

# Drinks & snacks

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## DRINKS

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### GRÄNDEN'S SPRITZERS

**Aperol Spritz** 150  
aperol, cava, soda

**Limoncello Spritz** 150  
limoncello, cava, lemon, soda

**Hugo Spritz** 150  
elderflower, cava, mint, lime, soda

### GRÄNDEN'S DRINKS

**Negroni** 150  
gin, campari, red vermouth

**Espresso martini** 150  
vodka, galliano, kahlúa, espresso

**Aperol 75** 150  
gin, aperol, lemon, syrup, cava

**Disaronno fizz** 150  
Disaronno, lemon, soda

**Apple Fashion** 150  
Marker's mark, österlen äppelsprit,  
cinnamon syrup, angostura

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



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## SNACKS & MORE

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**Salt roasted corn** ✂️ 🥗 🌿 45

**Marcona almonds** ✂️ 🥗 🌿 45

**Olives nocellara** ✂️ 🥗 🌿 45

**Sour cream & onion flavored wontonstrips** 🌿 45

**Cheese & charcuterie** (recommended for two) ✂️ 149  
cheese, charcuterie, olives,  
seed crackers, marmalade

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## GIN & TONIC

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**Cucumber & black pepper** 150  
gin, Åhus cucumber tonic

**Elderflower & lemon** 150  
gin, Åhus elderflower tonic

**Grape & lime** 150  
gin, Åhus grape & lime tonic, rosemary

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## NON-ALCOHOLIC

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**Peach mocktail** 85  
peach, lemon, oxalis, soda

**Franka Nordisk Spritz virgin Aperol** 85

**Gin & Tonic classic virgin** 59



✂️ = Gluten free 🥗 = Lactose free 🌿 = Vegetarian

Allergies? Please ask us what the food contains.

🇸🇪 All meat and poultry comes from Sweden.



# Lunch Menu

## POKÉ BOWLS

**Raw marinated salmon with soy & ginger**   145  
rice, rawslaw, soybeans, pickled red onion, mango, cucumber, gari, jalapeño mayonnaise, cashew nuts, cilantro, sesame seeds





Wine tip: Domaine de la Vinconniere  
Sauvignon Blanc, France

**Gouchujang glazed pork neck**   145  
rice, rawslaw, soybeans, pickled onions, cucumber & peanut salad, jalapeño mayonnaise, cilantro, sesame seeds



Drink tip: Kristianstad Fatöl  
from Charlis brygghus




**Tandoori chicken**   145  
rice, rawslaw, soybeans, red onion, cucumber & peanut salad, ginger yogurt, cilantro, sesame seeds



Wine tip:  
La Vue Riesling,  
Australia




Drink tip:  
Grändens APA


**Balsamic glazed carrots**    145  
rice, rawslaw, soybeans, red onion, baby spinach, beluga lentils, crispy halloumi, lemon mayonnaise, green onions



Wine tip: Cono Sur, Pinot Noir, Chile



## 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

**Fish stew with salmon & prawns**   145  
coconut cream, pepper, carrot, onion, red curry, lime leaves, ginger





Wine tip: Altozano Verdejo,  
Sauvignon Blanc, Spain

**Birria taco with beef**  145  
corn tortilla, red cabbage salad, corn, kidney beans, jalapeño mayonnaise, lime, green onions, cilantro, sesame seeds



Drink tip: Kristianstad Fatöl  
from Charlis brygghus




**Meatballs**   145  
creamy sauce, pressed cucumber, potatoes, lingonberries



Vintips:  
Piccoli Poggi,  
Primitivo EKO, Italien



Dryckestips:  
Kristiansta Fatöl  
från Charlis brygghus

**Sweet potato and chickpea curry**    145  
rice, chili oil, ginger yogurt, green onions, peanuts, cilantro, sesame seeds








Wine tip: Le Courier,  
Chenin Blanc, South Africa

All dishes are available  
as a children's portion. 95

## DOG MENU

**Dog ice cream**    59  
hugo & celine

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# Coffee & desserts

## DESSERTS

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

## CAZY ICE CREAM

<b>Daim</b> ✂️ 🥚	62
vanilla ice cream, chocolate sauce, cream	
<b>Raspberry &amp; salted licorice</b> ✂️ 🥚	62
ice cream, liquorice sauce, raspberry & licorice fudge	

## 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 with whipped cream	48

## HOT DRINKS

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

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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