

A LA CARTE

SUN-WED 11-00.30 THU-SAT 11-01.30

CLASSIC LUXURY

Caviar Royal Belgian Gold 30 gr or	1	325,-
50 gr, classic condiments	1	925,-
Bleak roe from Kalix 30 gr, classic condiments		435,-
Langoustines*, lemon and aioli		305,-
Palleta de Pata Negra 70 gr		225,-
Oyster (M. Gigas, swedish handpicked)	75,-	375,-
	1 PCS	6 PCS

SMALL APPETIZERS

Deep fried corn, sriracha and Parmesan cheese		185,-
Pickled gherkin, smetana and honey		115,-
Raw vegetable sticks and green chili dip		165,-

SIDES

Pommes frites	V	45,-
Pommes frites with truffle		195,-
Small green salad and vinaigrette	V	155,-

BREAD DISHES

Avocado toast, herbs, lime, jalapeños & white onion	V	155,-
Smashed Wagyu chesseburger with jalapeños		305,-
Club sandwich		295,-
Shrimp* sandwich		285,-
Eggs Benedict with horseradish		285,-

SALADS

Shrimp* salad, horseradish and trout roe*	335,-
Caesar salad, chicken, Parmesan cheese and croutons	305,-
Grand Hôtel's kale salad, chicken and avocado	315,-

PLATES

Steak minute, café de Paris butter and pommes frites with dill	405,-
Fish and chips, cucumber mayonnaise and lemon	325,-
Crispy tofu wok	V 245,-
Grand omelette	205,-

CHEESE & SWEETS

Selection of cheese and condiments	225,-
Sponge cake and blueberry ice cream	165,-
Vanilla ice cream and warm chocolate sauce	155,-
Apple sorbet with fresh apple and Champagne	V 145,-
Fresh fruit and berries	V 205,-

KIDS CHOICE

Pasta Bolognese and Parmesan cheese	95,-
Corn flakes fried chicken, mayonnaise and lemon	95,-

*MSC (Certified Sustainable Seafood)

V – vegan

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

