

Brunch

Weekday brunch • 155

Monday - Friday 9:00 - 12:00

Scrambled eggs - chives - bacon
Skyr – granola – caramel
Pancakes – blueberry syrup
Creamy chicken salad - croissant
Beef salami - pickled red onion
Aged Havarti - bell pepper

**Including your choice of juice or soft drink,
see the drinks menu for selection.**

Weekend brunchbuffet • 249

*Saturday & Sunday from
10:00 AM to 1:00 PM*

Homemade baked goods and pastries,
cold cuts, hot dishes, eggs, skyr, sweets,
and much more.

**Filter coffee, tea, and a wide selection of
cold drinks included in the price.**

Children under 12 • 125

Kids' plate • 105

9:00 - 12:00

Scrambled eggs - chives – bacon
Skyr – granola – caramel
Pancakes – nutella

**Including your choice of juice or soft drink,
see the drinks menu for selection.**

Only for children aged 0 to 12 years

Breakfast

9:00 - 11:00

Breakfast platter • 79

Soft-boiled egg
Aged havarti – bell pepper
Beef salami – pickled red onions
Skyr – granola – caramel

Breakfast bowl • 59

Fluffy skyr – granola – caramel

Breakfast eggs • 79

Fried egg - bacon – rye bread – ketchup

Oatmeal waffles • 79

Oatmeal waffles – avocado – poached eggs

Roll with cheese • 45

Sides

Pancakes • 50

Blueberry syrup

Brownie • 50

Crème fraîche – blueberry syrup

Nutella • 20

Salmon tartare • 45

Pickled red onions

Chicken in croissant • 45

Chicken salad

Spicy brunch sausages • 40

Ketchup – chives

Crispy fries • 50

Chili mayo

- Cafe -

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”Smørrebrød”

11:00 – 15:00

5 in a row • 485

Enjoy a selection of five
open-faced sandwiches

Crispy fish fillet • 125

Herb breaded fish fillet - marinated shrimp - coarse remoulade - herb salad

Potato • 110

Potatoes – herb mayo – bacon – root vegetable chips



Shredded chicken • 110

Chicken salad - pickled mushrooms - truffle mayo - capers



Danish frikadelle • 125

Warm meatball - red cabbage - mayo

”Ostemad” • 115

White bread - Arla Unika's Kry - compote - baked pear - honey nuts



”Pariserbøf” • 165

Egg yolk - beetroots - onions - capers - horseradish - pickles

Snacks & sweets

11:00 – 21:00

Our selection of snacks • 89

Pork rinds with dip - mixed nuts - olives

Truffle fries with parmesan cheese & truffle mayo • 55

Fries with chilimayo • 50

3 Sweets • 55

Pancakes • 65

Vanilla ice cream - blueberry syrup

Brownie • 85

Vanilla ice cream – blueberry syrup

Affogato • 60

Espresso – vanilla ice cream – caramel – crumble



Available as vegetarian



Available as gluten-free

Good and honest craftsmanship since 2010

Our favorites

11:00 – 21:00



Caesar salad · 155

Romaine lettuce - crispy chicken - tomatoes - Caesar dressing -
croutons - parmesan

Stjernesrud · 225

Toasted bread - herb breaded fish fillet - smoked salmon - steamed cod -
hand-peeled shrimp - herb mayo - red dressing

Steak tartare · 225

Beef tenderloin - capers - cornichons - mustard - onions -
herb salad - crispy fries - aioli



Ribeye carpaccio · 195

Crispy croutons - truffle mayo - pickled beech mushrooms -
north sea cheese - herb salad - mustard vinaigrette - truffle fries - aioli

Spaghetti meatballs · 175

Spaghetti - tomato sauce - meatballs - parmesan

Nachos · 125

Cheese and salsa gratinated tortilla chips - guacamole - sour cream
Breaded chicken with BBQ +45



Granburger · 175

Ground beef - brioche bun - crispy bacon - ketchup - chili mayo - pickled red
onions - marinated cucumbers - fresh tomato - crispy fries - aioli

Chickenburger · 175

Crispy chicken – BBQ – brioche bun – crispy bacon – ketchup – chili mayo –
pickled red onions – marinated cucumbers – fresh tomato – crispy fries – aioli

Cheese in your burger + 10

Fried egg in your burger + 15

Additional dip + 8

Kids favorites

Only for children aged 0 to 12 years



Spaghetti meatballs · 100



Burger with fries · 125

Breaded chicken with fries · 115

Choko affogato · 60

Chocolate - vanilla ice cream - caramel - cookie



Available as vegetarian



Available as gluten-free

3 course dinner

17:00 – 21:00

2 course menu • 345

3 course menu • 425

Starters • 125

Oven-baked langoustine

Langoustine – garlic/herb butter – lemon



Lamb Kibbeh

Crème fraîche – coriander – mint – pomegranate – pine nuts

Rabbit ragout

Spätzle – mustard – gremolata



Carpaccio of ribeye +40 kr.

