

NON-ALCOHOLIC

Water service sparkling / filtered still	35,-
Filtered Sparkling / Still Water 75 cl	72,-
Real Raspberry 33 cl	70,-
Pomologik Hantverkscider 25 cl	75,-
Leitz Sparkling Riesling 25cl	65,-
Leitz Sparkling Rosé 25cl	65,-
Gotlands Bryggeri Wisby Lager 33 cl	75,-
Gotlands Bryggeri Easy Rider IPA 33cl	78,-
Coca Cola / Coca Cola Zero / Fanta / Sprite	68,-

COFFEE AND TEA

Coffee	62,-
Tea	62,-
Espresso	62,-
Americano	62,-
Cappuccino	64,-
Caffè Latte	64,-
Irish Coffee, Tullamore Dew	195,-

THE GRAND SOLEIL FAN

Cool down with our Riviera fan and learn the secrets behind
"The language of the fan" 195,-

CHAMPAGNE

	Glass	75cl	150cl	300cl
N.V. Ruinart R de Ruinart	210,-	1 250,-	2 600,-	8 000,-
N.V. Ruinart Blanc de Blancs	345,-	1 900,-	3 900,-	10 000,-
N.V. Ruinart Rosé	375,-	2 100,-	4 300,-	12 000,-
2013 Dom Pérignon	780,-	4 700		



SHELLFISH PLATEAU

Plateau de Fruit de Mer Petit 695 .-

*Langoustines *, fresh shrimp, crab claws
fresh tuna, grilled octopus, oysters from Normandy,
gremolata, sauce vierge, mayonnais, mignotte, lemon*

Plateau de Fruit de Mer Grande 1895 .-

*Whole lobster, langoustines *, fresh shrimp, crab claws
fresh tuna, grilled octopus, oysters from Normandy,
gremolata, sauce vierge, mayonnais, mignotte, lemon*



SEAFOOD

Demi homard avec aioli et citron <i>Half a lobster with aioli</i>	525.-
Langoustine * avec aioli et citron <i>Two langoustines with aioli</i>	165.-
Huitres de Normandie <i>2x Oysters from Normandy, choice of mignonette, lemon or natural</i>	95.-
Crevettes fraiches avec aioli et citron <i>150 grams of fresh shrimp with aioli and lemon</i>	165.-



To start with...

Polpo & piment d'espelette

Octopus with piment d'espelette

Gnocco fritto pomodoro, erbe fresche (V)

Fried foccacia dough, tomato, fresh herbs (V)

Arancini Milanese "Osso Buco"

Risotto Milanese croquettes filled with osso buco



95,-

75,-

95,-

COLD PLATES

Tartare de veau, dijonnaise, champignons, cresson

Veal tartare, dijonnaise, mushrooms & French water cress

Burrata, focaccia, rucola, pomodoro, erbe fresche (VEG)

Foccacia with burrata rocket salad, tomatoes and fresh herbs (VEG)

Salade Niçoise *

*Salade Niçoise **

Salade composée à l'avocat, vinaigrette, pignon de pin (V)

Avocado salad, vinaigrette, pine nuts (V)

Selezione di salumi del Grand Soleil

Grand Soleils selection of charcuterie

Sélection de fromages (VEG)

Selection of cheeses (VEG)



255,-

235,-

295,-

195,-

185,-

215,-

CALVADOS (6cl)



Lauriston Calvados Fine, France 168,-

Lemorton Calvados 1980, France 720,-

Camut Calvados 12 ans d'Age, France 570,-

COGNAC (6cl)

Hennessy VS, France 168,-

Delamain Pale & Dry XO, France 264,-

Hennessy XO, France 480,-

GRAPPA & EAU-DE-VIE (6cl)

Nardini Grappa, Italy 210,-

Romani Levi Grappa Riserva, Italy 384,-

Cappellano Grappa, Italy 420,-

Cazottes Poiré Williams, France 390,-

Cazottes Grappa Pomme Pomme, France 390,-

RUM & PREMIUM LIQUERS (6cl)

