

# GRANDS

BISTROBAR

Welcome to the new Grands Bistrobar, a bistro where our ambition is for our guests to feel at home on Stationsgatan 44. Our experienced kitchen team, driven by curiosity, has carefully crafted a variety of bistro dishes based on seasonal ingredients that aim to feel both familiar and surprising, tantalizing your taste buds and senses. You will find everything from our exciting new snacks to accompany your drink, to the chef's specialty "Henkes moules," which he has brought with him from his work both around Sweden and abroad, as well as a tasting menu of 5 courses suitable for your special celebration. The menu and drink list are influenced by flavors from Southern Europe and the Riviera, combined with classic Swedish local tastes, with our aim being to have something for everyone.

A warm welcome home to us,  
Algot & Henric with Grands friends

## *Grands Tasting Menu 745 kr*

*(5-Course)*

*(Order by 20.00- minimum 2 people)*

SCALLOP

GOAT CHEESE CROQUETTE

HENKES MOULES

HALIBUT

CREME BRULEÉ

## *Beverage Package 395 kr*

Follow our journey at our social media!

**Instagram:** [grandhalmstad](#)

**Hemsida:** [www.grandhalmstad.se](http://www.grandhalmstad.se)

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## *Bar snacks*

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BLEAK ROE / 195 (G) (L)

Bjäre chips with bleak roe, smetana, shallots, dill, lime

PANKO-FRIED COD CHEEKS / 105 (G)

With harissa mayonnaise and fried capers

GARLIC FOCACCIA / 79 (G)

With herb aioli

GRUYÈRE / 79 (L)

With marmelade

POMMES FRITES / 75

With herb aioli

LOADED FRIES / 89 (L)

With truffle mayonnaise & Italian hard cheese

NOCELLARA OLIVES /65

MARCONA ALMONDS/ 75

BACON-WRAPPED DATES / 79 (L)

With blue cheese dip

## *Aperitif*

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BELLINI / 99

Prosecco and peach

GRANDS SEASONAL SPRITZ / 145

Aperol, sparkling wine, englamust

GIN & TONIC / 156

PROSECCO / CAVA / 109

## *Starters*

### PANKO-FRIED GOAT CHEESE CROQUETTES / 179 (G) (L)

Beets in three ways, hot honey vinaigrette, Marcona almonds,  
fried sunchoke, watercress

*Wine Pairing: Good Natured Sauvignon Blanc*

### SCALLOP / 219 (L)

Beurre blanc, trout roe, confit egg yolk, fried sunchoke

*Wine Pairing: Ste. Michelle Chardonnay*

### CHANTERELLE TOAST / 195 (G) (L)

With truffle cream, finely grated Gruyère, silver onion

*Wine Pairing: La Rosca Cava or Stellenrust Chenin Blanc*

### BLEAK ROE / 295 (G) (L)

Vendace roe from Bottenviken (30g), smetana, shallots, blinis, lemon

*Wine Pairing: La Rosca Cava or Lunden Riesling*

### CHARCUTERIE PLATE - HALF 175 / FULL 295 (G) (L)

Three types of cured meats, cheese, and delicacies.

*Wine Pairing: Saurus, Pinot Noir, Argentina*

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## *Mains*

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### HENKES MOULES / 285 (L)

Henkes mussels with chili, garlic, and cream, served with pommes frites and herb aioli.

*Wine Pairing: Stellenrust Secrets & Lies, Chenin Blanc*

### HALIBUT / 365 (L)

Almond-fried bellaverde, almond potato purée, Sandefjord sauce, blue mussels

*Wine Pairing: Ste. Michelle, Chardonnay*

### GRILLED SIRLOIN / 355 (L)

King oyster mushrooms, almond-fried bellaverde, potato cake, thyme sauce

*Wine Pairing: Portia Roble, Riebra*

### MOOSE WALLENBERGARE / 285 (G) (L)

Almond potato purée, brown butter, chanterelles, gin & raw sugar lingonberries

*Wine Pairing: Parallele 45 Cotes du Rhone, Paul Jaboulet*

### TRUFFLE-SCENTED PAPPARDELLE PASTA / 255 (G) (L)

Brisket and sausage ragù, topped with Italian hard cheese

*Wine Pairing: Parallele 45 Cotes du Rhone, Paul Jaboulet*

### GRAND'S HAMBURGER / 259 (G) (L)

Brioche bun from our friends at Paulsson's, tarragon cream, pickled onion, Coppa, finely grated Gruyère, herb aioli & pommes frites