Truffle - beech mushrooms - north sea cheese - herbs - croutons

Main courses • 235

Pan-fried salmon

Parsley root – white wine – Vesterhavs cheese – trout roe - potatoes

Chicken Wellington

Pumpkin – chanterelles – supreme sauce - potatoes

Beef tenderloin / ribeye +95 kr.

Herb pesto – sucuk – shallots – corn

Choose between béarnaise or red wine sauce

Desserts • 115

Baked Alaska

Mazarin – almonds – vanilla – blackcurrant – meringue

Solero

Mango – pineapple – peach – mascarpone – macaroons

Mille Feuille

Puff pastry – tonka bean – chocolate – hazelnut – pear



Available as vegetarian



Available as gluten-free

Weekday roast • 275

Monday - Thursday • 17:00 - 21:00

Roast Ad libitum

Broccoli – Arla Unika Havgus 12 – mushroom mayo – cassava
fritters – dried herb mix – Béarnaise

Minimum 2 persons

135 kr. for children under 12 years old

Snacks & sweets

11:00 – 21:00

Our selection of snacks • 89

Pork rinds with dip - mixed nuts - olives

Truffle fries with parmesan & truffle mayo • 55

Fries with chilimayo • 50

3 sweets • 55

Pancakes • 65

Vanilla ice cream - blueberry syrup

Brownie • 85

Vanilla ice cream – blueberry syrup

Affogato • 60

Espresso – vanilla ice cream – caramel – crumble



GRAN
Social

Sip and Slice

2 hours of unlimited pizza & cocktails.

395 Kr. per person.

You know how it goes. One slice turns into three. One cocktail turns into five.

At **Gran Social**, we've cut out all the boring stuff and given you exactly what you're here for:

Unlimited access to our crispiest pizzas and best cocktails for 2 hours.

Welcome to **Sip and Slice** – an evening where the line between dinner and party blurs.

The details

- Start with an appetizer
- Free choice from our entire pizza menu
- Open bar with all cocktails
- 2 hours. No limits
- Option to add dessert +85,-

It's simple: You sip. You slice.

Opening hours:

Friday and Saturday: 5:00 PM – 12:00 AM
(Kitchen closes at 11:00 PM)

Book your table today!





GRAN KORT

3-course menu for the price of 2 courses
- Cafe -
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One free
Coffee/tea
with your brunch
- Cafe -
GRAN

GRAN price
Discount on
Social Jugs
GRAN
Social

Discounts on all hot drinks

- Cafe -
GRAN GRAN
Social

One free
Bottle of cava

If you deposit 1000+ DKK on your gold card

News about events before everyone else

The full amount of the bill must be available on your GRAN card/gold card as a minimum.
Deposit whole 200 DKK amounts onto your GRAN card/gold card at
Café GRAN, GRAN Social, Vores Lille Vinbar, and Café GNIST.

Ask your waiter for a GRAN card

- Cafe -

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Hot

Coffee · 38

One free refill

Tea · 38

One free refill

Americano · 48

Espresso · 30 / 38

Cortado · 48

Flat white · 48

Cappuccino · 47 / 57

Café latte · 47 / 57

Latte macchiato · 47 / 57

Oatdrink +5

Flavour up your coffee +6

*Choose between vanilla,
salted caramel, caramel or hazelnut*

Chai latte · 57

Original Mumbai chai

Hot chocolate · 57

With whipped cream and marshmallows

Chocolate coffee · 65

Hot chocolate with double espresso
and homemade coffee cream

Baileys coffee · 75

Irish coffee with coffee cream · 75

Mexican coffee with coffee cream · 85



Non-alcoholic

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Cold

Organic juice • 55

Orange - apple - elderflower - rhubarb
cranberry - blackcurrant - ginger ale

Soda

• 0,3 l. 40

• 0,4 l. 55

Pepsi - Pepsi Max - Sparkling water
Faxe Kondi - Faxe Kondi Free
Faxe Orange Free - Mirinda Lemon

