



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 11.30-15.00 165 kr

MÅNDAG

Fläskkotlett
sötpotatis, lök & äpple

TISDAG

Dagens färska fisk
pumpa, rotselleri & blåmusselsås

ONSDAG

Majskyckling
spenat, tomat & dragonsås

TORSDAG

Dagens färska fisk
grönkål, valnötter, rotselleri & brynt smör

FREDAG

Rostbiff
jordärtskocka, morot & kapis



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 180 kr
Dinkelrisotto, svamp, silverlök & svartkål

SVAMP FRÅN HÄLLESTAD 155 kr / 255 kr
hasselnötskräm, Gammel Knas &
grönkålspesto

GRANDS RÄKSMÖRGÅS 225 kr / 275 kr
på mörkt eller ljusst surdegsbröd

STEN BROMANS 245 kr
WHISKYKÖTTBULLAR
potatispuré, pressgurka & rårörda lingon

ENTRECOTE FRÅN SKÅNE 375 kr
karamelliserad lökpuré, vintertryffel,
rostad morot från Åhus & grönkål

OSTAR & DESSERTER

BRÖDPUDDING 145 kr
mandelsorbet & lönnsirap från Blaxsta

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

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

2020 SAUVIGNON BLANC 115 kr/535 kr
Herve Villemade, Loire

RÖDA VINER

2019 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

2017 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

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, California Lager, Wheat Blanc, Pilsner, Winter Bock
Sverige

THE RED SLOPE, AMBER ALE 135 kr
Remmarlövs Gårdsbryggeri, Sweden

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 | 180 kr |
| Dinkel wheat risotto, silver onion, mushroom & kale | |
| MUSHROOM | |
| FROM HÄLLESTAD | 155 kr / 255 kr |
| hazelnut crème, kale peste & Gammel Knas cheese | |
| GRAND PRAWN SANDWICH | 225/275 kr |
| on white or dark sourdough bread | |
| STEN BROMAN'S WHISKY | 245 kr |
| FLAVOURED MEATBALLS | |
| potato purée, pickled cucumber & lingonberry | |

TODAY'S SPECIAL
LUNCH 11.30-15.00 165 kr

MONDAY

Pork chop
 sweet potato, onion & apple

TUESDAY

Today's fresh fish
 pumpkin, celeriac & mussel sauce

WEDNESDAY

Corn chicken
 spinach, tomato & tarragon sauce

THURSDAY

Today's fresh fish
 kale, walnuts, celeriac & browned butter

FRIDAY

Roast beef
 Jerusalem artichoke, carrot & capers

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

| | |
|--|---------------------|
| BREAD PUDDING | 145 kr |
| almond sorbet & maple syrup from Blaxsta | |
| NORDIC CHEESES | 1 pc 85 kr |
| with marmelade & bread | 3 pcs 165 kr |
| CHOCOLATE WITH | 1 pc 35 kr |
| YOUR COFFEE | 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

2020 RIESLING 110 kr/525 kr
Johannes Geil, Rheinhessen

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

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

2017 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
Disznókö

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 WINTER ALE 55 kr
Denmark

SHIP FULL OF IPA 49 kr
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, California Lager, Wheat Blanc,
Pilsner, Winter Bock
Sweden

THE RED SLOPE, AMBER ALE 135 kr
Remmarlövs Gårdsbryggeri, 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