

GRANDS

BISTROBAR

Welcome to the new Grands Bistrobar

Welcome to the new Grands Bistrobar, a bistro where our ambition is to make our friends feel at home at Stationsgatan 44. Our experienced kitchen team, with great curiosity, has carefully crafted a variety of seasonal bistro dishes designed to feel both familiar and surprising, tantalizing your taste buds and senses. Our menu offers everything from exciting snacks to accompany your drink, to the head chef's specialty, "Henke's Moules," which has followed him throughout his work in Sweden and abroad. Additionally, we offer a five-course tasting menu, perfect for your special celebration. The menu and drink list are inspired by flavors from Southern Europe and the Riviera, combined with classic Swedish local tastes. Our ambition is to have something for everyone.

A warm welcome home to us!
Algot & Henric with the Grands team

Grands Tasting Menu – 745 SEK

(5 courses)

(Latest order at 8 pm - minimum 2 persons)

VENDANCE ROE TACO

GOAT CHEESE CROQUETTE

HENKE'S MOULES

RAINBOW TROUT FILLET

CRÈME BRÛLÉE

Drink Package – 395 SEK

Carefully selected beverages from our menu (4 units)

Follow us on social media:
Instagram: [@grandhalmstad](#)
Website: www.grandhalmstad.se

GRANDS

BISTROBAR

Aperitif

DRY MARTINI / 165

With a twist

OLD FASHIONED / 165

With bourbon

GIN & TONIC / 156

PROSECCO / CAVA / 109

Bar snacks

VENDANCE ROE TACO / 125

Vendance roe, Västerbotten cheese cream, dill, fried potato, pickled onion, Parmesan
SNOW (L) (G)

PANKO-FRIED COD CHEEK TACO / 105

Cod cheek, harissa mayo, fried capers, garden cress (G)

GARLIC FOCCACIA / 79 (G)

FOAMED SEAFOOD CAPPUCCINO / 95

Shrimp & fennel mousse (G) (L)

GRUYÈRE / 79 (L)

With marmalade

FRENCH FRIES / 75

With herb aioli

LOADED FRIES / 89 (L)

With truffle mayo & Italian hard cheese

NOCELLARA OLIVES / 65

MARCONA ALMONDS / 75

Starters

PANKO-FRIED GOAT CHEESE CROQUETTES / 179

Beets in three ways, spicy honey vinaigrette, marcona almond, fried

Jerusalem artichoke, cress (G) (L)

Stellenrust Secrets & Lies, Chenin Blanc

GRANDS VERSION OF TOAST SKAGEN / 185

Paulssons bread, pickled onion, garden cress (G) (L)

Los Monteros Cava

André Clouet Grande Réserve Champagne

FOAMED SEAFOOD BISQUE / 169

Shrimp & fennel mousse, Västerbotten scone (G) (L)

Ste Michelle, Chardonnay

VENDANCE ROE TACO / 295

Vendance roe from the Bothnian Bay, Västerbotten cheese cream, dill,

fried potato, pickled onion, parmesan snow (G) (L)

Lunden Reisling

André Clouet Grande Réserve Champagne

CHARCUTERIE BOARD - HALF 175 / WHOLE 295

Three types of charcuteries, cheese, and delicacies (G) (L)

Saurus, Pinot Noir, Argentina

Main Courses

HENKES MOULES / 285 SEK

Henke's moules with chili, garlic, and cream, served with
French fries and herb aioli (L)
Stellenrust Secrets & Lies, Chenin Blanc

SEARED RAINBOW TROUT FILLET / 365 SEK

Cauliflower purée, cauliflower, trout roe, blue mussel, beurre blanc, sugar
snap peas (L)
Ste Michelle, Chardonnay

GRILLED SIRLOIN STEAK / 355 SEK

Tomato, pickled onion, charred onion, Bordelaise sauce,
Béarnaise sauce, French fries (L)
Ste Michelle, Cabernet Sauvignon Retro

TRUFFLE-SCENTED PAPPARDELLE PASTA / 239

Beef and salsiccia ragù, topped with Italian hard cheese (G) (L)
Portia Roble, Riebra ES

