



GAMBRINUS KÖK ARBETAR MED LOKALPRODUCERADE OCH EKOLOGISKA RÅVAROR

ÖPETTIDER
MÅNDAG-TORSDAG
11:30-00:00
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

Rostat kycklinglår
portabello, rödlök & sidfläsk

TISDAG

Dagens färsk fisk
fänkål, äpple, purjolök & senapfrö

ONSDAG

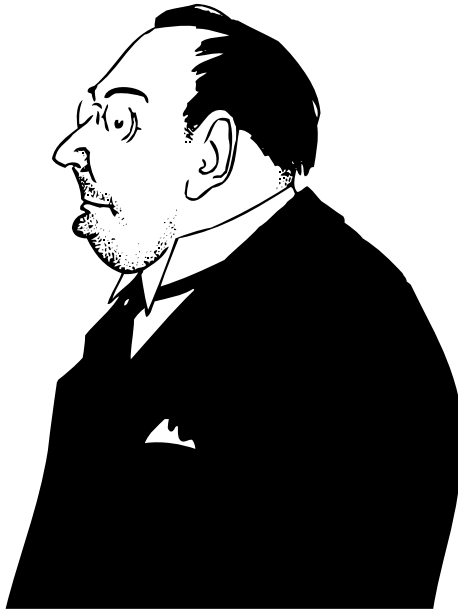
Nattbakat högre
rotselleripuré, Västerbottenost,
hasselnötter & vinägersky

TORSDAG

Dagens färsk fisk
kålsallad, grillad citron & anjovissmör

FREDAG

Wallenbergare
lingon, ärtor, potatismos & brynt smör



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

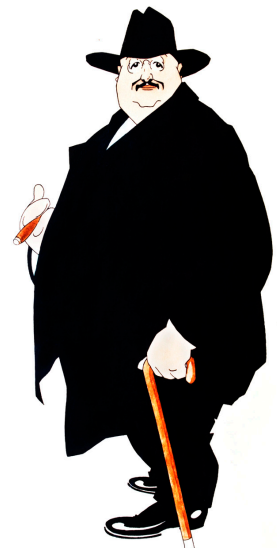
Något till kaffet
Cognac, Calvados, likör etc.
Se separat lista

À LA CARTE

VECKANS GRÖNA	170 kr
Halloumi från Nables mejeri rödlök, gulärtor, fermenterad chili & fänkål	
LÖJROM FRÅN KALIX	450 kr
fänkål, ostronblad, double fraiche av ekologisk mjölk från Debelgaard & rostad brioche	
GRANDS RÄKSMÖRGÅS	225 kr / 275 kr
på mörkt eller ljus surdegsbröd	
STEN BROMANS WHISKYKÖTTBULLAR	245 kr
potatispuré, pressgurka & rårörda lingon	
RYGGBIFF FRÅN SKÅNSKA GÅRDAR	375 kr
jordärtskocka, purjolök & tryfflemulsion	

OSTAR & DESSERTER

SVENSKA INKOKTA PÄRON	145 kr
havrecrumble & hasselnötssorbet	
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

2020 RIESLING 110 kr/525 kr
Johannes Geil, Rheinhessen

2020 VERDEJO 90 kr/395 kr
Paso a Paso, Bodegas Volver, Spanien

2020 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 Buisnière, Rhône

2017 IL ROSSO 145 kr/695 kr
Conestabile della Staffa, Umbrien

2014 MERLOT 165 kr/795 kr
Chateau Falfas, Bordeaux

2020 SYRAH/GRENACHE 90 kr/395 kr
Ferraton Père & Fils, Côte Du Rhône

SÖTA OCH STARKA VINER

2018 TOKAIJ LATE HARVEST 95 kr 6 cl
Disznókő

10 YEARS OLD TAWNY 80 kr 6 cl
Grahams, 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

FRENCH GENTLEMEN
Seve Fournier & Mandarin Bergamot soda
155 kr

PINK GIN CAROLINE
Pink Gin, rabarberjuice & lime
155 kr

APEROL SPRITZ
Aperol, mousserande vin & soda
145 kr

ALKOHOLFRIA ALTERNATIV
79 kr

ALKOHOLFRI ÖL (33CL)

