

desserts

BAVAROISE AND CARAMEL ICE CREAM 139 SEK

Banana and vanilla bavaroise, caramel ice cream, chocolate sauce, raspberry coulis and cake crumble.

CHOCOLATE FONDANT AND CHERRY SORBET 139 SEK

Can be made vegan with a brownie tasted with sea salt.

CRÈME BRÛLÉE 129 SEK

With berries from the north

DUBAI CHOCLATE à la GRAND 35/PC

GRAND'S TRUFFLES 25/PC

Ask your waiter of tonight's flavors

GRAND'S SORBET AND ICE CREAM 40/PC

Ask your waiter of tonight's flavors, all of our sorbets are vegan.

digestif

IRISH COFFEE

irish whiskey, coffee, cream

ESPRESSO MARTINI

vodka, kaluha, espresso

KAFFE KARLSSON

baileys, cointreau, coffee

SPANISH COFFEE

liqueur43, coffee, cream

APEROL SPRITZ

cava, aperol

GRASSHOPPER

crème de menthe, crème de cacao, cream

APPLETINI 159 SEK

vodka, sourz apple, lemon



In the menu we have suggested suitable wines and in our drinks menu we have even more.

Sometimes we have interesting news, ask your waiter for suggestions.

menu

STEAKHOUSE, GRAND HOTEL LAPLAND



*Do you have an allergy? Ask your waiter for alternatives.
We cooperate with local food suppliers and almost all of our meat is Swedish.
If you want to know more, please talk to your waiter.*

We also have a special childrens menu, ask your waiter for it.

starters

GARLIC BREAD WITH MOZZARELLA 105 SEK

Served with espelette pepper aioli.
Goes great with Cava or Grands white!
Can be made vegan.

CARPACCIO 225 SEK

Horseradish mayo, chanterelle, lingon berries, Marcona almond, balsamico and Havgus cheese. Goes great with Alvarinho!
Can be made vegan with beetroot, truffel mayo and vegan cheese.

VENDACE ROE 30 G/60 G 325/570 SEK

Classic vendace roe plate with sour cream, red onion, lemon, and grilled bread. Goes great with Cava or Grands white!

RAW STEAK 245 SEK

Parmesan and truffel cream, black rot crisps, caper, fried shallot and dijonnaise. Goes great with Cava or Grands red wine!

LAPPLANDS CHIPS AND OCH DIP 225 SEK

Almond potato chips, vendace roe, dried reindeer meat, sour cream and red onion. Goes great with Prosecco!

SOUP OF TONIGHT 145 SEK

Ask your waiter what soup is being served tonight.
Vegan option are available.

Grand Lapland

If you want a taste of Norrbotten we have prepared a delicate 3-course tasting menu.

VENDACE ROE

Vendace roe, sour cream, red onion, lemon, and grilled bread.
Goes great with Cava or Grands white!

REINDEER

Served with potato gratin, red wine sauce and a small salad.
Goes great with Barbera or Basill!

CRÈME BRÛLÉE 655 SEK

served with berries from the north.
For your dessert, there is plenty to choose from in our drinks menu.

mains

GRILLED ARCTIC CHAR 340 SEK

Potato puré, root vegetables, savoy cabbage, hollandaise, grilled lemon, anchovy and fennel crudité.
Goes great with Grands white wine!

GRANDS BOOKMAKERTOAST FULL: 335 SEK, HALF: 199 SEK

Grilled sirloin on chiabatta with dijon mustard, tomato, red onion, horseradish, crisp salad and egg yolk, french fries and béarnaise.
Goes great with Pinot Noir, Rioja or Basill!

MOULES FRITES FULL: 255, HALF: 179 SEK

Mussels in a white wine sauce with butter, parsley, and garlic.
Served with french fries, bread and aioli. Goes great with Riesling!

PASTA TENDERLOIN 340 SEK

Pasta Tortiglioni, tenderloin, gorgonzola sauce, vegetables, Grands tomato salsa and aged cheese.
Goes great with Rioja or Basill!

PASTA WITH SEA FOOD 285 SEK

Creamy Casarecce pasta with mussels, Vannamei shrimp, Grands tomato salsa and aged cheese.
Goes great with Vinello, Chardonnay or Grands white!

TZAYPASTA - vegan 285 SEK

Creamy Casarecce pasta with beans, Tzay, vegetables and vegan cheese.

NORRLOUMI - vegetarian 210 SEK

Grilled cheese from Norrland with honey, pistachio, herb salad, tortilla chips and an espelette pepper aioli.
Goes great with Vinello or Alvarinho!

BLACK BEAN PATTIES - vegan 210 SEK

Patties of black beans and almond. Served with herb salad, tortilla chips and espelette pepper aioli.

SWEDISH CLASSICS 255 SEK

Presented in "Chef's choice" and on the black board.
Ask your waiter for tonight's alternatives
Almost every Swedish classic goes great with Barbera!

charcoal grill

ENTRECÔTE 449 SEK

TENDERLOIN 469 SEK

SIRLOIN 399 SEK

REINDEER 489 SEK

DRY-AGED SIRLOIN 479 SEK

All barbeque are served with a small salad and two sides of your choice.

Goes great with Rioja, Basill or Nebbiolo. If you prefer white wine we suggest Chardonnay.

sides

French fries
Potato gratin topped with västerbotten cheese
Potato puré
Roasted potato
Mixed salad with feta cheese
Mac 'n cheese croquettes with chili aioli

Pepper sauce
Béarnaise sauce
Red wine sauce
Garlic butter
Fried onion rings
Garlic butter
Spiced butter

Extra sides 40 SEK/PP

burgers

VASSARA BURGER 210 SEK

Bbq-dressing, grilled onion, pepperjack cheese, bacon and tomato

SUOVAS BURGER 210 SEK

Smoked reindeer meat, Västerbottens cheese, salat, tomato, onion and espelette pepperdressing

BURGER of HEAVEN - vegan 210 SEK

A pea burger with truffel mayo, fried onion, tomato and salad.

All burgers are served with French fries, pickles, fried onion rings and bearnaise

Goes great with Pinot Nero or Grand's red wine, but of course, a beer always fits a burger.

Mix and match any way you want
Want to share? Ask for one more plate