GRAND'S PRIME RIB BURGER / 259

Brioche bun from Paulssons, tarragon cream, pickled onion, coppa, finely
grated Gruyère, herb aioli & French fries (G) (L)
(Vegetarian option: Halloumi available)
Les Parcelles de l'Herre, Malbec

ROASTED POINTED CABBAGE / 235

Cauliflower purée, cauliflower, beurre blanc, sugar snap peas
(Vegan option available) (L)
Ste Michelle, Chardonnay

Dessert

CREMÈ BRULÈÈ / 132 (L)

White chocolate, lime, and lemongrass, served with passion sorbet
Xavier Vignon Muscat Beaumes de Venise

BISTRONS TAKE ON SEMLA / 126

Toasted almonds with rosemary flavor (G) (L)
Xavier Vignon Muscat Beaumes de Venise

TODAY'S ICE CREAM OR SORBET / 89

(Add Cava for 49 SEK)
Ask your server for today's flavors

AFFOGATO / 75

A scoop of traditional vanilla ice cream with coffee-flavored caramel sauce
and a shot of espresso

3 x TRUFFLES / 95

Three different truffles from our friends at Skånskan

1 x TRUFFEL / 35

A perfect coffee pairing from our friends at Skånskan

Coffee/Tea

| | |
|------------------------|---------|
| Coffee Arvid Nordqvist | 39 |
| Tea | 39 |
| Cappuccino | 44 |
| Espresso | 30 / 35 |
| Caffe latte | 49 |

Coffee drinks

| | |
|------------------|-----|
| Irish Coffee | 155 |
| Kaffe Karlsson | 155 |
| Kaffe Bailey's | 155 |
| Espresso Martini | 165 |

Drinks menu

NON-ALCOHOLIC

| | | | |
|----------------|----|------------------------------|----|
| Coca Cola | 39 | Englamust original | 49 |
| Coca Cola Zero | 39 | Englamust Cinnamon/ginger | 49 |
| Fanta | 39 | Mocktail | 90 |
| Sprite | 39 | Non-alcoholic wine | 90 |
| Loka natural | 39 | Non-alcoholic sparkling wine | 90 |
| Loka lemon | 39 | | |

CIDER (33cl)

| | |
|----------------------------|----|
| Briska pear | 74 |
| Briska strawberry, rhubarb | 74 |

BEER ON TAP (40cl)

| | |
|-----------|----|
| Melleruds | 85 |
| Krušovice | 85 |

BOTTLED BEER

| | |
|----------------------------------|----|
| Ship Full of IPA (33cl) | 89 |
| Bernard Celebration lager (50cl) | 97 |
| Bernard Dark lager (50 cl) | 97 |
| Paulaner Weißbier (50cl) | 97 |
| Mariestad (50cl) | 89 |
| HALMSTAD BRYGGHUS (33cl) | |
| Hallands Golden Lager | 92 |
| Söderkaj Nya Världen IPA | 92 |
| Slöinge Coffe stout | 92 |

Wine

CHAMPAGNE GLASS / BOTTLE

André Clouet Grande Réserve,

139 / 695

A fresh and fruity champagne made from Pinot Noir, with flavors of apple, lemon, and minerality. Aged for three years for a dry taste. Perfect as an aperitif or with fish and seafood.

SPARKLING WINE GLASS / BOTTLE

Los Monteros, Cava, ES

109/525

Los Monteros Cava Brut is a fresh sparkling wine with flavors of apple, citrus, and nuts. Perfect as an aperitif or with seafood. Best served well chilled.

Le Contesse, Prosecco, IT

555

Fruity taste with hints of pear, honeydew melon, white peach, and lime. Serve at 8-10°C as an aperitif or with light dishes of fish and seafood.

ROSÉ GLASS / BOTTLE

Arniston Bay Rosé, Shiraz, ZA

109/525

Light, fresh rosé with flavors of raspberry, wild strawberries, herbs, and pomegranate. Perfect as a social drink or paired with lighter dishes and picnic food.

