

WHITE WINES

2022 Riesling Aulerde GG, Weingut Wittman, Rheinhessen, Germany	1 600,-
2021 Mâcon-Verzé, Domaine Leflaive, Burgundy, France	1 300,-
2018 Arbois Savagnin Ouilé, Domaine du Pélican, Jura, France	1 100,-
2022 Argile Blanc, Domaine des Ardoisières, Savoie, France	1 100,-
2021 Derthona, Francesco Iandolo, Piedmont, Italy	900,-
2009 “Il San Lorenzo” Bianco, San Lorenzo, Marche, Italy	2 000,-
2019 “Peugh Vineyard” Chardonnay, Anthill Farms, California, USA	1 500,-

RED WINES

2021 Pinot Noir, Cloudy Bay, Marlborough, New Zealand	1 000,-
2020 Marsannay, Meo-Camuzet, Burgundy, France	2 500,-
2018 Barolo “Monprivato”, G. Mascarello, Piedmont, Italy	4 800,-
2015 Grotte Alte, Arianna Occhipinti, Sicily, Italy	1 300,-
2020 “Montcalmés”, Terrasses du Larzac, Languedoc, France	1 200,-
2020 Zinfandel “Geyserville”, Ridge Vineyards, California, USA	1 450,-
2017 Los Altos, Pago de los Balaguseses, Valencia, Spain	1 500,-
2018 Rosso di Montalcino, Biondi Santi, Tuscany, Italy	2 500,-

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,-

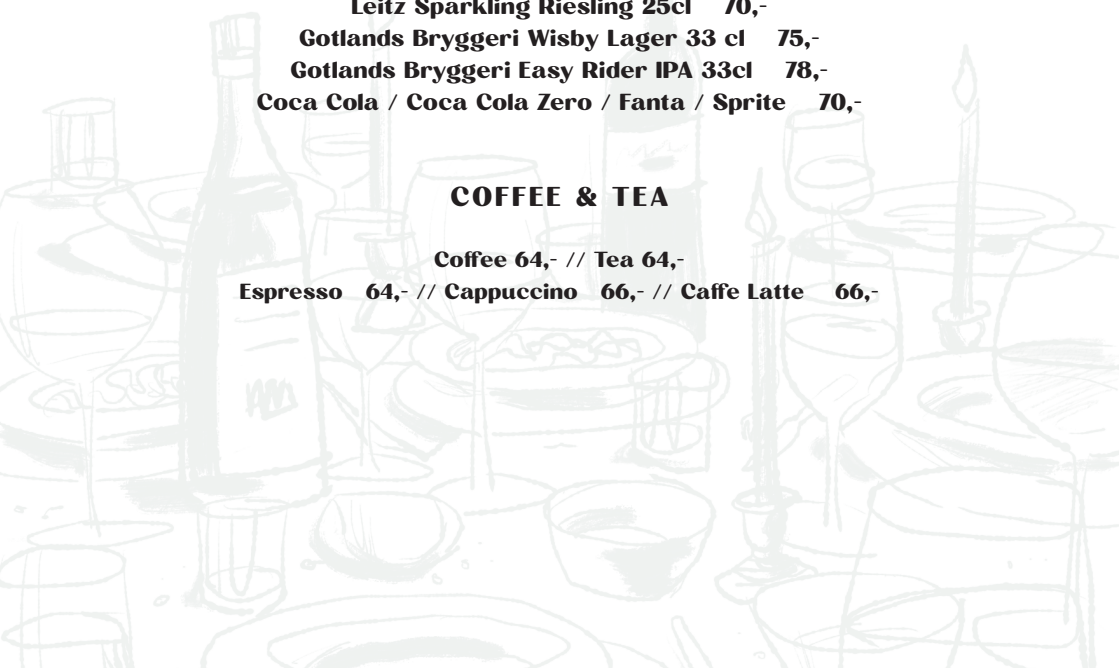
Boulard Cidre de Normandie, France 95,-
Golden Cider Company Apple, Sweden 110,-

NON-ALCOHOLIC

Water service sparkling 35,-
Filtered Sparkling 75 cl 72,-
Real Raspberry 33 cl 75,-
Pomologik Hantverksmust Apple 25 cl 75,-
Leitz Sparkling Riesling 25cl 70,-
Gotlands Bryggeri Wisby Lager 33 cl 75,-
Gotlands Bryggeri Easy Rider IPA 33cl 78,-
Coca Cola / Coca Cola Zero / Fanta / Sprite 70,-

COFFEE & TEA

Coffee 64,- // Tea 64,-
Espresso 64,- // Cappuccino 66,- // Caffè Latte 66,-



THE GRAND SOLEIL FAN

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