Ice tea • 50

Lemonade • 50

Glas of still water • 10

Pitcher - still water • 20

Pitcher - still water • 30

With lime, mint & lemon

Pitcher - sparkling water • 65

Pitcher - sparkling water • 75

With lime, mint & lemon

Chocolate milkshake • 60

French chocolate, milk, ice,
vanilla syrup, whipped cream

Iced coffee • 60

Double espresso, milk, ice,
vanilla syrup, homemade coffee cream



Non-alcoholic

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Beer

Craftbeer

Heineken · 4.6% · 59

Fresh and fruity pilsner

Odense 1859 · 5.2% · Albani · 69

Light-bodied beer with caramelized notes

Blanche · 4.6% · Royal · 69

Wheat-based beer with a hint of citrus

New England IPA · 5.4% · Anarkist · 69

Full-bodied, lightly sparkling
with tropical fruit

Bloody Orange · 5.2% · Anarkist · 69

Full-bodied wheat beer with a bitter
character

Mosaic IPA · 5.7% · Albani · 69

Fresh, full-bodied, and hoppy

**EVIL – Modern West Coast DIPA · 8,0% ·
TOTDY x Alefarm · 69**

Medium-bodied with citrus and tropical
aroma notes. Malty and citrus-forward
hops.

Mørk Mumme · 6.5% · Schiøtz · 69

Robust, dark, and malty

**Vampire Crush · Fruity Sour · 4,0% ·
TOTDY · 69**

Fruity and tart sour brewed with raspberry
and blackcurrant.

Apple Cider · 4.9% · Nørrebro Bryghus · 69

Crisp and fresh, with a light sweetness and
acidity

Bottled beer

Sol · 4,5 % · 55

 **Heineken Free · 0,0 % · 55**

 **Royal Classic · 0,0 % · 55**

 **Hazy IPA · Anarkist · 0,5 % · 69**

GRAN

Wine by the glass

Sparkling

Cava · Spain · 75

Dry and fruity bubbles

Moscato · Australia · 65

Tropical sweetness with citrus notes

Acquesi · Brachetto · Piedmont · 85

Semi-sweet with raspberry and strawberry



Copenhagen Sparkling Tea · 85

Bubbles without alcohol

White

Grauer Burgunder · Rheinhessen · 95

Fruit-rich and mineral.

Sauvignon Blanc · Australia · 85

Tropical - passionfruit and gooseberries

Riesling · Rhine · 75

Citrus and white peaches

Riesling · Mosel · 85

Offers acidity and sweetness

Bourgogne Blanc · 125

Notes of white stone fruits



Sauvignon Blanc · Germany · 85

Our alcohol-free alternative, dry and refreshing

Pinot Bianco · Emilia-Romagna · 90

Easily drinkable orange with citrus and peach

Rosé

Cinsault · France · 85

Dry and fruity

Grenache/cinsault · 85

Fresh and crisp fruit

Cabernet Sauvignon · Loire · 85

The fruit-sweet rosé

Red

Spätburgunder Trocken · Rheinhessen · 95

Fruity, lean, and intense

Bourgogne Rouge · Albert Sounit · 135

Complex and harmonious

Primitivo · Italy · 85

Full-bodied with notes of plums

Toscana Rosso · Sangiovese · 85

Bold and full-bodied with wild berries

Zinfandel · California · 95

Spiced and powerfull



Non-alcoholic

GRAN

Sparkling wine

Thierry Fournier

Champagne Extra Brut • 635

Elegant champagne packed with nuances of citrus fruits, nuts, and an abundance of yellow fruits and flowers

Anna de Codorniu • Cava Brut

Spain • 75 / 395

Lively and crisp bubbles with a nice fullness and good fruit

Albert Sounit • Caprice Rosé Demi Sec

Bourgogne • 425

Pink bubbles with hints of ripe berries

Acquesi • Brachetto • Piedmont • 85 / 395

Semi-sweet with notes of raspberry and strawberry

Pete's Pure • Moscato • Australia • 65 / 335

Offers a range of tropical aromas with notes of lime, freshly grated lemon zest, lychee, and kiwi fruits



Copenhagen Sparkling Tea • 85 / 395

An innovative, refreshing tea drink in luxurious Champagne-style without alcohol

Rosé

Pretty Gorgeous • Cinsault • France • 85 / 395

Dry and crisp rosé with notes of raspberry

**Bisou Rose Øko • Grenache/Cinsault •
Domaine Montrose IGP Pays d'Oc • 85 / 395**

Fresh wine with crisp fruit aromas and a delicate pale pink hue.