Eminente, Cuba 240,-

Flor de Caña 12, Nicaragua 288,-

Foursquare Indelible, Barbados 570,-

Roulet Abricot 330,-

Roulet Citron 330,-

SCOTCH SINGLE MALT & AMERICAN WHISKEY (6cl)

Ardbeg 10 y.o., Islay 210,-

Macallan 12 y.o., Speyside 300,-

Macallan 25 y.o., Speyside 3240,-

Monkey Shoulder, Scotland 210,-

Makers Mark 46, Kentucky 270,-

Blanton's Straight From Barrel, Kentucky 312,-

Whistle Pig 12 yrs Rye, Kentucky 528,-

Mackmyra "Identitet" Swedish Single Malt 300,-



Please let us know if you have any allergies

* - MSC / (V) - Vegan / (VEG) - Vegetarian

DRAFT BEER

Menabrea, Italy 94,-
Spendrups Signatur, Sweden 92,-

BOTTLED BEER AND CIDER



Omaka x Grand Hôtel 1874 Anniversary Beer 98,-
Gotlands Bryggeri Sitting Bulldog IPA, Sweden 105,-
Baladin Nazionale Blond Ale, Italy 95,-

Boulard Cidre de Normandie, France 95,-
Golden Cider Company Apple, Sweden 110,-

COCKTAILS BY GRAND SOLEIL

Grand Soleil 75 Dry Gin, Lemon, Sugar, Champagne, Lavender 195,-

Rhubarb Sbagliato Rhubarb Sparkling Wine, Dry Gin, Bitter 195,-

Limoncello Collins Dry Gin, Limoncello, Lemon, Sugar, Soda 195,-

Normandie Mule Calvados, Pommeau, Lime, Gingerbeer 195,-

Chandon Garden Spritz 175,-

Lampone Raspberry, Apple, Lemon, Sugar (alcohol free) 105,-

Pomme et Gingembre Apple, Gingerbeer, Lemon, Sugar (alcohol free) 105,-



GIN & TONIC BY GRAND SOLEIL (5 CL)

Norrbottens Destilleri Sun & Tonic 274,-

Stockholm Bränneri Dry Gin & Tonic 174,-

Hernö Old Tom & Tonic 194,-

Ógin Nature & Tonic 274,-

Hellström Dry Gin & Tonic 219,-

Hendricks & Tonic 184,-

WARM PLATES

Egglefino* e vongole, salsa di astice, zafferano, dragoncello 265,-
Haddock and vongole, lobster sauce, saffron, tarragon*

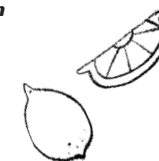
Gnudi, tartufo, asparago, piselli e Parmigiano (VEG) 275,-
Gnudi, summer truffle, asparagus, green peas and Parmesan

Scaloppina di pollo, carciofo, Parmigiano, limone 245,-
Chicken escalope, artichoke, Parmesan, lemon

Pappardelle al ragù alla Bolognese 275,-
Pappardelle with Bolognese sauce

Steak au sauce verte avec ses citron et pommes frites 365,-
Sirloin steak with green sauce, lemon and pommes frites

Polpo grigliato, peperoncino, salsa verde, limone 295,-
Grilled octopus, esepette, salsa verde, lemon



ICE CREAM & SORBET

Choice of :

Pistachio ice cream, chocolate ice cream, vanilla ice cream 65,-

Strawberry sorbet (V), citron sorbet (V) 65,-

SWEETS

Tiramisu 145,-

Sorbet citron, compote de pêche, pistache, 125,-
verveine citronnée & Champagne

Lemon sorbet, stewed peach, pistachio, lemon verveine & Champagne

Panna cotta al cioccolato bianco, sorbetto alle erbe e fragole 165,-
White chocolate panna cotta with herb sorbet and strawberries

Fraises à la crème vanille 165,-
Strawberries with vanilla cream

Grand profiterole, glace à la vanille, sauce au chocolat 135,-
Grand profiterole, vanilla ice cream, chocolate sauce

