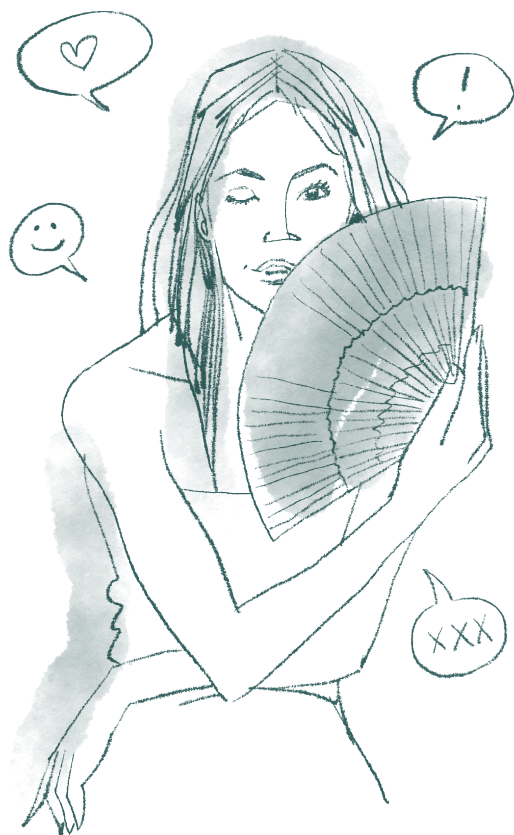


THE GRAND SOLEIL FAN

Cool down with our Riviera fan and learn the secrets behind
"The language of the fan" 195,-



CHAMPAGNE

	Glass	75cl	150cl	300cl
N.V. Ruinart R de Ruinart	210,-	1 250,-	2 600,-	8 000,-
N.V. Ruinart Blanc de Blancs	345,-	1 900,-	3 900,-	10 000,-
N.V. Ruinart Rosé	375,-	2 100,-	4 300,-	12 000,-
2013 Dom Pérignon	780,-	4 700		

COCKTAILS BY GRAND SOLEIL

Grand Soleil 75 195,-

Dry Gin, Lemon, Sugar, Champagne, Lavender

Rhubarb Sbagliato 195,-

Rhubarb Sparkling Wine, Dry Gin, Bitter

Limoncello Collins 195,-

Dry Gin, Limoncello, Lemon, Sugar, Soda

Normandie Mule 195,-

Calvados, Pommeau, Lime, Gingerbeer

Cocktail au Café 195,-

*Cognac, Coffee Liqueur, Grand Marnier,
Crème de Cacao, Sugar, Cream*

Lampone 105,-

Raspberry, Apple, Lemon, Sugar (alcohol free)

Pomme et Gingembre 105,-

Apple, Gingerbeer, Lemon, Sugar (alcohol free)



GIN & TONIC BY GRAND SOLEIL (5 CL)

Norrbottens Destilleri Sun & Tonic 250,-

Stockholm Bränneri Dry Gin & Tonic 195,-

Hernö Old Tom & Tonic 195,-

Ógin Nature & Tonic 250,-

Hellström Dry Gin & Tonic 195,-

Hendricks & Tonic 225,-

To start with...

Huitres Creuses

Oysters Creuses

Your choice of mignonette, lemon or natural



95,-

Polpo & piment d'espelette

Octopus with piment d'espelette

95,-

Gnocco fritto pomodoro, erbe fresche (V)

Fried foccacia dough, tomato, fresh herbs (V)

75,-

Arrancini Milanese "Osso Buco"

Risotto Milanese croquettes filled with osso buco



95,-

COLD PLATES

Tartare de veau, dijonnaise, champignons, cresson

Veal tartare, dijonnaise, mushrooms & French water cress

255,-

Salade Niçoise *

Salade Niçoise *

295,-

Salade composée à l'avocat, vinaigrette, pignon de pin (V)

Avocado salad, vinaigrette, pine nuts (V)

195,-

Selezione di salumi di Grand Soleil

Grand Soleils selection of charcuterie

185,-

Chariot à fromage (VEG)

Cheese trolley (VEG)



