



GAMBRINUS KÖK ARBETAR MED LOKALPRODUCERADE OCH EKOLOGISKA RÅVAROR

ÖPPETTIDER

MÅNDAG-FREDAG

11:30-20.00

LÖRDAG -SÖNDAG

12.00-20.00

SMÅPLOCK

GRAND HOTELS	
SALTA BLANDADE NÖTTER	40 kr
KRISPIGA GRISSVÅLAR	45 kr
SOCKERSALTDE GRÖNA GORDALOLIVER	65 kr
POTATISCHIPS	35 kr
RAMSLÖKSSALTDE MARCONAMANDLAR	55 kr

DAGENS RÄTT LUNCH 11.30-15.00 145 kr

MÅNDAG

Örtbakat kycklingbröst
fermenterad vitlök
champinjon & palsternacka

TISDAG

Dagens färska fisk
ägg, bakad spetskål
pepparrot & senapssås

ONSDAG

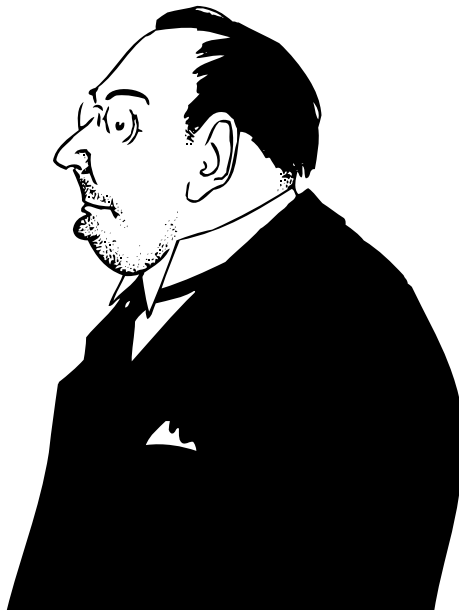
Lammfärsbiffar
sotad gurka, broccoli & persiljevelouté

TORSDAG

Dagens färska fisk
skaldjurssås, rostad morot & endiv

FREDAG

Äpple-bakad fläksida
purjolök, bakade betor & cidersenap



OSTRON

OSTRON	35 kr/st
	6 st 200 kr
	12 st 395 kr

KAFFE/TE

Kaffet kommer från
Lilla Kafferosteriet i Malmö.

Vi serverar just nu en kaffeblandning från
Carmo de Minas, Brasilien.

ESPRESSO	39 kr
DUBBEL ESPRESSO	49 kr
CAPPUCCINO	49 kr
TE	55 kr

Något till kaffet
Cognac, Calvados, Likör etc.
Se separat lista

À LA CARTE

VECKANS GRÖNA	160 kr
Konfiterad portabello svamp från Hällestad linser, buljong, soja & endiv	
LÖJROM	50 g 395 kr
dillvåffla, double fraiche, röd lök & dill	
GRANDS RÄKSMÖRGÅS	215 kr/265 kr
på mörkt eller ljus surdegsbröd	
STEN BROMANS WHISKYKÖTTBULLAR	225 kr
potatispuré	
MÖRAD ENTRECÔTE FRÅN SKÅNSKA GÅRDAR	345 kr
spetskål, grillad vit sparris, ramslök & libbsticka	

OSTAR & DESSERTER

PAVLOVA	145 kr
Syrlig rabarber & yoghurtgrädd	
NORDISKA OSTAR	1 st 75 kr
med marmelad och bröd	
	3 st 135 kr
CHOKLAD TILL KAFFET	1 st 35 kr
	5 st 155 kr





FRÅGA GÄRNA EFTER VÅR STORA VINLISTA OM NI VILL HA ETT STÖRRE URVAL

CHAMPAGNE & MOUSSERANDE

**CHAMPAGNE
LAHERTE FRÈRES** 155 kr/895 kr

**CREMANT DE
BOURGOGNE** 95 kr/570 kr
Cave de Bailly Lapierre, Bourgogne

VITA VINER

2016 ALBILLO/MACABEO 145 kr/645 kr
Bodega Bernabeleva Navaherros Blanco, Madrid

2018 CHARDONNAY 155 kr/695 kr
La Soeur Cadette, Bourgogne

2018 RIESLING 110 kr/525 kr
Johannes Geil, Rheinhessen

2019 CATTARATTO/PINOT GRIGIO 90 kr/395 kr
Terre di Kama, Francesco Minini, Sicilien

2018 SAUVIGNON BLANC 115 kr/535 kr
Le P'tit Blanc du Tue-Boeuf, Loire

RÖDA VINER

2018 PINOT NOIR 165 kr/795 kr
Montanet-Thoden, Bourgogne

2018 GRENACHE 120 kr/545 kr
Petit Jo, La Roche Buissière, Rhône

2016 IL ROSSO 145 kr/695 kr
Conestabile della Staffa, Umbrien

2014 MERLOT 165 kr/795 kr
Chateau Falfas, Bordeaux

2018 SYRAH 90 kr/395 kr
Cour des Dames, Badet Clément, Languedoc

SÖTA OCH STARKA VINER

2017 TOKAIJ LATE HARVEST 95 kr 6 cl
Disznókö

TAYLOR'S LBV 2015 80 kr 6 cl
Taylors, Douro

SNAPS

GRAND SNAPS 120 kr 5 cl
Vår egen kravmärkta jubileumssnaps med smak av bl.a. kummin, fänkål och anis.