Macaron 55,-





WHITE WINES

	Glass	75cl
2022 Pecorino "Tarà", Cocci Grifoni, Marche, Italy	160,-	640,-
2022 "Di Gino" Bianco, San Lorenzo, Marche, Italy	170,-	700,-
2022 Derthona, Francesco Iandolo, Piedmont, Italy	215,-	900,-
2022 Chablis, Lucie Thieblemont, Burgundy, France	195,-	780,-
2022 Sancerre, Pascal Jolivet, Loire, France	200,-	850,-
2020 Bel Air, Les Quatre Pilliers, Loire, France *	285,-	1 800,-
2021 Olivier Leflaive, Meursault, Burgundy, France *	445,-	3 000,-

ROSÉ WINES

	Glass	75cl
2021 Whispering Angel, Ch d' Esclans, Provence, France	185,-	720,-
2021 Cru Classé Rosé, Ch Galoupet, Provence, France *	250,-	1 500,-

RED WINES

	Glass	75cl
2020 Côtes-du-Rhône, Chaume-Arnaud, Rhône, France	160,-	640,-
2018 Barbera "Noce", Ezio Trincherio, Piedmont, Italy	180,-	720,-
2022 Frappato, COS, Sicily, Italy	185,-	740,-
2016 Bordeaux Supérieur, Château Penin, Bordeaux, France	195,-	780,-
2021 Bourgogne Rouge, Albert Ponnelle, Burgundy, France	215,-	895,-
2018 Brunello di Montalcino, Col d'Orcia, Tuscany, Italy	235,-	950,-
2014 Cornas "Chaillot", Franck Balthazar, Rhône, France *	245,-	1 500,-
2017 Margeaux de Château Margaux, Bordeaux, France *	285,-	1 800,-

SWEET WINES

	Glass	Bottle
2021 Moscato d'Asti, Vietti, Piedmont, Italy 37,5cl	105,-	395,-
2019 Sauternes, Château Fontebrière, Bordeaux, France 37,5cl	130,-	595,-



FORTIFIED WINES

	Glass	Bottle
Island Rich Madeira 5 years, Barbeito, Madeira, Portugal 75cl	120,-	850,-
Tawny Port 10 years, Graham's, Douro, Portugal	160,-	
Ratafia Solera, Henri Giraud, Champagne, France 6CL	210,-	

* this wine is served with Coravin, price is per 10 cl



WINE CELLAR SELECTION

CHAMPAGNE & SPARKLING

N.V. Brut Réserve, Bérêche et Fils, Champagne, France	1 500,-
N.V. Blanc de Noirs "Grand Cru", Eric Rodez, Champagne, France	2 100,-
2015 Rosé, Pol Roger, Champagne, France	1 900,-
2020 Brut Zero Cuvée S, Domaine du Pélican, Jura, France	1 000,-

WHITE WINES

2021 Riesling, Josemeyer, Alsace, France	895,-
2019 Chablis "Mise Tardive", Pattes Loup, Burgundy, France	1 100,-
2020 Arbois Chardonnay, Domaine du Pélican, Jura, France	1 100,-
2009 "Il San Lorenzo" Bianco, San Lorenzo, Marche, Italy	2 000,-
2020 "Pithos" Bianco, C.O.S, Sicily, Italy	1 000,-
2019 "Peugh Vineyard" Chardonnay, Anthill Farms, California, USA	1 500,-

RED WINES

2020 Marsannay, Meo-Camuzet, Burgundy, France	2 500,-
2018 Barolo "Monprivato", G. Mascarello, Piedmont, Italy	4 800,-
2017 Santenay 1er Cru "Clos Faubard", Mestre, Burgundy, France	1 500,-
2012 Chianti Classico Riserva "Doccia A Matteo", Caparsa, Tuscany, Italy	1 300,-
2018 Etna Rosso "Feudo", Girolamo Russo, Sicily, Italy	1 500,-
2020 "Montcalmés", Terrasses du Larzac, Languedoc, France	1 200,-
2021 Pinot Noir, Cloudy Bay, Marlborough, New Zealand	1 000,-



Looking for more wine? Our wine cellar list is also available.

