



GAMBRINUS KÖK ARBETAR MED LOKALPRODUCERADE OCH EKOLOGISKA RÅVAROR

ÖPPETTIDER
MÅNDAG-TORS DAG
11:30-24.00
FREDAG 11.30-01.00
LÖRDAG 12.00-01.00
SÖNDAG 12.00-22.00

SMÅPLOCK

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

DAGENS RÄTT

LUNCH 11.30-15.00 155 kr

MÅNDAG

Kycklingbröst
palsternacka, rotselleri & vitlökssky

TISDAG

Dagens färska fisk
grönkål, rostad lök & rädisa

ONSDAG

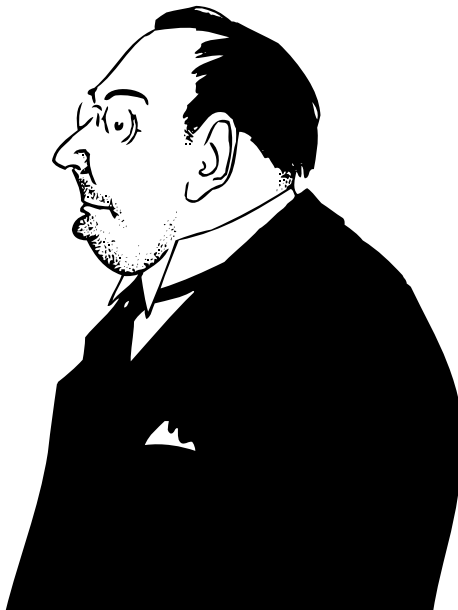
Marinerade revben
morot, spenat & vinägersky

TORS DAG

Dagens färska fisk
broccoli, pepparrot & citronsmörsås

FREDAG

Bakat högrev
svamp, lök, morot & rödvinsås



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.

BRYGGKAFFE	45 kr
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	170 kr
Rostad svamp, vita bönor, morot & picklad lök	
LÖJROM FRÅN KALIX	265 kr/365 kr
fermenterad grädde, potatis & rödlök	
GRANDS RÄKSMÖRGÅS	225 kr/275 kr
på mörkt eller ljus surdegsbröd	
STEN BROMANS WHISKYKÖTTBULLAR	245 kr
potatispuré, pressgurka & rårörda lingon	
ENTRECÔTE FRÅN SKÅNSKA GÅRDAR	375 kr
levain, kantareller, pepparrot & rostad vitlöksemulsion	

OSTAR & DESSERTER

SALT KAREMELLGLASS	145 kr
chokladbrownie & vispad grädde	
NORDISKA OSTAR	1 st 85 kr
med marmelad och bröd	
	3 st 165 kr
CHOKLAD TILL KAFFET	1 st 35 kr
	5 st 155 kr





FRÅGA GÄRNA EFTER VÅR STORA VINLISTA OM NI ÖNSKAR ETT STÖRRE URVAL

CHAMPAGNE & MOUSSERANDE

CHAMPAGNE LAHERTE FRÈRES 165 kr/895 kr

CREMANT DE BOURGOGNE 115 kr/675 kr
Cave de Bailly Lapierre, Bourgogne

VITA VINER

2019 MOSCATO 120 kr/545 kr
Ezio Cerruti, Piemonte, Italien

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

2019 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
Herve Villemade, 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

ÖVERLIGGARENS UNDERGÅNG
Lundasnaps, tonic & apelsintwist
128/168 kr

PINK GIN CAROLINE
Pink Gin, rabarberjuice & lime
128/168 kr

APEROL SPRITZ
Aperol, mousserande vin & soda
145 kr

ALKOHOLFRIA ALTERNATIV
79 kr

ALKOHOLFRI ÖL (33CL)

BITBURGER DRIVE, PILSNER 49 kr
Tyskland

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 95 kr 40 cl
Sverige

MELLERUDS 85 kr 40 cl
Sverige

GAMBRINUS, LAGER 105 kr 50 cl
Tjeckien

PAULANER, WEISSBIER MIT HEFE 105 kr 50 cl
Tyskland

FLASKÖL (33CL)