Rosé D'anjou • Loire • 85 / 395

A beautiful blend of Cabernet Franc and Cabernet with a good fruit sweetness and high acidity



Non-alcoholic

Good and honest craftsmanship since 2010

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White wine

**Grauer Burgunder Trocken · Weingut Geils
Rheinhessen · 95 / 435**

Tropical notes in both aroma and taste, along with the region's and winery's delicate, fruit-forward and mineral style.

**Pete's Pure · Sauvignon Blanc
Australia · 85 / 395**

Tropical fruits as passionfruit and gooseberries with a hitten minerality

**Jean Pabiot · Sauvignon Blanc
Pouilly-Fumé · 535**

Semi-dry with notes of peaches, mango and apricot, elegant with a balance of fruit and acid

White Rabbit Riesling · Rhine · 75 / 335

Riesling with delicate citrus notes and a hint of white peaches

Nik Weis · Riesling · Mosel · 85 / 395

Lovely harmony between acidity and sweetness. Offers complex, floral notes with an underlying minerality.

**Louis Jadot · Chardonnay · 125 / 535
Bourgogne Blanc**

Elegant with fruit and freshness. Fruit notes of peach, pear, and grape, evolving into floral notes.

Chablis · Marie André · Bourgogne · 545

A young and refreshing Chablis with plenty of citrus and subtle notes of nuts and butter.

**Poderi Dal Nespoli · Orange · 90 / 435
Pinot Bianco · Emilia-Romagna**

Easily drinkable orange wine with notes of citrus and peach



**Beisiegel · Sauvignon Blanc
Germany · 85 / 385**

A wonderful alcohol-free alternative, dry and refreshing.



Non-alcoholic

GRAN

Red wine

**Spätburgunder Trocken · Weingut Geils
Rheinhessen · 95 / 435**

Ruby red color with cool aromas of cherry,
almond, redcurrant, blackcurrant leaves,
and vanilla.

**Albert Sounit · Pinot Noir
Bourgogne Rouge · 135 / 585**

Complex and harmonious, with plenty of
crispness and fruit character

**Torre del Barone · Primitivo ·
Italy · 85 / 395**

Soft, full-bodied, and fruity wine with notes of
plums and blackberries

Brazin · Zinfandel · California · 95 / 435

Dark and intense nose of spices and coffee
Palate of plums, chocolate, and vanilla

**M. Chapoutier · Grenache/Syrah
Côtes-du-Rhône · 395**

Fruity bouquet of cherries and a hint of
licorice. Rounded with soft tannins

**Cuvée Du Parc · Syrah/Grenache
Languedoc · 415 / 85**

Medium-bodied, spicy with flavors of dark
berries and hints of black olives

**Toscana Rosso · Sangiovese · Caparzo ·
85 / 395 / 695**

Notes of wild strawberries, wild blackberries,
pepper, and vanilla on the nose.

**Tomassi · Ripasso Valpolicella ·
Italy · 535**

Full-bodied, robust, and mature Italian classic
from a fantastic winery

Abbona · Barolo · Piemonte · 655

The nose is a typical Nebbiolo with roses,
violets, and red fruit

**Verben · Brunello di Montalcino ·
Italy · 695**

Velvety smooth modern-style Brunello with
intense fruit and fullness



Non-alcoholic

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Dessert wine

Pete's Pure · Moscato · Australia 65 / 335

Offers a range of tropical aromas with notes of lime, freshly grated lemon zest, lychee, and kiwi fruits

Acquesi · Brachetto · Piedmont · 85 / 395

Semi-sweet with notes of raspberry and strawberry

Artemisa · Late harvest · Muscat · Chile · 65 / 335

Mild dessert wine with flavors of exotic fruits. A good acidity is present, making it delightfully refreshing.

Warre's · Otima 10 years Tawny · 75 / 465

Modern port wine served chilled, with notes of tangerines, powdered sugar, apricots, and nuts.

Schnapps & bitter

4 cl.

Snaps Bornholm · 55

Choose between

Apple - vanilla

Chili - honey

Rhubarb - star anise

Lysholm Linie Akvavit · 55

The classic you know

Dram Sevablødda · 55

Bornholm cherry schnapps



Non-alcoholic

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