

## Weekday brunch

Monday - Friday 9:00 - 12:00

*To your brunch there's an organic juice included*

*Orange · apple · elderflower · rhubarb · cranberry blackcurrant ·  
raspberry · ginger ale · lemonade · icetea · mimosa +35 kr.*



### Brunch plate · 155

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



### Kids' plate · 105

Scrambled eggs - chives - bacon  
Skr - granola - caramel  
Pancakes - nutella

*Only for children aged 0 to 12 years*

## Weekend Brunchbuffet · 249

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

### Large, homemade brunch buffet

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*

## Breakfast

9:00 - 11:00



### Breakfast platter · 79

Soft-boiled egg  
Aged havarti - bell pepper  
Beef salami - pickled red onions  
Skr - 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



Available as vegetarian



Available as gluten-free

- Cafe -

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## ”Smørrebrød”

11:00 – 15:00

### 5 in a row • 465

Enjoy a selection of five  
open-faced sandwiches

### Egg and Shrimp • 115

Egg – shrimp – herb mayo – tomato – pickled red onion

### Crispy fish fillet • 125

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

### Potato • 110

Fresh peas – aioli – bacon – chives

### Shredded chicken • 110

Chicken salad - pickled mushrooms - truffle mayo - capers

### Danish frikadelle • 125

Warm meatball - red cabbage - mayo

### 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

## Seafood Platter • 495

*Serves 2 people*

4 oysters with vinaigrette and Tabasco – Moules Marinières –  
peel-your-own shrimp – langoustine – crab claws – bread – grilled lemon – aioli

Including a bottle of rosé • 745

*Bisou Rosé, Domaine Montrose, Languedoc, France*

10 g Caviar • 245

Blinis – crème fraîche – red onion – chives

Peel-your-own Rosé Shrimp • 185

Bread – aioli – grilled lemon

 Available as vegetarian

 Available as gluten-free

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## Our favorites

11:00 – 21:00



### Caesar salad · 155

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

### Moules Frites · 195

Steamed blue mussels – white wine – cream – parsley –  
tomatoes – onions – fries – aioli

### 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*

*Good and honest craftsmanship since 2010*

## Dinner menu

17:00 – 21:00

### Start on a good note

#### Bubbles • 75

Anna de Codorniu

Lively and crispy bubbles with a great fruit

#### Our selection of snacks • 89

Pork rinds with dip - mixed nuts - olives

### Season menu • 395

#### Asparagus

Scallops – cider – peas – lobster



#### French free-range chicken – Label Rouge

Label Rouge – sauce suprême – pommes croquette  
corn – spinach – shallots

#### Strawberry tart

Almond tart – chocolate –  
vanilla cream – strawberry

Drink menu +295 kr.

### Gran menu • 525



#### Ribeye carpaccio

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

#### Tenderloin / ribeye

Beetroot – spring onions – pine nuts  
*Choose between béarnaise or red wine sauce*

#### Baked Alaska

Chocolate cake – raspberry sorbet – blackberry  
parfait – meringue

Gran drink menu +295 kr.

### Seafood Platter • 495

*Serves 2 people*

4 oysters with vinaigrette and Tabasco – Moules Marinières –  
peel-your-own shrimp – langoustine – crab claws – bread – grilled lemon – aioli

#### Including a bottle of rosé • 745

*Bisou Rosé, Domaine Montrose, Languedoc, France*

#### 10 g Caviar • 245

Blinis – crème fraîche – red onion – chives

#### Peel-your-own Rosé Shrimp • 185

Bread – aioli – grilled lemon



Available as vegetarian



Available as gluten-free

## 3 course dinner

17:00 – 21:00

2 course menu • 345

3 course menu • 425

### Starters • 125

#### Asparagus

Scallops – cider – peas – lobster

#### Oven-baked langoustine

Langoustine – garlic/herb butter – lemon



#### Carpaccio of ribeye +40 kr.

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

### Main courses • 235



#### Whole roasted plaice

Cucumber – lemon – asparagus potatoes –  
sauce blanquette – new potatoes

#### Tenderloin / ribeye +95 kr.

Beetroot – spring onions – pine nuts  
*Choose between béarnaise or red wine sauce*



#### French free-range chicken – Label Rouge

Label Rouge – sauce suprême – pommes croquette –  
corn – spinach – shallots

### Desserts • 115

#### Baked Alaska

Chocolate cake – raspberry sorbet – blackberry parfait – meringue

#### Strawberry tart

Almond tart – chocolate – vanilla cream – strawberry

#### Pavlova

Pavlova – lemon – melon – elderflower – white chocolate – mint



#### Blackcurrant

Chocolate – crème fraîche – cocoa



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## Snacks & sweets

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### 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

## The GRAN Experience

At **GRAN**, we offer a world of unique experiences. Start your evening with a fine glass of wine at **Vores Lille Vinbar**, before or after enjoying an experimental Social Dining experience at **GRAN Social**.

On the go? Stop by **Café GNIST** on the highway and enjoy quality food for your journey.

Learn more about our unique experiences here:

- Café -

# GNIST



# Vores Lille Vinbar

# GRAN

*Social*

- Café -

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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 - raspberry -  
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



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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.

**Dark 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

**Craft tasting · 125**  
4 selected crafts 15 cl.

### 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

### Orange

**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

## Nature- & orange

**Seres • Orangewine • 425**

**Les Equilibristes • Languedoc**

Notes of herbs, jamine, peaches and apricots

**Poderi Dal Nespoli • Orange • 90 / 435**

**Pinot Bianco • Emilia-Romagna**

Easily drinkable orange wine with notes of citrus and peach



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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.



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

A wonderful alcohol-free alternative, dry and refreshing.

## 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*

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## 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 liquorice. Rounded with soft tannins

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

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

### **Verbena · 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



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