

Drinks & snacks

DRINKS

GRÄNDEN'S SPRITZERS

Aperol Spritz 150
aperol, cava, soda

Limoncello Spritz 150
limoncello, cava, lemon, soda

GRÄNDEN'S DRINKS

Negroni 150
gin, campari, red vermouth

White chocolate daiquiri 150
rum, lime, syrup, white chocolate foam

Blackberry amaretto sour 150
blackberry, amaretto, syrup, lemon

Newton 150
fireball, lemon, apple, soda

Gin Paloma 150
gin, aperol, syrup, rhubarb, grapefruit

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 85
blackberry, syrup, lemon, sparkling water

Gin & Tonic classic 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** ✂️ 🥛 145

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

Basil & garlic glazed chicken ✂️ 145

rice, rawslaw, soybeans, pickled red onion,
broccoli, garlic mayonnaise, grana padano,
cashew nuts, sesame seeds



Wine tips: Mario Primo Chianti,
Sangiovese, Italy

Appleglazed pork neck ✂️ 🥛 145

rice, red coleslaw, soybeans, onion salad,
lemonmarinated beans, apple chutney,
green onion, roasted buckwheat



Wine tips: Piccoli Poggi,
Primitivo EKO, Italy

Beets with kalepesto ✂️ 🌿 145

rice, rawslaw, soybeans, lemon marinated
beans, baby spinach, garlic mayonnaise,
feta cheese, green onion, walnuts



Wine tips: Le Courier, Chenin
Blanc, South Africa

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

Beef chili from Blentarp ✂️ 🥛 145

rice, onion salad, smetana, beans, cilantro



Wine tips: Brigaldara Ripasso
Superiore, Italy

Fish stew with salmon & prawns ✂️ 🥛 145

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



Wine tips: Altozano Verdejo
Sauvignon Blanc, Spain

**Indian stew with chickpeas
& cauliflower** ✂️ 🥛 🌿 145

rice, raita, deep fried libabread,
green onion, cilantro



Wine tips: La Vue Riesling, Australia

Meatballs ✂️ 🥛 145

creamy sauce, pressed cucumber,
potatoes, lingonberries



Wine tips: Piccoli Poggi,
Primitivo EKO, Italy

KIDS' MENU

Meatballs ✂️ 🥛 95

creamy sauce, pressed cucumber,
potatoes, lingonberries

All dishes are 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
Cappuccino mousse with white cocolate ✂ 🌿	72
hazelnuts, cocoa	
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	
Raspberry & licorice 🌿 🍫	62
raspberry sorbet, cookie, licorice sauce	

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

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

AVEC / SHOTS

LIQUEUR

Cognac monopol, V.S.O.P	28/cl
Cointreau	28/cl
Baileys	28/cl
Kahlúa	28/cl
Disaronno	28/cl
Österlen V.S.O.P, First batch calvados	38/cl
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

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
Rest & be thankful rum	38/cl
Plantation grande réserve	38/cl

SHOTS

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

✂ = Gluten free 🌿 = Lactose free 🍫 = Vegetarian

Allergies? Please ask us what the food contains.