Gränden's mat
RESTAURANG – TAKE AWAY – CATERING

To start with

SNACKS & APPETIZERS

Marcona almonds 48

Olives nocellara 48

Sour cream & onion flavoured wontonstrips 45

Gränden's bread with whipped butter 55

Garlic bread 59
local cheese

Cucumber with sour cream 69
honey, horseradish, dill, bread

Churros with mushroom cream 95
pickled mustard seeds

Vitello tonnato 149
veal carpaccio, tuna sauce, capers, pickled mustard seeds, grana padano

Cheese & charcuterie (for two) 169
olives, seed crackers, marmalade

APERITIFS

Cava 95
Dom Potier Brut Nature, Spain

Negroni 154
gin, campari, red vermouth

Gin & Tonic raspberry & elderflower 154
Kyflinge pink gin, Åhus elderflower tonic

Sangria-jug 339
red, white, rosé or cava

MOCKTAILS

Apple & ginger 89
apple juice, lime, ginger beer

Ruby fizz 89
blood orange, lime, soda water

Franka Nordic Spritz 85
non-alcoholic aperol, soda

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Allergies? Please ask us what the food contains. All meat and poultry comes from Sweden.

Evening menu

POKÉ BOWLS

Marinated vannamei shrimp 195
rice, rawslaw, soybeans, pickled red onion, seaweed, pineapple salsa, lime- & cilantro mayonnaise, crispy rice paper, cilantro, sesame seeds

Wine recommendation:
La Vue, Riesling, Australia

Chili-glazed slow cooked pork belly 195
rice, rawslaw, soybeans, pickled red onion, mango, seaweed, wasabi cream cheese, wasabi peas, chili mayonnaise, sour cream & onion flavoured wonton-strips, cilantro, sesame seeds

Wine recommendation:
Coto de Caleruega, Tempranillo, Spain

Crispy orange chicken 195
rice, rawslaw, soybeans, red onion, mango, gari, soy marinated cucumber, chili mayonnaise, green onions, cilantro, sesame seeds

Wine recommendation:
Cava, Dom Potier Brut Nature, Spain

Green pea falafel 195
rice, red cabbage, soybeans, red onion, green leaves, fennel, lemon & honey yogurt, dill, sesame seeds

Wine recommendation:
Volpi, Barbera, Italy

MAIN COURSES

Wallenbergare 249
mashed potatoes, green peas, browned butter, lingonberries

Wine recommendation:
Cono Sur, Pinot Noir, Chile

Glazed pork ribs 295
herb & garlic-roasted potatoes, grana padano, pointed cabbage, endive, celery, cucumber, peanuts, lime- & cilantro mayonnaise

Wine recommendation:
Don’t tell Gary, Shiraz, Australia

Cod loin 315
potato purée, blue mussels, mussel sauce, fennel, apple, dill

Wine recommendation:
Great Expectations, Sauv blanc, South Africa

Pumpkin risotto 285
pickled hokkaido, pumpkin tahini, grana padano, parsley

Wine recommendation:
El Coto de Rioja 875m, Chardonnay, Spain

CHILDREN'S MENU

Meatballs 95
potatoes, creamy sauce, pressed cucumber, lingonberries

All dishes are available as children's portion.

DOG MENU

Ice cream for dogs Hugo & Celine 62

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Beverages

NON-ALCOHOLIC

Milk	**28**
Kiviks Apple juice	**32**
Coca cola / Cola zero / Fanta / Sprite	**42**
Sparkling water natural / lemon	**42**
Solsken lemonade elderflower & lemon	**52**

SWEDISH SNAPS

Choose between: Utö elderflower & lemon, Piraten Besk or Skåne Akvavit	**80/4cl**

BEER

DRAFT BEER HYLLIE BREWERY

Skånsk LAGER 5,2%	**84**
Sunny Disposition, APA 5,7%	**88**

BEER JUG HYLLIE BREWERY

Skånsk LAGER 5,2% 1L	**199**
Sunny Disposition, APA 5,7% 1L	**209**

33'S HYLLIE BREWERY

Elbogen, VETE 4,9%	**75**
Hyllipan, IPA 6,5%	**88**
Liberation, RISLAGER 4,5%	**75**
Meadows, SUR 4,7%	**75**
Seaside, PORTER 5,5%	**75**

NON-ALCOHOLIC BEER

Tomorrow brewing, LAGER	**56**
Easy Rider, IPA	**56**

CIDER

Cider, sweet 4,0%	**79**
Cider, medium dry 4,2% John Taylor	**95**

NON-ALCOHOLIC CIDER

Scanian Apple Cider, Öspab	**52**

SPARKLING

Cava, Dom Potier Brut Nature, Spain	**465/95**
Cremant, L'Extra Langlois, France	**695/112**

NON-ALCOHOLIC SPARKLING

VY apple, sea buckthorn & cranberry	**75**

CHAMPAGNE

Bollinger Special Cuvée, France	**1195**

WINE

WHITE WINE

Isla Negra, Sauv Blanc/Chard, Chile	**449/119**
Douglas Green, Chenin Blanc, South Africa	**458/124**
Great Expectations, Sauvignon blanc, South Africa	**458/124**
La Vue, Riesling, Australia	**475/128**
El Coto de Rioja 875m, Chard, Spain	**525/138**

ROSÉ WINE

Forte Ambrone, Sangiovese/Syrah, Italy	**449/119**

RED WINE

Montgras Reserva, Cabernet Sauv, Chile	**449/119**
Cono Sur, Pinot Noir, Chile	**475/128**
Volpi, Barbera, Italy	**449/119**
Bolla, Ripasso Superiore, Italy	**510/135**
Don't tell Gary, Shiraz, Australia	**525/138**
Coto de Caleruega, Tempranillo, Spain	**525/138**

NON-ALCOHOLIC WINE

VY apple & sloe	**75**

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Something sweet

DESSERTS

Snickers bites 32
cocao, coconut, peanuts, licorice

Chocolate truffle 34

Chocolate brownie 58
caramel, almond, cream

Crème brûlée 72

Nougat mousse 72
vanilla-marinated nectarines,
salted caramel sauce, marcona almonds

Caramelized blue cheese 72
balsamic & honey-cooked blueberries,
seed crackers

ICE CREAM

Swedish fika 74
vanilla ice cream with cardamom crumble

Salted caramel 74
cookie dough crumble with triple chocolate

Lemon sorbet 65
+ limoncello 3cl 115

Affogato
espresso, vanilla ice cream 65
+ hazelnut liqueur 3cl 115

HOT DRINKS

Irish coffee whisky, cream 154
French coffee cognac, cream 154
Kaffe Karlsson baileys, cointreau, cream 154
Kaffegök vodka 154
Hot chocolate drink with whipped cream 154
Choose: rum, cointreau or minttu

COFFEE / TEA

Coffee / Tea	35
Double espresso	35
Macchiato	35
Americano	38
Cortado	39
Cappuccino	46
Chai latte	50
Caffe latte / Iced latte	50
Matcha latte / Iced matcha latte	55
Hot chocolate with whipped cream	50

AVEC / SHOTS

LIQUEUR

Cognac monopol, V.S.O.P	28/cl
Cointreau	28/cl
Baileys	28/cl
Kahlúa	28/cl
Disaronno	28/cl
Österlen First Batch, Äppelsprit	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

RUM

English Harbour	38/cl
Palma, A-Bay Spirit	42/cl
Löv-Oskars, A-Bay Spirit	42/cl

SHOTS

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

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