BITBURGER DRIVE, PILSNER 49 kr
Germany

DRINKIN´ THE SUN WHEAT ALE 55 kr
Denmark

DRINKIN´ THE SNOW WINTERALE 55 kr
Denmark

SHIP FULL OF IPA 49 kr
Sweden

PICNIC SOUR ALE 2,2 % 55 kr
Brekkeriet, 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

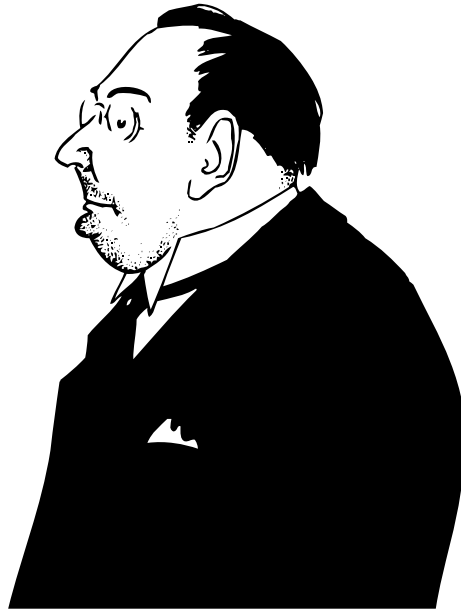


OPENING HOURS
MONDAY-THURSDAY
 11:30-00:00
FRIDAY 11:30-01:00
SATURDAY 12:00-01:00
SUNDAY 12:00-22:00

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
Halloumi from Nables Dairy red onion, carrots, fermented chili & fennel	
VENDACE ROE FROM KALIX	450 kr
fennel, oyster leaf, double fraiche from Debelgaard & roasted brioche	
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	
SIRLOIN FROM SCANIAN FARMS	375 kr
jerusalem artichoke, leeks & truffle emulsion	

TODAY'S SPECIAL LUNCH 11.30-15.00 155 kr

MONDAY

Roasted chicken thigh
portabello mushrooms, red onion & crispy pork loin

TUESDAY

Today's fresh fish
fennel, apple, leek & mustard seeds

WEDNESDAY

Night-baked beef chuck
celeriac puree, Västerbotten cheese, hazelnuts & vinegar jus

THURSDAY

Today's fresh fish
cabbage salad, grilled lemon & anchovy butter

FRIDAY

"Wallenbergare" beef patties
lingonberries, green peas, mashed potatoes & browned butter

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

SWEDISH POACHED PEARS	145kr
oat crumble & hazelnut sorbet	
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

2020 RIESLING 110 kr/525 kr
 Johannes Geil, Rheinhessen, Tyskland

2020 VERDEJO 90 kr/395 kr
 Paso a Paso, Bodegas Volver, Spain

2020 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 Buisnière, Rhône

2017 IL ROSSO 145 kr/695 kr
 Conestabile della Staffa, Umbria

2014 MERLOT 165 kr/795 kr
 Chateau Falfas, Bordeaux

2020 SYRAH/GRENACHE 90 kr/395 kr
 Ferraton Père & Fils, Côte Du Rhône

SWEET & FORTIFIED

2018 TOKAJI LATE HARVEST 95 kr 6 cl
 Disznókő

10 YEARS OLD TAWNY 80 kr 6 cl
 Grahams, 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

FRENCH GENTLEMEN
 Seve Fournier & Mandarin Bergamot soda
 155 kr

PINK GIN CAROLINE
 Pink Gin, rhubarb juice & lime
 155 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 55 kr
 Denmark

DRINKIN´ THE SNOW WINTERALE 55 kr
 Denmark

SHIP FULL OF IPA 49 kr
 Sweden

PICNIC SOUR ALE 2,2 % 55 kr
 Brekkeriet, 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