75,-/pp

Please let us know if you have any allergies

* - MSC / (V) - Vegan / (VEG) - Vegetarian



CALVADOS (6cl)



Lauriston Calvados Fine, France 168,-
Lemorton Calvados 1980, France 720,-
Camut Calvados 12 ans d'Age, France 570,-

COGNAC (6cl)

Hennessy VS, France 168,-
Delamain Pale & Dry XO, France 264,-
Hennessy XO, France 480,-

GRAPPA & EAU-DE-VIE (6cl)

Nardini Grappa, Italy 210,-
Romani Levi Grappa Riserva, Italy 384,-
Cappellano Grappa, Italy 420,-
Cazottes Poire Williams, France 390,-
Cazottes Grappa Pomme Pomme, France 390,-

RUM & PREMIUM LIQUERS (6cl)

Eminente, Cuba 240,-
Flor de Caña 12, Nicaragua 288,-
Foursquare Indelible, Barbados 570,-
Roulet Abricot 330,-
Roulet Citron 330,-

SCOTCH SINGLE MALT & AMERICAN WHISKEY (6cl)

Ardbeg 10 y.o., Islay 210,-
Macallan 12 y.o., Speyside 300,-
Macallan 25 y.o., Speyside 3 240,-
Monkey Shoulder, Scotland 210,-
Makers Mark 46, Kentucky 270,-
Blanton's Straight From Barrel, Kentucky 312,-
Whistle Pig 12 yrs Rye, Kentucky 528,-
Mackmyra "Identitet" Swedish Single Malt 300,-



DRAFT BEER

Menabrea, Italy 94,-
Spendrups Signatur, Sweden 92,-

BOTTLED BEER AND CIDER



Omaka x Grand Hôtel 1874 Anniversary Beer 98,-
Gotlands Bryggeri Sitting Bulldog IPA, Sweden 105,-
Baladin Nazionale Blond Ale, Italy 95,-

Boulard Cidre de Normandie, France 95,-
Golden Cider Company Apple, Sweden 110,-

NON-ALCOHOLIC

Water service sparkling / filtered still 35,-
Filtered Sparkling / Still Water 75 cl 72,-
Real Raspberry 33 cl 70,-
Pomologik Hantverkscider 25 cl 75,-
Leitz Sparkling Riesling 25cl 65,-
Leitz Sparkling Rosé 25cl 65,-
Gotlands Bryggeri Wisby Lager 33 cl 75,-
Gotlands Bryggeri Easy Rider IPA 33cl 78,-
Coca Cola / Coca Cola Zero / Fanta / Sprite 68,-

COFFEE AND TEA



Coffee 62,-
Tea 62,-
Espresso 62,-
Americano 62,-
Cappuccino 64,-
Caffè Latte 64,-
Irish Coffee, Tullamore Dew 195,-



WARM PLATES

Risotto con zucca, cavolo riccio, radicchio e nocciole (VEG) 235,-
Risotto with pumpkin, kale, radicchio and hazelnuts

Bouillabaisse 325,-
Southern French fish & shellfish soup

Gnudi, tartufo, funghi di bosco, cavoletti di Bruxelles (VEG) 275,-
Gnudi, truffles, forest mushrooms, Brussel sprouts

Scaloppina di pollo, carciofo, Parmigiano, limone 245,-
Chicken escalope, artichoke, Parmesan, lemon

Pappardelle al ragù alla Bolognese 275,-
Pappardelle with Bolognese sauce

Filet mignon au poivre avec ses pommes frites 365,-
Pepper beef tenderloin with French fries

Canard "du Soleil", chicorée rouge, panais, noix 305,-
Duck breast, red chicory, parsnip, walnuts



ICE CREAM & SORBET

Choice of :
Pistachio ice cream, chocolate ice cream, vanilla ice cream 65,-
Raspberry sorbet (V), chocolate sorbet (V) 65,-

SWEETS

Tiramisu 145,-

Mousse au chocolat 125,-
Chocolate mousse

Pêche, framboise, glace à la vanille, sabayon 165,-
Peach, raspberries, vanilla ice cream, sabayonne

Grand profiterole, glace à la vanille, sauce au chocolat 135,-
Grand profiterole, vanilla ice cream, chocolate sauce