Övriga snapsar, se separat lista

DRINKAR 128/168 kr

ÖVERLIGGARENS UNDERGÅNG
Lundasnaps, tonic, apelsintwist

PINK GIN CAROLINE
Pink Gin, kallpressad rabarberjuice, lime

SEA BREEZE
Vodka, tranbärsjuice, grapefruktjuice

ALKOHOLFRIA VERSIONER 79 kr

ALKOHOLFRI ÖL (33CL)

BITBURGER DRIVE, PILSNER 49 kr
Tyskland

DRINKIN´ THE SNOW WINTER ALE 55kr
Danmark

DRINKIN´ THE SUN WHEAT ALE 55kr
Danmark

SHIP FULL OF IPA 49 kr
Sverige

FATÖL

WISBY KLOSTER 95 kr 40 cl
Sverige

**SITTING BULLDOG,
INDIA PALE ALE** 85 kr 40 cl
Sverige

MELLERUDS, MELLANÖL 79 kr 40 cl
Sverige

GAMBRINUS, LAGER 95 kr 50 cl
Tjeckien

**PAULANER, WEISSBIER
MIT HEFE** 95 kr 50 cl
Tyskland

FLASKÖL (33CL)

BRYGGHUSET FINN 75 kr
IPA, Lager, Wheat Blanc
Sverige

REMMARLÖV GÅRDSBRYGGERI 75 kr
Red Ale, Haus Pils
Sverige

ROCKET BREWING 95 kr
Hyperion Lager, Hollow Moon Stout
Sverige

SAISON DUPONT 95 kr
Belgien

PILSNER URQUELL 75 kr
Tjeckien

CARNEGIE, PORTER 75 kr
Sverige

**PETER PALE & MARY
GLUTENFRI LAGER** 75 kr
Mikkeller
Danmark



OPENING HOURS
MONDAY-FRIDAY
 11:30-20.00
SATURDAY-SUNDAY
 12.00-20.00

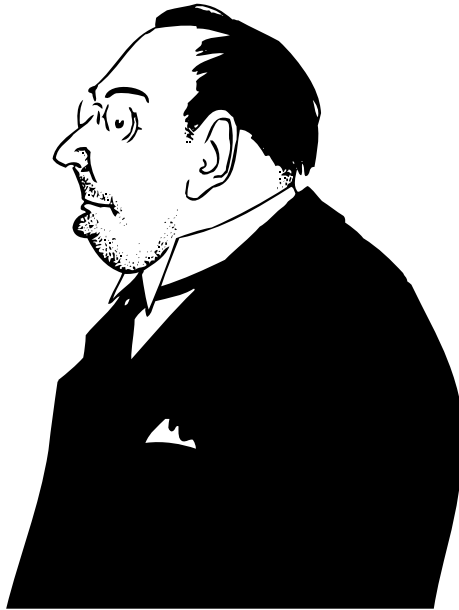
WE ALWAYS WORK WITH LOCAL AND ORGANIC PRODUCE

FINGER FOOD

- RAMSON SALTED MARCONA ALMONDS** 55 kr
- GRAND HOTEL'S SALTED MIXED NUTS** 40 kr
- CRISPY PORK RINDS** 45 kr
- GREEN GORDALOLIVES** 65 kr
- POTATOE CRISPS** 35 kr

TODAY'S SPECIAL LUNCH 11.30-15.00 145 kr

- MONDAY**
Herb-baked chicken breast
fermented garlic, mushroom & parsnip
- TUESDAY**
Today's fresh fish
eggs, pointed cabbage
horseradish & mustard sauce
- WEDNESDAY**
Lamb Salisbury steak
charred cucumber
broccoli & parsley velouté
- THURSDAY**
Today's fresh fish
seafood sauce, roasted carrot & endive
- FRIDAY**
Apple-baked pork
leeks, baked beets & cider mustard



OYSTERS

- OYSTERS** 35 kr/each
- 1/2 dozen 200 kr
- 1 dozen 395 kr

COFFEE/TEA

The coffe comes from Lilla Kafferosteriet in Malmö.
 Right now we are serving a coffee blend from Carmo de Minas, Brazil.

