

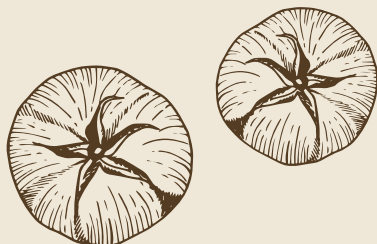
Something tasty before dinner?

SNACKS / APPETIZERS

Salt roasted corn   	45
Marcona almonds   	45
Olives nocellara   	45
Garlic bread  local cheese	79
Caramellized gouchujang tomato soup    crispy chili vinaigrette, green onions, crispy rice	109
Vietnamese carpaccio   deep-fried garlic, shallots, cucumber, cilantro, mint, green onions, sesame seeds	129
Cheese & snacks (recommended for two)   cheese, yoghurt balls, olives, seed crackers, marmalade, marcona almonds	129

GIN & TONIC

Cucumber & black pepper gin, Åhus cucumber tonic	150
Elderflower & lemon gin, Åhus elderflower tonic	150
Grape & lime gin, Åhus grape & lime tonic, rosemary	150



DRINKS

GRÄNDEN'S SPRITZERS

Aperol Spritz aperol, cava, soda	150
Limoncello Spritz limoncello, cava, lemon, soda	150

GRÄNDEN'S DRINKS

Negroni gin, campari, red vermouth	150
White chocolate daiquiri rum, lime, syrup, white chocolate foam	150
Blackberry amaretto sour blackberry, amaretto, syrup, lemon	150
Newton fireball, lemon, apple, soda	150
Gin Paloma gin, aperol, syrup, rhubarb, grapefruit	150
Espresso martini vodka, galliano, kahlúa, espresso	150

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

NON-ALCOHOLIC

Mocktail blackberry, syrup, lemon, sparkling water	85
Gin & Tonic classic virgin	59

 = Gluten free  = Lactose free  = Vegetarian

Allergies? Please ask us what the food contains.

Evening Menu

POKÉ BOWLS

Chevré au gratin with sweet potato hummus ✂️ 🥛 🌱 195
rice, rawslaw, pickled red onion, broccoli, cabbage, lemon mayonnaise, sultanas, pomegranate syrup, walnuts, green onions, sesame seeds



Wine tip: Le Courier, Chenin Blanc, South Africa

Chili-glazed slow cooked pork belly 🥛 195
rice, raw slaw, soybeans, pickled red onion, mango, seaweed, wasabi cream cheese, wasabi peas, chili mayonnaise, crisps, cilantro, sesame seeds



Wine tip: Piccoli Poggi, Primitivo EKO, Italy

Chicken "tacostyle" ✂️ 🥛 195
rice, rawslaw, soybeans, pickled red cabbage, corn salsa, garlic mayonnaise, cheddar crisps, cilantro, sesame seeds



Wine tip white: La Vue, Riesling, Australia
Wine tip red: Mario Primo, Chianti, Sangiovese, Italy

Lime & Chipotle marinated prawns 🥛 195
rice, rawslaw, soybeans, pickled red onion, mango, seaweed, wasabi cream cheese, wasabi peas, chili mayonnaise, cilantro, sesame seeds



Beverage tip: Grändens Apa, Charlis Brygghus

MAIN COURSES

Mushroom risotto ✂️ 🥛 🌱 249
pickled mushrooms, browned butter, grana padano, hazelnuts



Wine tip: Brigaldara Ripasso Superiore, Italy

Boeuf bourguignon ✂️ 🥛 269
smoked pork belly, mushrooms, pickled onions, pickled cucumber, deep-fried shallots, potato puree



Wine tip: Cono Sur, Pinot Noir, Chile

Tomato & saffron stew ✂️ 🥛 279
salmon, prawns, fennel, apple, aioli



Wine tip: Domaine de la Vinconniere Sauvignon Blanc, France

KIDS' MENU

Meatballs ✂️ 🥛 95
creamy sauce, pressed cucumber, potatoes, lingonberries

All dishes are available as a children's portion.



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Something tasty after dinner?

DESSERTS

Snickers bites ✂ 🥚 🌱	32
cocoa, coconut, peanuts, licorice	
Praline 🌱	34
Chocolate brownie ✂ 🥚 🌱	58
caramel, almond, cream	
Crème brûlée ✂ 🥚 🌱	68
Sorbet with cava ✂ 🥚 🌱 (18 years)	89
Affogato ✂ 🥚 🌱	55
espresso, vanilla ice cream	
+ 3 cl hazelnut liqueur (18 years)	115

COOKIE & ICE CREAM

Snickers 🥚 🌱	62
vanilla ice cream, chocolate cookie, caramel sauce, chocolate sauce, peanuts	
Raspberry & licorice 🥚 🌱	62
raspberry sorbet, cookie, licorice sauce	

COFFEE / TEA

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

HOT DRINKS

Hot chocolate drink with whipped cream	
choose between rum, cointreau & minttu	150
Irish coffee whisky, cream	150
French coffee cognac, cream	150
Kaffe Karlsson baileys, cointreau, cream	150
Kaffegök vodka	150

AVEC / SHOTS

LIQUEUR

Cognac monopole, V.S.O.P	28/cl
Cointreau	28/cl
Baileys	28/cl
Kahlúa	28/cl
Disaronno	28/cl
Österlen Special Edition,	38/cl
Äppelsprit (apple liquor)	
Grappa Sarpa di poli	38/cl
Äppelfrost from 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 10 yo Oloroso finish	38/cl
Glenallachie Cask Strength 10 yo	38/cl
Glenallachie 12 yo	38/cl
Meikle Tòir, The chinquapin one 5 yo	38/cl

RUM

Clement Rum 10 yo	38/cl
Rest & be thankful rum	38/cl
Plantation grande réserve	38/cl
English Harbour	38/cl

SHOTS

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

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