

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

STARTERS

Roasted autumn vegetables | 185

With parsley hollandaise, serrano ham and
potato crisp

2021 Georg Breuer, Estate Lorch Riesling | 129

Råraka | 335

thin hash brown with swedish vendace roe, sour
cream, white onion and and lemon
NV Bollinger Special Cuvée Brut | 225

Seared scallop | 225

with buttered langoustine bouillon, crispy kale,
lemon and dill cream

NV Veuve Clicquot Reserve Cuvée | 175

Venison tartare | 245

with pickled zucchini, preserved chanterelles and
smoked mayonnaise

2020 Pascal Bouchard, Bourgogne Pinot Noir | 145

MAINS

Canneloni | 275

filled with mushrooms and ricotta served with
pointed cabbage, fennel velouté & truffle

2022 Dom. des Grandes Perrières, Sancerre | 175

Cassoulet et Gruyère | 265

with butternut pumpkin, celery, carrots &
potato croquettes

2019 Baigorri, Rioja Crianza | 125

Baked char | 335

with cream sauce, smoked trout roe,
lemon and potatoes

2021 Terrazas de los Andes, Chardonnay | 140

Red wine braised cheeks of ox | 315

with pickled chanterelles, smoked thick bacon,
caramelized onions & potato pureé

2020 Pascal Bouchard, Bourgogne Pinot Noir | 145

Grilled Entrecôte | 525

with béarnaise sauce, tomato salad & french fries

2021 Terrazas de los Andes, Cabernet Sauvignon | 140

SWEDISH CLASSICS

Can be ordered separately or the whole menu for 630
Beverage package 370

Skagenröra | 225

Shrimp salad with mayonnaise, vendace roe,
toast melba & lemon

2022 Gustave Lorenz, Pinot Blanc, Lami de Crustace
| 129

Wallenbergare | 285

Veal patty with mashed potatoes, green peas,
lingonberries & browned butter

2020 Pascal Bouchard Bourgogne Pinot Noir | 145

Cloudberrries | 155

With butter fried sponge cake, vanilla ice cream &
champagne sabayon

2021 Grand Tokaj, Édes Szamorodni | 110

DELI

French cheeses | 185

Grand Cru de la Bathie, Coulommiers, Bleu des
Causses, Grand's fig marmalade & crisp bread

Charcuterie | 195

Coppa, Chorizo vela picante,
truffle salami, Prosciutto di Parma 24m

Paletta de Iberico 50g | 135

FOR THE KIDS

Swedish meatballs | 95

Fish & chips | 95

DESSERT

Cloudberrries | 155

With butter fried sponge cake, vanilla ice cream &
champagne sabayon

2021 Grand Tokaj, Édes Szamorodni | 110

Tarte Tatin | 155

with crème anglaise & vanilla ice cream

2021 Ceretto, Moscato d'Ásti | 110

Chocolate petit choux | 145

with chocolate cremeux & blod orange sorbet

2018 Château Simon, Sauternes | 110

CANDY BOX

House made chocolate truffles and macarons

1 pcs 40

3 pcs 100

Please inform us if you have any allergies