



## CHAMPAGNE

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

Glass	75cl	150cl	300cl
<b>210,-</b>	<b>1 295,-</b>	<b>2 700,-</b>	<b>8 000,-</b>
<b>375,-</b>	<b>2 100,-</b>	<b>4 300,-</b>	<b>12 000,-</b>
<b>375,-</b>	<b>2 100,-</b>	<b>4 300,-</b>	<b>12 000,-</b>
<b>795,-</b>	<b>4 900,-</b>		

## SIGNATURE COCKTAILS

**Cedro Negroni 195,-**

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

**Mediterranean Old Fashioned 195,-**

*Glenmorangie, Whistlepig Rye, Amer Picon, Peach bitters*

**Limoncello Royal 195,-**

*Sipsmith Gin, Limoncello, Champagne Cordial, Lemon, 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)

<b>Taggiasco Gin &amp; Tonic</b>	<b>200,-</b>
<b>Norrbottnens Destilleri Sun &amp; Tonic</b>	<b>274,-</b>
<b>Stockholm Bränneri Dry Gin &amp; Tonic</b>	<b>174,-</b>
<b>Hernö Old Tom &amp; Tonic</b>	<b>194,-</b>
<b>Ógin Nature &amp; Tonic</b>	<b>274,-</b>
<b>Hellström Dry Gin &amp; Tonic</b>	<b>219,-</b>
<b>Hendricks &amp; Tonic</b>	<b>184,-</b>

**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**

**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,-**

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

\* MSC - Certified Sustainable Seafood

\*\* Vegan

## 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 Ouillé, 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 "Montcalmès", Terrasses du Larzac, Languedoc, France	1 200,-
2020 Zinfandel "Geyserville", Ridge Vineyards, California, USA	1 450,-
2017 Los Altos, Pago de los Balagüeses, 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,-



