

# 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](http://www.grandhalmstad.se)

# GRANDS

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## Aperitif

GOLDEN HOUR / 155

FRENCH 75 / 155

GIN & TONIC / 155

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 CHEEKTACO / 105

With wild garlic crème, fried capers, and garden cress (G)

GARLIC FOCCACIA / 79 (G)

FOAMED SEAFOOD CAPPUCCINO / 95

With wild garlic crème (G)

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

### WHITE ASPARAGUS / 195

Wild garlic hollandaise, trout roe, caraway-browned Danish rye bread,  
chilled radish, 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 ASPARAGUS SOUP / 169

With wild garlic crème and Västerbotten scone (G)  
*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 189 / WHOLE 315

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 COD LOIN/ 395

Sandefjord sauce with nettle and wild garlic, trout roe, asparagus, potato  
croquette with dill and Västerbotten cheese (G)  
*Ste Michelle, Chardonnay*

### GRILLED SIRLOIN STEAK / 375 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 / 269

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*

### GRATED POTATO FRITTER / 235

With Parmesan and wild garlic cream, snack cucumber, fried nettle, radish,  
garden cress (L)  
*Ste Michelle, Chardonnay*

## Dessert

### GRAND'S CLASSIC CRÈME BRÛLÉE / 132

Served with passion fruit and mango sorbet  
*Yalumba Antiwue Muscat*

### WHITE CHOCOLATE & ELDERFLOWER PANNA COTTA/ 129

With rhubarb compote and brûléed white chocolate  
*Yalumba Antiwue Muscat*

### 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
Coffee Karlsson	155
Coffee Bailey's	155
Espresso Martini	165

# Drinks

## NON-ALCOHOLIC

Soda	39	Briska Pärön 0.5%	49
Loka Natural	39	Briska Sauvignon blanc 0.5%	49
Loka Lemon	39	Richard Juhline blanc de blanc	110
Melleruds 0.5%	69	Mocktail	90
A Ship Full of IPA 0.0%	69		
Timjans Brygghus Hallonsoda	69		

## CIDER (33cl)

Briska Päröncider	74
Briska Jordgubb, Rabarber	74
Briska Sauvignon Blanc	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 Kaffestout	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, refined taste. Perfect as an aperitif or with fish and seafood.*

## SPARKLING WINE GLASS / BOTTLE

La Rosca Brut, Cava, ES 109/525  
*A fresh sparkling wine with notes of green apple, citrus, and a light brioche character. Perfect as an aperitif or with lighter dishes like fish and seafood.*

Le Contesse, Prosecco, IT 555  
*Fruity taste with notes of pear, honeydew melon, white peach, and lime. Serve at 8-10°C as an aperitif, with snacks, or lighter seafood dishes.*

## ROSÉ GLASS / BOTTLE

Santiago Rose Vino Verde, PT 109/525  
*A fresh and fruity rosé wine with notes of red berries, citrus, and herbs. Perfect as a casual wine or with light dishes like salads, fish, or chicken.*

Vignes d'Oc Rosé, FR 525  
*A crisp and fruity rosé wine with flavors of raspberry, red currant, and herbs. Great with salads, fish, or lighter meat dishes..*

## SWEET WINE CL PRICE

Xavier Vignon Muscat Beaumes de Venise 29  
*A sweet, fruity wine with flavors of apricot, elderflower, and raisins. Perfect with fruit-based desserts, ice cream, or blue cheeses.*

Yalumba Antiwue Muscat 32  
*Rich and sweet aroma with notes of raisins, apricot, and fig. Flavorful and full-bodied with a long, elegant finish.*

## WHITE WINE GLASS / BOTTLE

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Quartaut, CHARDONNAY, FR 109 / 525  
*Fresh and fruity with notes of yellow apple, minerality, and a fine oak touch in the long finish. Great with chicken, fish, or creamy pasta dishes.*

Les Calcaires, SAUVIGNON BLANC, FR 115 / 545  
*A crisp and fruity white wine with citrus, gooseberry, and green apple. Zesty acidity and mineral finish make it ideal with seafood, salads, or goat cheese.*

Folklore, ALBARIÑO, ES 127 / 615  
*Aromatic and fresh with hints of citrus, peach, and mineral. Elegant acidity makes it perfect for seafood, fish, or Asian cuisine.*

Kein Name Rheinhessen Trocken, REISLING, DE 136 / 635  
*A dry and crisp Riesling with notes of green apple, citrus, and clear minerality. Balanced acidity makes it excellent with fish, seafood, or Asian dishes.*

Domaine Louis Moreu, CHARDONNAY, FR 159 / 795  
*Round and warm flavors of yellow apple, ripe lemon, and white peach. Fine, elegant acidity.*

Weinrieder REISLING RIED, AV 669  
*Aromatic Riesling with notes of stone fruit and lime, flavors of white peach and apricot, well-balanced with vibrant acidity.*

Nounat, CHARDONNAY, Mallorca 715  
*A fresh and elegant wine from Mallorca with a long finish. Notes of citrus, peach, and almond. Perfect with seafood, poultry, and soft cheeses.*

L Domaine Laroche, CHARDONNAY, FR 795  
*L Chablis is a fresh, youthful wine with pale golden color and mineral character. Fruity and floral notes, perfectly balanced with acidity. Ideal with fish, seafood, or oysters.*



## RED WINE GLASS / BOTTLE

Señorio de Los Llanos, TEMPRANILLO, ES 109 / 525

*A smooth and fruity red wine with notes of dark berries, plum, and a hint of vanilla.*

*Balanced and perfect with grilled meats, charcuterie, or rich pasta dishes.*

Nederburg 56Hundred, CABERNET SAUVIGNON, ZA 114 / 545

*A full-bodied red with flavors of blackcurrant, plum, and spicy oak. A bold wine ideal with grilled meat, burgers, or aged cheeses.*

Les Calcaires, PINOT NOIR, FR 121 / 595

*Elegant and berry-driven red wine with notes of raspberry, cherry, and light spice. Soft and balanced – pairs well with chicken, pork, or vegetarian dishes.*

Torre del Falasco, RIPASSO, IT 132 / 645

*Rich and fruity with flavors of dark cherry, dried fruit, and spice. Rounded structure and balanced acidity – ideal for meat pasta, grilled dishes, or aged cheeses.*

Parallelle 45 Cotes du Rhone, PAUL JABOULET, FR (EKO) 132 / 645

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

Portia Roble, RIEBRA DEL DUERO, ES 699

*Intense aroma of dark berries, coffee, and chocolate, with a full-bodied taste and smooth tannins. Aged in French oak. Perfect for meat, pasta, or aged cheese.*

Barbera d'Alba DOC Martinella, BARBERA, IT 725

*An intense red wine with fruity aromas and hints of licorice. Well-balanced and fruity with a long finish. Ideal for stuffed pasta, quality meats, and aged cheeses.*

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

*A complex and elegant wine with aromas of fruit, flowers, red pepper, and caramel. Great with grilled meat and aged cheeses. Serve at 15-17°C and can age over 10 years.*

Courtedune, Chateauneuf du Pape, FR 899

*Young and spicy with notes of berries, anise, and bay leaf. Perfect with hearty poultry, pork, lamb, or herb-infused vegetarian stews.*