

BEVERAGES

WINE BY GLASS

Champagne/Cava | Glass/Bottle

Veuve Clicquot Reserve Cuvée NV | 175/1050

Bollinger Special Cuvée Brut NV | 225/1350

Villa Conchi Cava Brut NV | 110/660

White Wine | Glass/Bottle

Georg Breuer Estate Lorch Riesling 2021 | 129/645

Dom. Des Grandes Perrierès Sancerre 2022 | 175/875

Pascal Bouchard Chablis 2022 | 159/795

La Cour des Dames NV | 110/550

Terrazas Chardonnay 2022 | 140/700

Van Volxem Riesling Kabinett 2020 | 129/645

Rosé Wine | Glass/Bottle

Miradou 2022 | 110/550

Whispering Angel Rosé 2021 | 155/775

Red Wine | Glass/Bottle

Pascal Bouchard Bourgogne Pinot Noir 2020 | 145/725

Baigorri Rioja Crianza 2019 | 125/625

Anterra Nero d'Avola 2021 | 110/550

Villa Wolf Pinot Noir 2020 | 140/700

Terrazas de los Andes Cabernet Sauvignon 2019 | 140/700

Fortified & sweet wine | Glas

Ceretto Moscato d'Asti 2021 | 110

Grand Tokaj Édes Szamorodni 2018 | 110

George Duboeuf Muscat de Beaumed de Venise 2018 | 100

Chateau Simon Sauternes 2019 | 110

For a full wine list, ask your waiter.

BEER / ALKOHOLFREE

Draft Beer

Melleruds Pilsner 40 cl | 85

Gotlands Bryggeri Sitting Bulldog IPA 40 cl | 99

Bottled Beer & Cider

Värmdö Bryggeri Klassisk Ljus Lager 33 cl | 85

Blue Moon Belgian White 33cl | 90

Nacka Bryggeri Saltis Brut IPA 33cl | 93

Daura Damm Glutenfri Lager 33cl | 88

Värmdö Craft Cider (dry) 33cl | 95

Somersby Cloudy Pear Cider 33cl | 88

Non-Alcoholic

San Pellegrino 50 cl/ 75 cl | 55/72

Oddbird Sparkling Wine 12 cl | 85

Brutal Brewing A Ship Full of IPA 33cl | 65

Värmdö Bryggeri Alkoholfree Lager 33cl | 65

Värmdö Mousserande Äppelmust 33cl | 80

Värmdö Bryggeri Äppelmust 33cl | 60

Värmdö Mousserande Rabarbermust 33cl | 80

Coca Cola, Fanta & Sprite 33cl | 38

We are a cash-free restaurant.



À LA CARTE

BEFORE DINNER

French 75 | 215

Gin, lemon, sugar and Champagne

Dry Martini | 165

Gin, house vermouth and a serving on the side with olives and lemon zest

Old Fashioned | 165

Grand's well-balanced Old Fashioned with Rye Whiskey

CLASSIC

Can be ordered separately or the whole menu for 600
Beverage package 338

Toast Skagen | 195

Skagen batter on toast with roe and lemon

Georg Breuer Estate Lorch Riesling 2020 | 129/645

Wallenberger | 275

Wallenberger with mashed potatoes, peas, lingonberries and browned butter

Gotlands Bryggeri Sitting Bulldog IPA 40cl | 99

Summer cake | 155

Summer cake with almond tartlet, rhubarb and strawberry compote and yogurt ice cream

Grand Tokaj Édes Szamorodni 2018 | 110

STARTERS

Green asparagus | 195

Parmesan and spinach emulsion, toast and hollandaise

Van Volxem Riesling Kabinett 2020 | 129/645

Veal tartar | 225

Tartar on veal with spring onion mayonnaise, potato crisps and parmesan

Pascal Bouchard Bourgogne Pinot Noir 2019 | 159/795

Lobster Gratiné | 275

1/2 lobster, herbal butter, aioli and baguette

Bollinger Special Cuvée Brut NV | 205/1225

Kalix roe | 325

30 grams Kalix roe on brioche with silver onions, chives, smetana and blackened lemon

Veuve Clicquot Reserve Cuvée NV | 175/1050

DELIKATESSER

Three kinds of cheese | 175

Grand Cru de la Bathie, Coulommiers, Bleu des Causses, Grand's fig marmalade and nutmeg

Charcuterie | 180

Coppa, Salami Chorizo vela picante, Truffle salami, Prosciutto di Parma 24m

Paletta de Iberico 50g | 135

🌀 LÖJROM/CAVIAR 🌀

Served with brioche, smetana,
white onion and lemon

Kalix Roe 30g | 325

American Bleak Roe 30g | 250

Baeri Imperial Caviar 30g | 550

Beluga Imperial Caviar 30g | 1650

Röhn Caviar, Albino 50g/125g | 1450/2750

🌀 MAINS 🌀

Pike-Perch Filet | 325

Cured Pike-Perch with bleak roe, acidic potato purée,
toasted kavrings and fennel crudité

Pascal Bouchard Chablis 2020 | 159/875

Grilled Entrecôte | 475

Grilled entrecôte, béarnaise,
tomato salad and french fries

Terrazas de los Andes Cabernet Sauvignon 2020 |
140/680

Flank steak | 325

Grilled flank steak with parsley butter,
roasted potatoes, red wine sauce and primrose salad

Baigorri Rioja Crianza 2019 | 125/625

Homemade gnocchi with
pointed cabbage | 245

Homemade black gnocchi with white wine braise
pointed cabbage, mushroom variety, tarragon veloté
and truffle

Pascal Bouchard Bourgogne Pinot Noir 2020 |
145/650

Kroppkaka | 225

Kroppkaka filled with mushrooms and Västerbotten
cheese served with lingonberries and cabbage

Villa Wolf Pinot Noir 2020 | 140/680

🌀 FOR THE KIDS 🌀

Köttbullar | 95

Fish n chips | 95

🌀 DESSERT 🌀

Summer cake | 155

Summer cake with almond tartlet, rhubarb and
strawberry compote and yogurt ice cream

Grand Tokaj Édes Szamorodni 2018 | 110

Pavlova | 145

Pavlova with passion fruit, vanilla whisk, lemon
confit and mango/passion sorbet

Ceretto Moscato d'Asti 2021 | 110

Vanilla ice cream and strawberries | 165

Château Simon Sauternes 2018 | 110

🌀 SOMETHING SMALL 🌀

Ask the staff for today's offer

Homemade pralines and macarons

directly from the Grand Hotel Konditori

1st 35

3st 90

Please notify us of any allergies.