SWEET WINE CL PRICE

Xavier Vignon Muscat Beaumes de Venise

29

Sweet, fruity wine with flavors of apricot, elderflower, and raisins. Perfect with fruit desserts, ice cream, or blue cheeses.

Yalumba Antiwue Muscat

32

Rich, fresh, and sweet aroma with notes of raisins, apricots, and figs. Flavorful, fresh, and full-bodied with a long, elegant, and very pleasant finish.

WHITE WINE GLASS / BOTTLE

Good Natured, SAUVIGNON BLANC, ZA (EKO) 109 / 525

A fresh and elegant Sauvignon Blanc with aromas of grapefruit, lychee, and gooseberry, balanced by lively acidity and a refreshing finish.

STE Michelle, CHARDONNAY RETRO, USA 119 / 565

Fruity wine with hints of tropical fruit, butter, and vanilla, balanced with oak character and citrus.

Lunden, RIESLING, DE 129 / 625

Aromatic and fruity Riesling with scents of citrus, apples, and herbs, balanced with fresh and harmonious acidity.

Stellenrust secrets & lies, CHENIN BLANC, ZA 141 / 650

Aromatic Chenin Blanc with notes of yellow fruit, peach, and lime, balanced with lively acidity and vanilla undertones.

Weinrieder REISLING RIED, AV 669

Aromatic Riesling with scents of stone fruit and lime, flavors of white peach and apricot, well-balanced with fresh acidity.

Nounat, CHARDONNAY, Mallorca 715

A fresh, elegant wine from Mallorca with a long finish. Notes of citrus, peach, and almond. Perfect with seafood, poultry, and soft cheeses.

L Domaine Laroche, CHABLIS, FR 795

A fresh, youthful wine with a light golden color and mineral notes. The taste offers fruity and floral tones, perfectly balanced with its acidity. An excellent choice for fish, seafood, and oysters.

RED WINE GLASS / BOTTLE

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

An organic Shiraz with flavors of mulberry, plum, and sweet spice, finished with a smooth aftertaste. Perfect with sausages, charcuterie, and tapas.

Les Parcelles de l'Herre, MALBEC, FR 119 / 565

Fruity aroma of dark berries with flavors of plum, blueberry, and wild raspberry. Soft and fruity, aged for six months in stainless steel tanks.

Saurus, PINOT NOIR, AR 124 / 605

Aromatic wine with scents of red berries, roses, and vanilla. Medium-bodied, soft with balanced fruitiness, aged for 12 months in oak barrels.

Parallele 45 Cotes du Rhone, PAUL JABOULET, FR (EKO) 126 / 609

Fruity and spicy aroma with blackberry and licorice. Medium-bodied taste with silky tannins and a long finish. Hand-harvested and gently fermented.

STE Michelle, CABERNET SAUVIGNON RETRO, USA 132 / 632

Fruity aroma with red berries, blackcurrant, spices, and oak. Well-structured with fine tannins. Aged for 24 months in oak barrels, perfect for pork, lamb, beef, game, or aged hard cheeses.

Portia Roble, RIEBRA DEL DUERO, ES 146 / 699

Portia Roble has an intense aroma of dark berries, coffee, and chocolate, with a full-bodied taste and soft tannins. Aged in French oak barrels, perfect for meat dishes, pasta, and aged cheeses.

Barbera d'Alba DOC Martinella, BARBERA, IT 725

An intense red wine with a fruity aroma and notes of licorice, well-balanced and fruity with a long finish. Perfect with stuffed pasta, fine cuts of meat, and aged cheeses.

Septima Grand Reserva, MALBEC, CABERNET SAUVIGNON, TANNAT, ES 749

A complex and elegant wine. It offers aromas of fruit, flowers, red pepper, and caramel. Perfect for grilled meat and aged cheeses. Serve at 15-17°C and can be aged for over 10 years.

Courtedune, Chateauneuf du Pape, FR 899

Young and spicy wine with hints of berries, anise, and bay leaf. Perfect for hearty dishes with poultry, pork, lamb, or vegetarian stews with herbs.