

Drinks

WHITE WINE

LE BOSQ BLANC 2019 COLOMBARD,
SAUVIGNON BLANC,
FRANCEGL.136 FL.544

NEISS RIESLING TROCKEN 2020
PFALZ, GERMANYGL.119 FL.476

JOSEPH FAIVELEY HARDONNAY,
BOURGOGNE, FRANCEGL.149 FL.596

CURVOS ALVARINHO, PORTUGALFL.702

RED WINE

BASILII VINO TINTO 2018,
PORTUGALGL.149 FL.596

ANTERRA 2020, NERO
D'AVOLA, ITALYGL.136 FL.544

TIERRA RIOJA ALAVESA 2019,
RIOJA, SPAINGL.139 FL.556

BARBERA LANGHE 2019, CASCINA
CORTE, ITALYGL.139 FL.556

SOTORRONDERO 2020,
SYRAH, SPAINFL.595

CORTE PINOT NEVO 2021, ITALYFL.629

SALVATERRA RIPASSO 2016,
CORVINA, RONDINELLA, ITALYFL.795

ROSSO DI MONTALCINO 2018,
TOSCANY, ITALYFL.1195

LE PUY EMILIEN 2019
BORDEAUX, FRANCEFL.1195

ROSÉ

JULIUS TROCKEN,
TYSKLANDGL.129 FL.516

Grands top of the line

VENDACE ROE

CLASSIC VENDACE ROE PLATE WITH SOUR CREAM, LEMON,
RED ONION AND GRANDS VÄSTERBOTTENSBRIOCHE

REINDEER SIRLOIN

WITH GRATIN OF ROOT VEGETABLES AND A RED WINE SAUCE

CREME BRULEÉ WITH NORRBOTTEN COMPOTE 825

Dessert

CRÉME BRÛLÉE 129
WITH STRAWBERRIES

CHEESECAKE 139
WITH ALMOND AND DIGESTIVE CRACKER CRUMBLE
AND A BERRY COMPOTE

STRAWBERRIES AND VANILLA ICE CREAM 89

GRANDS TRUFFLES 25/P

GRANDS SORBÉT & ICE CREAM 40/P

SUMMER

menu



Starters

GARLIC BREAD WITH MOZZARELLA HERB-AIOLI AND SALAD	105
BEEF CARPACCIO WITH RUCCOLA, PARMESAN, DRIED TOMATO, TRUFFLE MAYONNAISE AND ROASTED PINE NUTS	215
SHRIMP 1/1 OR 1/2 WITH AIOLI, CHEESE, LEMON AND SOURDOUGH BREAD	225/175
VENDACE ROE 30 g/ 50g CLASSIC VENDACE ROE PLATE WITH SOUR CREAM, LEMON, RED ONION AND GRANDS VÄSTERBOTTENS BRIOCHE	325/540
BEEF TARTAR WITH HARISSA MAYONNAISE , HERB-AIOLI AND SESAME CRUNCH	235
PINSA VENDACE ROE IF YOU ARE REALLY HUNGRY - OR TO SHARE MOZZARELLA, SOUR CREAM, RED ONION, DILL, VENDACE ROE	395

From the grill

RIB EYE STEAK	449
TENDERLOIN STEAK	459
SERLOIN STEAK	399
IBERICO SECRETO	349
REINDEER SIRLOIN	489

Served with a small salad and your choice of two condiments.

SIDE ORDERS:	35/ST
FRENCH FRIES	PEPPER SAUCE
GRATIN WITH	BEARNAISE
VÄSTERBOTTENS CHEESE	RED WINE SAUCE
FRIED POTATO WITH BUTTER,	HERB AND GARLIC BUTTER
HERBS AND ONION	FRIED ONION RINGS
MIXED SALAD	

Grands recommendation

SERLOIN STEAK	479
BUTCHER-STEAK (800G)	995

Served with a small salad and your choice of two condiments.

Main

GRILLED ARCTIC CHAR POTATO WITH DILL AND BUTTER, VEGETABLES IN SEASON, SEA FOOD HOLLANDAISE	325
GRANDS BOOKMAKER TOAST, 1/1 OR 1/2 A SOURDOUGH BREAD TOPPED WITH GRILLED SIRLOIN, DIJONNAISE, BEEF TOMATO, RED ONION, HORSERADISH, EGG YOLK. SERVED WITH BEARNAISE AND FRENCH FRIES	325/199
MOULES FRITES, 1/1 OR 1/2 BLUE MUSSELS IN WHITE WINE SAUCE FLAVORED WITH NDUJA SERVED WITH SOURDOUGH BREAD, AIOLI AND FRENCH FRIES	225/169
PASTA WITH GRILLED TENDERLOIN PASTA, PEPPER SAUCE, AGED CHEESE, VEGETABLES AND TOMATO SALSA	329
CAESARSALLAD ROMAINE SALAD MIXED WITH CAESAR DRESSING, TOMATO, ONION, CROUTONS, PARMESAN AND YOUR CHOISE OF TOPPING: GRILLED CHICKEN AND BACON • SHRIMP • GRILLUOMI	235

Burgers

VASSARA BURGER/GRILLOUMI BURGER CHEDDAR CHEESE, DRESSING, SALAD, TOMATO, ONION	210
SUOVAS BURGER SUOVAS, HARISSA DRESSING, VÄSTERBOTTENS CHEESE, SALAD, TOMATO, ONION	210

*All burgers is served with french fries, aioli, pickles
and fried onion rings*

SPARKLING ROSÉ CHIUQUILLA, VEGAL FARO CAVA.....GL.119 FL.695

SPARKLING PICCOLO TIERESIA 20CL GLERA, FRANCEFL.129
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CAVA CAPRASIA BRUT MACABEO, CHARDONNAY, SPAINGL.119 FL.695

BEERS TILL, 50 CL90 CARLSBERG HOF, 33 CL79 CARLSBERG EXPORT FAT, 40 CL85 ERIKSBERG KARAKTÄR FAT, 40 CL90 BROOKLYN LAGER, 33 CL79 STAROPRAMEN FAT, 40 CL90 CORONA, 33 CL89 S:T ERIKS IPA, 33 CL89 PRIPPS BLÅ, 40 CL85 STAROPRAMEN, 50 CL107

CIDER XIDE RASPBERRY 33CL69 SOMERSBY PÄRON 33CL69 GARAGE LEMON 33CL79

SODA/WATER PEPSI, PEPSI MAX, 7UP, ZINGO, LOKA NATURELL, LOKA CITRON35
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*For more beverages take a look in our
dryckes- or champagnemeny*