


starters

GARLIC BREAD WITH MOZZARELLA  **110 SEK**
Served with basil aioli. Can be made vegan.
Goes great with Cava or Grands white!

CARPACCIO  **230 SEK**
Pico de gallo, basil aioli, pine nuts, arugula, parmesan, fried capers and tomato crumble. Can be made vegan with beetroot and carrot.
Goes great with Alvarinho!

VENDACE ROE 30 G/60 G **325/570 SEK**
Classic vendace roe plate with sour cream, red onion, lemon, and our own brioche.
Goes great with Cava or Grands white!

CHEESE & COLD CUTS **145 SEK**
Two different aged cheese, cold cuts, marinated Kalamata olives, marmelade and grissini sticks.
Goes great with Cava or Grands red wine!

charcoal grill

ENTRECÔTE **459 SEK**
TENDERLOIN **479 SEK**
SIRLOIN **409 SEK**
REINDEER **499 SEK**
DRY-AGED SIRLOIN **489 SEK**

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

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

sides

French fries
Potato gratin topped with västerbotten cheese
Roasted new potato
Mixed salad with mozzarella

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

Extra sides 40 SEK/P

mains

CHARCOAL GRILLED ARCTIC CHAR **350 SEK**
Served with seasonal vegetables, cold roe sauce, dill-sprinkled new potatoes and grilled lemon.
Goes great with Grands white wine!

GRANDS BOOKMAKERTOAST  **FULL: 345 SEK, HALF: 215 SEK**
Grilled sirloin on sourdough bread with dijon, tomato, red onion, horseradish, lettuce and egg cream, french fries and béarnaise. Can be made vegetarian with Norrluomi.
Goes great with Pinot Noir, Rioja or Basili!

PASTA TENDERLOIN **345 SEK**
Pasta Tortiglioni, tenderloin, pepper sauce, vegetables, Grand's tomato salsa and parmesan cheese.
Goes great with Rioja or Basili!

 **OYSTER MUSHROOM RAVIOLI** – *vegan* **285 SEK**
Ravioli with spinach in tomato sauce, ramson, beans, vegetables and fried oyster mushrooms.
Goes great with Cava or Grands white!

CHARCOAL GRILLED SALMON **295 SEK**
Served with asparagus, fennel, shallots and a white wine sauce with mussels.
Goes great with Grands white wine!

GRAND'S SALAD  **255 SEK**
Spring vegetables and grilled chicken dressed with calamansi vinegar, mozzarella and a dressing with roasted garlic and sun-dried tomato. Can be made vegan with marinated and grilled portabella.
Goes great with Cava or Grands white!

Grand Lapland

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

VENDACE ROE
20 g vendace roe, sour cream, red onion, lemon and our own brioche.
Goes great with Cava or Grands white!

REINDEER
80 g reindeer topside served with potato gratin, red wine sauce and a small salad.
Goes great with Barbera or Basili!

CRÈME BRÛLÉE WITH BERRIES **665 SEK**
To accompany your dessert, there is plenty to choose from in our drinks menu.

burgers

VASSARA BURGER **215 SEK**
180 g ground beef burger with our own dressing, cheddar cheese, lettuce, tomato and caramelized onion.

SUOVAS BURGER **215 SEK**
Smoked reindeer meat, Västerbottens cheese, lettuce, tomato, pickled red onion, dressing with roasted garlic and sun-dried tomato.

 **PORTABELLA BURGER** – *vegan* **215 SEK**
Topped with lettuce, tomato, pickled red onion, dressing with roasted garlic and sun-dried tomato.

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.

desserts

ICE CREAM WITH STRAWBERRIES AND CHOCOLATE **139 SEK**
White chocolate ganache in a mini-cup, mint marinated strawberries and Grand's vanilla ice cream

CRÈME BRÛLÉE WITH BERRIES **129 SEK**

DUBAI CHOCLATE à la GRAND **35/PC**

GRAND'S TRUFFLES **25/PC**
Ask your waiter of tonights flavors

GRAND'S SORBET AND ICE CREAM  **40/PC**
Ask your waiter of tonights flavors, all of our sorbets are vegan.

*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.

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