BRYGGHUSET FINN 85 kr
IPA, Lager, Wheat Blanc, Pilsner
Sverige

ROCKET BREWING 95 kr
Hollow Moon Stout, Holiday Porter
Sverige

SAISON DUPONT 95 kr
Belgien

PILSNER URQUELL 85 kr
Tjeckien

CARNEGIE, PORTER 85 kr
Sverige

PETER PALE & MARY GLUTENFRI LAGER 85 kr
Mikkeller
Danmark

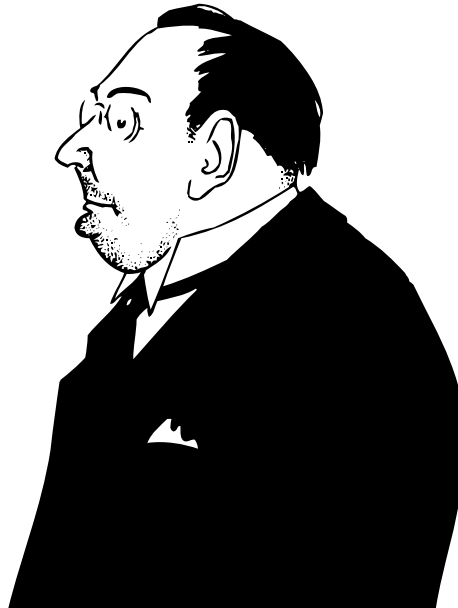


OPENING HOURS
MONDAY-THURSDAY
 11:30-24.00
FRIDAY 11.30-01.00
SATURDAY 12.00-01.00
SUNDAY 12.00-22.00

WE ALWAYS WORK WITH LOCAL AND ORGANIC PRODUCE

FINGER FOOD

GRAND HOTEL'S SALTED MIXED NUTS	40 kr
CRISPY PORK RINDS	45 kr
GREEN GORDAL OLIVES	65 kr
POTATO CRISPS	35 kr
CHILI SALATED MARCONA ALMONDS	55 kr



À LA CARTE

VEGETERIAN CHOICE	170 kr
Roasted mushroom, white beans, carrot & pickled onion	
VENDACE ROE FROM KALIX	265 kr/365 kr
sour cream, potato & red onions	
GRAND PRAWN SANDWICH	225/275 kr
on white or dark sourdough bread	
STEN BROMAN'S WHISKY FLAVOURED MEATBALLS	245 kr
potato purée, pickled cucumber & lingonberry	
ENTRECÔTE FROM SCANIAN FARMS	375 kr
levain, chanterelles, horseradish & garlic emulsion	

TODAY'S SPECIAL LUNCH 11.30-15.00 155 kr

MONDAY

Chicken breast
parsnip, celeriac & garlic gravy

TUESDAY

Today's fresh fish
kale, roasted onion & radish

WEDNESDAY

Marinated pork ribs
carrot, spinach & vinegar gravy

THURSDAY

Today's fresh fish
broccoli, horseradish & butter sauce

FRIDAY

Baked beef chuck
mushroom, onion, carrot & red wine sauce

OYSTERS

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

COFFEE/TEA

The coffee comes from Lilla Kafferosteriet in Malmö.

Right now we are serving a coffee blend from Carmo de Minas, Brazil.

COFFEE	45 kr
ESPRESSO	39 kr
DOUBLE ESPRESSO	49 kr
CAPPUCCINO	49 kr
TEA	55 kr

Something with your coffee.
Cognac, Calvados, liqueur etc.
See drink list

CHEESE & SWEETS

SALT CARAMEL ICE CREAM	145kr
chocolate brownie & cream from Vitaby	
NORDIC CHEESES	1 pc 85 kr
with marmelade & bread	3 pcs 165 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 165 kr/895 kr

CREMANT DE
BOURGOGNE 115 kr/695 kr
Cave de Bailly Lapierre, Bourgogne

WHITE WINE

2019 MOSCATO 120 kr/545 kr
Ezio Cerruti, Piedmont

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

2019 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
Herve Villemade, Loire

RED WINE

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

2018 GRENACHE 120 kr/545 kr
Petit Jo, La Roche Buissonnière, 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 TOKAJI 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 recipe
flavoured with caraway and fennel among
other things

For other snaps varieties see separate list

DRINKS

ÖVERLIGGARENS UNDERGÅNG
Lundasnaps, tonic & orange twist
128/168 kr

PINK GIN CAROLINE
Pink Gin, rhubarb juice & lime
128/168 kr

APEROL SPRITZ
Aperol, sparkling wine & club soda
145 kr

NON-ALCOHOLIC COCKTAILS
79 kr

NON-ALCOHOLIC BEER (33CL)

BITBURGER DRIVE, PILSNER 49 kr
Germany

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 95 kr 40 cl
Sweden

MELLERUDS 85 kr 40 cl
Sweden

GAMBRINUS, LAGER 105 kr 50 cl
Czech Republic

PAULANER, WEISSBIER
MIT HEFE 105 kr 50 cl
Germany

BOTTLE (33CL)

BRYGGHUSET FINN 85 kr
IPA, Lager, Wheat Blanc, Pilsner
Sweden

ROCKET BREWING 95 kr
Hollow Moon Stout, Holiday Porter
Sweden

SAISON DUPONT 95 kr
Belgium

PILSNER URQUELL 85 kr
Czech Republic

CARNEGIE, PORTER 85 kr
Sweden

PETER PALE & MARY
GLUTENFREE LAGER 85 kr
Mikkeller
Denmark