- ESPRESSO** 39 kr
- DOUBLE ESPRESSO** 49 kr
- CAPPUCCINO** 49 kr
- TEA** 55 kr

Something with your coffee.
 Cognac, Calvados, Liqueur... See drink list

À LA CARTE

- VEGETERIAN CHOICE** 160 kr
Confit portabello mushroom from Hällestad lentils, broth, soy & endive
- VENDACE ROE** 50 g 395 kr
dill waffle, double fraiche, red onion & dill
- GRAND PRAWN SANDWICH** 215kr/265kr
on white or dark sourdough bread
- STEN BROMAN'S WHISKY FLAVOURED MEATBALLS** 225 kr
potato purée
- AGED ENTRECÔTE FROM SCANIAN FARMS** 345 kr
marinated crispy pointed cabbage, grilled white asparagus, spring onion & lovage
- CHEESE & SWEETS**
- PAVLOVA** 145 kr
sour rhubarb & yogurt cream
- NORDIC CHEESES** 1 pc 75 kr
with marmelade & bread 3 pcs 135 kr
- CHOCOLATE WITH YOUR COFFEE** 1 pc 35 kr
5 pcs 155 kr





INTERESTED IN OUR EXTENSIVE WINE LIST? PLEASE ASK YOUR WAITER.

CHAMPAGNE & SPARKLING

CHAMPAGNE
LAHERTE FRÈRES 155 kr/895 kr

CREMANT DE
BOURGOGNE 95 kr/570 kr
Cave de Bailly Lapierre, Bourgogne

WHITE WINE

2016 ALBILLO/MACABEO 145 kr/645 kr
Bodega Bernabeleva Navaherros Blanco, Madrid

2018 CHARDONNAY 155 kr/695 kr
La Soeur Cadette, Burgundy, Frankrike

2018 RIESLING 110 kr/525 kr
Johannes Geil, Rheinhessen, Tyskland

2019 CATTARATTO/PINOT GRIGIO 90 kr/395 kr
Terre di Kama, Francesco Minini, Sicily

2018 SAUVIGNON BLANC 115 kr/535 kr
Le P'tit Blanc du Tue-Boeuf, Loire

RED WINE

2018 PINOT NOIR 165 kr/795 kr
Montanet-Thoden, Burgundy

2018 GRENACHE 120 kr/545 kr
Petit Jo, La Roche Buisnière, Rhône

2016 IL ROSSO 145 kr/695 kr
Conestabile della Staffa, Umbria

2014 MERLOT 165 kr/795 kr
Chateau Falfas, Bordeaux

2018 SYRAH 90 kr/395 kr
Cour des Dames, Badet Clément, Languedoc

SWEET & FORTIFIED

2017 TOKAIJ LATE HARVEST 95 kr 6 cl
Disznókő

TAYLOR'S LBV 2015 80 kr 6 cl
Taylors, Douro

SNAPS AND AQUAVIT

GRAND SNAPS 120 kr 5 cl
Our own secret Aquavit recepie
flavoured with caraway and fennel among
other things

For other snaps varieties see separate list

DRINKS

ÖVERLIGGARENS UNDERGÅNG
Lundasnaps, tonic & orange twist

PINK GIN CAROLINE
Pink Gin, rhubarb juice & lime

SEA BREEZE
Vodka, cranberry juice & grapefruit juice

NON -ALCOHOLIC VERSIONS
79 kr

NON-ALCOHOLIC BEER (33CL)

BITBURGER DRIVE, PILSNER 49 kr
Germany

DRINKIN' THE SNOW WINTER ALE 55kr
Denmark

DRINKIN' THE SUN WHEAT ALE 55kr
Denmark

SHIP FULL OF IPA 49 kr
Sweden

DRAUGHT

WISBY KLOSTER 95 kr 40 cl
Sweden

SITTING BULLDOG,
INDIA PALE ALE 85 kr 40 cl
Sweden

MELLERUDS, MELLANÖL 79 kr 40 cl
Sweden

GAMBRINUS, LAGER 95 kr 50 cl
Czech Republic

PAULANER, WEISSBIER
MIT HEFE 95 kr 50 cl
Germany

BOTTLE (33CL)

BRYGGHUSET FINN 75 kr
IPA, Lager, Wheat Blanc
Sweden

REMMARLÖV GÅRDSBRYGGERI 75 kr
Red Ale, Haus Pils
Sverige

ROCKET BREWING 95 kr
Hyperion Lager, Hollow Moon Stout
Sweden

SAISON DUPONT 95 kr
Belgium

PILSNER URQUELL 75 kr
Czech Republic

CARNEGIE, PORTER 65 kr
Sweden

PETER PALE & MARY
GLUTENFREE LAGER 75 kr
Mikkeller
Denmark