Gränderns mat
RESTAURANG – TAKE AWAY – CATERING

To start with

SNACKS & MORE

Marcona almonds 48

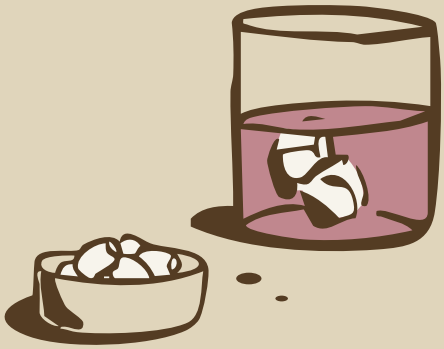
Olives nocellara 48

Sour cream & onion flavoured wontonstrips 45

Garlic bread 59
local cheese

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

Cheese & charcuterie (for two) 149
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

= Gluten free = Lactose free = Vegetarian = Pork
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 149
rice, rawslaw, soybeans, pickled red onion, mango, cucumber, gari, chili mayonnaise, cashew nuts, cilantro, sesame seeds

Wine recommendation:
La Vue, Riesling, Australia

Hoisin-glazed pork belly 149
rice, red cabbage, soybeans, red onion, green leaves, apple and carrot salad, lime- & cilantro mayonnaise, green onions, cilantro, sesame seeds

Wine recommendation:
Cono sur, Pinot Noir, Chile

Chicken minced Pad Kra Pao 149
rice, rawslaw, soybeans, red onion, pepper, thai basil, chili mayonnaise, fried egg, green onions, cashew nuts, sesame seeds

Beer recommendation:
Sunny Disposition, APA 5,7%

Pumpkin hummus with chili & ginger 149
rice, rawslaw, soybeans, pickled red onion, green leaves, puy lentils, feta cheese, lemon mayonnaise, green onions, pumpkin tahini, cilantro, sesame seeds

Wine recommendation:
Forte Ambrone, Sangiovese/Syrah, Italy

CHILDREN'S MENU

Meatballs 95
potatoes, creamy sauce, pressed cucumber, lingonberries

All dishes are available as children's portion

MAIN COURSES

Fish stew with salmon & shrimps 149
coconut cream, pepper, carrot, onion, red curry, lime leaves, ginger

Wine recommendation:
Isla Negra, Sauvignon Blanc, Chardonnay, Chile

Beef lasagna 149
arugula, sunflower seed pesto, grana padano

Wine recommendation:
Volpi, Barbera, Italy

Indian lentil stew with naan bread 149
rice, pannoumi, yogurt, green onions, cilantro, sesame seeds

Beer recommendation:
Hyllipan, IPA 6,5%

Meatballs 149
potatoes, creamy sauce, pressed cucumber, lingonberries

Wine recommendation:
Montgras Reserva, Cabernet Sauvignon, Chile

SANDWICHES

Shrimp sandwich 85
dark bread, lettuce, egg, cucumber, cream cheese with dill & lemon

Vegetarian sandwich 72
ask the staff about today's sandwich

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

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

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

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

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

Planteray grande rèserve	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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