*(If a vegetarian option is desired, halloumi is available.)*

*Wine Pairing: Ste. Michelle, Cabernet Sauvignon Retro*

### MUSHROOM TARTLET / 235 (G) (L)

Pumpkin purée, king oyster mushrooms, kale and Västerbotten pesto, sea buckthorn from Haverdal, blue cheese from Kvibille

*Wine Pairing: Stellenrust, Chenin Blanc*

### VEGAN MUSHROOM SYMPHONY / 225

Pumpkin purée, king oyster mushrooms, kale/ Västerbotten pesto, sea buckthorn from Haverdal

*Wine Pairing: Stellenrust, Chenin Blanc*

***For allergies/special diets, please contact the staff.***

## *Dessert*

### CREMÈ BRULÈÈ / 129 (L)

Flavored with chocolate & chili, served with traditional vanilla ice cream

*Wine Pairing: Yalumba Antique Muscat*

### DULCHE DE LECHE PANNA COTTA / 126 (G) (L)

Autumnal cardamom crunch & berries

*Wine Pairing: Xavier Vignon Muscat Beaumes de Venise*

### "APPLE PIE" / 139 (G)

Almond cake with Italian meringue

*Wine Pairing: Xavier Vignon Muscat Beaumes de Venise*

### ICE CREAM OR SORBET OF THE EVENING/ 89

Add Cava / 49

Ask the staff for available flavors

### AFFOGATO / 75

One scoop of traditional vanilla ice cream with caramel sauce flavored with coffee and one shot of espresso

*For allergies/special diets, please contact the staff.*

### *Coffee/Te*

Coffee Arvid Nordqvist / 39

Te / 39

Cappuccino / 44

Espresso 30 / 35

Caffe latte / 49

### *Coffee Drinks*

Irish Coffee / 155

Kaffe Karlsson / 155

Kaffe Bailey's / 155

Espresso Martini / 165

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## *Drink menu*

### *Non-Alcoholic*

Coca Cola / 39

Coca Cola zero / 39

Fanta / 39

Sprite / 39

Loka naturell / 35

Loka citrus / 35

Englamust original / 49

Englamust kanel/Ingefära / 49

Mocktail / 90

Non-Alcoholic wine / 90

Non-Alcoholic sparkling wine/ 90

### *Beer/Cider*

#### Tap beer

Melleruds / 85

Krušovice / 85

#### Bottled beer

Hallands Golden Lager - Halmstad brygghus / 92

Söderkaj Nya Världen IPA - Halmstad brygghus / 92

Slöinge kaffestout - Halmstad brygghus / 92

Ship Full of IPA / 89

Bernard Celebration lager / 97

Bernard Dark lager / 97

Paulaner weißbier / 97

Mariestad / 89

#### Cider

Briska Päröncider / 74

Briska Jordgubb rabarber / 74

# *Wine*

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## Champagne Bottle

André Clouet Grande Réserve, 695

## Sparkling Wine Glass / Bottle

La Rosca Brut, Cava, ES 109/525

## Rosé Glass / Bottle

Arniston Bay rosé, Shiraz, ZA 109/525

## Sweet wine CL

Xavier Vignon Muscat Beaumes de Venise / 29

Yalumba Antiwue Muscat / 32

## White wine Glass / Bottle

Good Natured, Sauvignon blanc, ZA (EKO) 109 / 525

Ste Michelle, Chardonnay Retro, USA 119 / 565

Lunden, Riesling, DE 129 / 625

Stellenrust Secrets & Lies, Chenin Blanc, ZA 141 / 650

Weinrieder Reising Ried, AV 669

Nounat , Chardonnay, Mallorca 715

L Domaine Laroche, Chablis, FR 795

## Red Wine Glass / Bottle

Good Natured, Shiraz, ZA (EKO) 109 / 525

Les Parcellaires de l'Herre, Malbec, FR 119 / 565

Saurus, Pinot Noir, AR 124 / 605

Parallele 45 Cotes du Rhone, Paul Jaboulet, FR (EKO) 126 / 609

Ste michelle, Cabernet Sauvignon Retro, USA 132 / 632

Portia Roble, Riebra ES 146 / 699

Bro. Barbera d'Alba, IT 725

Septima Grand Reserva, Malbec, Cabernet Sauvignon, Tannat ES 749

Courtedune, Chateauneuf du Pape, FR 899