Macaron 55,-





WHITE WINES

	Glass	75cl
2021 Passerina "San Basso", Cocci Grifoni, Marche, Italy	160,-	640,-
2022 "Di Gino" Bianco, San Lorenzo, Marche, Italy	170,-	700,-
2022 Chablis, Lucie Thieblemont, Burgundy, France	195,-	780,-
2022 Sancerre, Pascal Jolivet, Loire, France	200,-	800,-
N.V. Fleur de Lotus, Josmeyer, Alsace, France	205,-	850,-
2018 St. Joseph "Les Oliviers", Pierre Gonon, Rhône France *	250,-	1 500,-
2020 Olivier Leflaive, Meursault, Burgundy, France *	445,-	3 000,-

ROSÉ WINES

	Glass	75cl
2021 Whispering Angel, Ch d' Esclans, Provence, France	185,-	720,-
2021 Cru Classé Rosé, Ch Galoupet, Provence, France *	250,-	1 500,-

RED WINES

	Glass	75cl
2020 Côtes-du-Rhône, Chaume-Arnaud, Rhône, Frankrike	160,-	650,-
2018 Barbera "Noce", Ezio Trincherio, Piedmont, Italy	180,-	720,-
2022 Frappato, COS, Sicily, Italy	185,-	740,-
2016 Bordeaux Supérieur, Château Penin, Bordeaux, France	195,-	780,-
2021 Bourgogne Rouge, Albert Ponnelle, Burgundy, France	215,-	895,-
2018 Barolo, G. Fenocchio, Piedmont, Italy	285,-	1 300,-
2014 Cornas "Chaillot", Franck Balthazar, Rhône France *	245,-	1 500,-
2015 Margaux du Château Margaux, Bordeaux, France *	285,-	1 800,-

SWEET WINES

	Glass	Bottle
2021 Moscato d'Asti, Vietti, Piedmont, Italy 37,5cl	105,-	395,-
2019 Sauternes, Château Fontebrière, Bordeaux, France 37,5cl	130,-	595,-



FORTIFIED WINES

	Glass	Bottle
Island Rich Madeira 5 years, Barbeito, Madeira, Portugal 75cl	120,-	850,-
Tawny Port 10 years, Graham's, Douro, Portugal	160,-	
Ratafia Solera, Henri Giraud, Champagne, France 6CL	210,-	

* this wine is served with Coravin, price is per 10 cl



WINE CELLAR SELECTION

CHAMPAGNE & SPARKLING

N.V. Brut Réserve, Bérêche et Fils, Champagne, France	1 500,-
N.V. Blanc de Noirs "Grand Cru", Eric Rodez, Champagne, France	2 100,-
2015 Rosé, Pol Roger, Champagne, France	1 900,-
2018 Blanc de Blancs "Zero", Alessandra Divella, Lombardia, Italy	1 350,-

WHITE WINES

2021 Riesling, Josemeyer, Alsace, France	895,-
2019 Chablis "Mise Tardive", Pattes Loup, Burgundy, France	1 100,-
2020 Arbois Chardonnay, Domaine du Pélican, Jura, France	1 100,-
2009 "Il San Lorenzo" Bianco, San Lorenzo, Marche, Italy	2 300,-
2020 "Pithos" Bianco, C.O.S, Sicily, Italy	1 000,-
2019 "Peugh Vineyard" Chardonnay, Anthill Farms, California, USA	1 500,-

RED WINES

2020 Marsannay, Meo-Camuzet, Burgundy, France	2 500,-
2018 Barolo "Monprivato", G. Mascarello, Piedmont, Italy	4 800,-
2017 Santenay 1er Cru "Clos Faubard", Mestre, Burgundy, France	1 500,-
2019 Rosso di Montalcino, Albatreti, Tuscany, Italy	1 100,-
2018 Etna Rosso "Feudo", Girolamo Russo, Sicily, Italy	1 500,-
2020 "Montcalmés", Terrasses du Larzac, Languedoc, France	1 200,-
2021 Pinot Noir, Cloudy Bay, Marlborough, New Zealand	1 000,-



Looking for more wine? Our wine cellar list is also available.

