

A LA CARTE

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

CLASSIC LUXURY

Caviar Royal Belgian Gold 30 gr or	1 315,-
50 gr, classic condiments	1 915,-
Bleak roe from Kalix 30 gr, classic condiments	425,-
Langoustines*, lemon and aioli	295,-
½ dozen oysters, shallot vinegar	345,-
Palleta de Pata Negra 70 gr	215,-

SMALL APPETIZERS

Deep fried corn, sriracha and Parmesan cheese	175,-
Pickled gherkin, smetana and honey	105,-
Pickled egg and Worchester mayonnaise	95,-
Deep fried potatoes, sour cream and chimichurri	125,-
Raw vegetable sticks and green chili dip	155,-

SALADS

Halloumi salad, avocado, beetroot hummus	255,-
Blackened yellowfin tuna, avocado, ginger and soy	315,-
Caesar salad chicken, Parmesan cheese and croutons	295,-
Grand Hôtel kale salad, chicken and avocado	305,-

BREAD DISHES

Avocado toast, herbs, lime and white onion	V 145,-
Hamburger, grilled beef 160 gr	265,-
Club sandwich	285,-
Shrimp* sandwich	275,-
Steamed buns, crispy chicken, chili and mayonnaise	225,-
Steamed buns, shimeji, chili, spring onions	V 225,-
Eggs Benedict, horseradish	275,-

SIDES

Pommes frites	V	55,-
Pommes frites and truffle		185,-
Asian cucumber salad		95,-
Small green salad and vinaigrette	V	145,-
Grated raw carrot and orange	V	95,-

PLATES

Steak minute, café de Paris butter and French fries with dill		395,-
Fish and chips, cucumber mayonnaise and lemon		315,-
Sweet chili chicken wings, celery and sesam		195,-
Thai red curry, rice, coconut and lemon grass	V	235,-
Grand omelette		195,-

CHEESE & SWEETS

Selection of cheese and condiments		215,-
Apple pie and vanilla ice cream		155,-
Fresh fruit and berries	V	195,-
Melon salad and sorbet, Espelette pepper and lime	V	135,-
Chocolate sponge cake, orange and chocolate ice cream		155,-
Vanilla ice cream and warm chocolate sauce		145,-

KIDS CHOICE

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

*MSC (Certified Sustainable Seafood)
V – vegan

Please inform us if you have any allergies.

