



54750 days

THE MACALLAN 12
GRAND HÔTEL HONEY
POMMEAU
APRICOTS
CHOCOLATE BITTERS

Castle Punch

HENNESSY VS COGNAC
GRAND HÔTEL X OMAKA 1874
ARRAK
PINEAPPLE



Flip Royal

EMINENTE RUM
GRAND HÔTEL BLACK TEA
COFFEE BEANS
CIGAR LIQUEUR
QUAIL EGGS



Volière

HENDRICK'S NEPTUNIA GIN
GRAND HÔTEL AQUAVIT
ARONIA BERRIES
MINT
CHAMPAGNE

Wilhelmina

GRAND HÔTEL DILL
COCONUT
TIMUT PEPPER
(NON-ALCOHOLIC)



ANNIVERSARY COCKTAILS

This year, Grand Hôtel celebrates 150 years of innovation and artisanship. This anniversary menu consists of five exclusive cocktails that pay tribute to the hotel and its history.



54750 days

Macallan, apricot, Pommeau, Grand Hôtel honey, chocolate bitters

54750 days is a tribute to the building we find ourselves in. For this many days, the hotel has kept its doors open, 365 days a year, for 150 years, without exception, through rain and storm, inflations and pandemics, but also during sunny days, celebrations, and days filled with happiness and luxury.



Flip Royal

Eminent rum, pine nuts, homemade tobacco liqueur, Grand Hôtel's black tea, quail egg

The drink represents the period between 1890 and 1910 when Grand Hôtel underwent a massive renovation, introducing three highly prominent rooms that played a significant role in high society life:

The Indian Café

(Ref; Tobacco liqueur)

A place to read the newspaper, enjoy a cigar, and a cup of exclusively imported coffee.

The American Bar

(Ref; The style of the drink)

A bar where, among others, gentlemen dressed in white suits could savor a cocktail served with a drink trolley, shaken in a golden shaker.

The New Dining Room

(Ref; Quail egg)

A luxurious section where exclusive dishes and exclusive people intertwined, this branch was early in utilizing French and international influences.



Castle Punch

Hennessy cognac, arrack, pineapple, freeze-distilled Omaka 1874.

During the opening of the Grand Hotel in 1874, the golden age of punch was in full swing. Ordering punch while out at a venue was more of a rule than an exception. The punch was served with the bottle dressed in a well-chilled ice bucket. If you glance out the window to the other side of the bay, your gaze is caught by the Royal Palace. In its cellar, punch was stored while the Grand Hotel was being built, in giant barrels, and each barrel had an image of a king.



La Volière

Hendrick's Neptunia, Grand Aquavit, aronia berries, mint, champagne

Régis Cadier, being the animal lover that he was, had a volière (a large birdcage) for a period, where birds chirped merrily, and the guests could stand around and admire the spectacle. Later, the birds were trained to become carrier pigeons and flew with communication to the Royal Palace and other important guests. Along the way, they needed to eat and found the ingredients above, aronia bushes with their berries, and mint from the former Kungsträdgården. Hendrick's Neptunia is created inspired by the sea, and Cadier's birds flew over the water we have around us here at Blasieholmen.



Wilhelmina

Grand Hôtel dill, timut pepper, coconut (alcohol free)

Wilhelmina Skogh is a legendary woman who, during Grand Hotel's less bright and carefree days in the early 1900s, stepped in as the hotel's director to lift it from potential bankruptcy. She carried out grandiose renovations and built, among other things, the Winter Garden, from which the inspiration for the drink is taken, mixing the tropical with the Swedish. The coconut in the drink, together with the palm-inspired ceramic glass (created by Hesselby Pottery), immediately brings to mind the palms in the Winter Garden. Wilhelmina was a pioneer in gardening and locally sourced produce; she began growing her herbs to reduce procurement costs, just as we do today with ingredients like the dill used in the drink.