

Drinks & snacks

SUMMER DRINK - BLUSH!

vodka, rosé wine, strawberry puree,
lime, syrup, pink pepper

150

DRINKS

GRÄNDEN'S SPRITZERS

Cucumber Spritz 150

st germain, gin, lime, cucumber syrup,
cava, soda, mint

Aperol Spritz 150

aperol, cava, soda

Limoncello Spritz 150

limoncello, cava, lemon, soda

GRÄNDEN'S DRINKS

Negroni 150

gin, campari, red vermouth

Lynchburg lemonade 150

maker's mark, cointreau, lemon, sprite

Peach basil smash 150

gin, peach puree, lemon, syrup, basil, soda

Siesta 150


tequila, campari, lime, syrup,
pink grapefruit soda

Espresso martini 150

vodka, galliano, kahlúa, espresso

Fancy another drink? Ask the staff
and we'll come up with something tasty!

SNACKS

Salt roasted corn  45

Marcona almonds    45

Olives nocellara    45

GIN & TONIC

Cucumber & black pepper 150
gin, Åhus cucumber tonic

Elderflower & lemon 150

gin, Åhus elderflower tonic

Grape & lime 150

gin, Åhus grape & lime tonic, rosemary

NON-ALCOHOLIC

Mocktail peach 85

peach puree, lemon juice,
syrup, basil, soda

Gin & Tonic classic virgin 59

Gin & Tonic rosé virgin 59



 = Gluten free  = Lactose free  = Vegetarian

Allergies? Please ask us what the food contains.

Lunch Menu

POKÉ BOWLS

Raw marinated salmon with soy & ginger ✂️ 🥛 165

rice, rawslaw, soybeans, pickled red onion, mango, cucumber, gari, chili mayonnaise, cashew nuts, cilantro, sesame seeds



Wine tips: Domaine de la Vinconniere
Sauvignon Blanc, France

Caesar with teriyaki marinated chicken 165

rice, romaine lettuce, caesardressing, tomato, pickled red onion, bacon, grana padano, croutons, chives



Wine tips: La Vue Riesling, Australia

Herb- & garlic glazed slow cooked beef ✂️ 🥛 165

rice, rawslaw, soybeans, baby spinach, tomato, red onion, lemon & honey yoghurt, feta cheese, olive tapenade, roasted buckwheat



Wine tips: Chateau Kefraya
Les Bretèches, Lebanon

Hummus with feta cheese ✂️ 🥛 🌱 165

rice, rawslaw, soybeans, baby spinach, tomato, red onion, lemon- & honey yoghurt, olive tapenade, sumac, roasted buckwheat



Wine tips: Rosé, Forte Ambrone,
Sangiovese, Syrah, Italy

SANDWICHES

Prawn sandwich 🥛 85

dark bread, lettuce, egg, cucumber, cream cheese with dill & lemon

Vegetarian sandwich 🌱 72

ask the staff about the vegetarian sandwich of the day

Not so hungry? Then our sandwiches are perfect!

MAIN COURSES

Slow cooked pork neck ✂️ 🥛 165

pineapple, peppers, sugar snap peas, yoghurt, rice, cilantro, sesame seeds



Wine tips: Piccoli Poggi,
Primitivo EKO, Italy

Fish stew with salmon & prawns ✂️ 🥛 165

coconut cream, pepper, carrot, onion, red curry, lime leaves, ginger



Wine tips: Altozano Verdejo
Sauvignon Blanc, Spain

Ratatouille with beluga lentils ✂️ 🥛 🌱 165

cauliflower rice, yoghurt, grana padano, pesto with sunflower seeds



Wine tips: Mario Primo Chianti,
Sangiovese, Italy

Meatballs ✂️ 🥛 165

creamy sauce, pressed cucumber, potatoes, lingonberries



Wine tips: Cono Sur Pinot Nior, Chile

KIDS' MENU

Meatballs ✂️ 🥛 95

creamy sauce, pressed cucumber, potatoes, lingonberries

All dishes are also available as a children's portion.

DOG MENU

Dog ice cream ✂️ 🥛 🐾 59

hugo & celine

✂️ = Gluten free 🥛 = Lactose free 🌱 = Vegetarian
Allergies? Please ask us what the food contains.

Coffee & desserts

DESSERTS

Snickers bites ✂ 🥚 🌿	32
cocoa, coconut, peanuts, licorice	
Chocolate truffle ✂ 🥚 🌿	34
Chocolate brownie ✂ 🥚 🌿	58
caramel, almond, cream	
Crème brûlée ✂ 🥚 🌿	68
Whipped caramel panna cotta 🥚 🌿	69
sticky chocolate cake, walnuts, lemon, sea salt	
Pavlova 🥚 🌿	72
meringue, raspberry- & mint puree, cream, candied nuts	
Sorbet with cava ✂ 🥚 🌿 (18 years)	89
Affogato ✂ 🥚 🌿	55
espresso, vanilla ice cream + 3 cl hazelnut liqueur	115

COOKIE & ICE CREAM

Snickers 🥚 🌿	62
vanilla ice cream, chocolate cookie, caramel sauce, peanuts	
Elderberry & strawberry sorbet 🥚 🌿	62
cookie, berries	

HOT DRINKS

Hot chocolate rum/cointreau/minttu	150
Irish coffee whisky, cream	150
French coffee cognac, cream	150
Kaffe Karlsson baileys, cointreau, cream	150
Kaffegök vodka	150

COFFEE / TEA

Coffee/Tea	34
Double espresso	34
Macchiato	34
Americano	36
Cortado	38
Cappuccino	44
Caffe latte/Chai latte/Ice latte	48
Hot chocolate	48

AVEC / SHOTS

LIQUEUR

Österlen V.S.O.P, First batch calvados	38/cl
Cognac monopol, V.S.O.P	28/cl
Cointreau	28/cl
Baileys	28/cl
Kahlúa	28/cl
Disaronno	28/cl
Äppelfrost från Sövde (dessert wine)	42/cl

WHISKY

High Coast Whisky, älv	38/cl
High Coast Whisky, berg	38/cl
High Coast Whisky, timmer	38/cl
Selected Malts Highland Jewel	38/cl
Selected Malts 10 yo Oloroso finish	38/cl
Selected Malts Zippin smoke	38/cl
Glenallachie Old Hungarian Oak 7 yo	38/cl
Glenallachie Cask Strength 10 yo	38/cl
Glenallachie 12 yo	38/cl

RUM

A-Bay Vrångabäcken Belize (98 of 230)	38/cl
A-Bay Funkis beach blend (105 of 327)	38/cl
A-Bay Abilleuig (277 of 384)	38/cl
Clement Rum 10 yo	38/cl
Mount Gay X.0	38/cl
Plantation	38/cl

SHOTS

Fireball/Jägermeister/Fernet Branca	60/3cl
Minttu/Sour fisk cola/Tequila	60/3cl
Hot shot	75

✂ = Gluten free 🥚 = Lactose free 🌿 = Vegetarian

Allergies? Please ask us what the food contains.