

Menu



Valid through February 2027

starters

GARLIC BREAD WITH MOZZARELLA

Served with roasted garlic aioli, can be made vegan
Goes great with Vinello Trocken or Grands white!

110 SEK

STEAK TARTARE

With pickled mustard seeds, egg yolk cream, pickles,
horseradish and arugula
Goes great with Cava or Grands red!

245 SEK

TUNA TARTARE

Smoked ponzu mayo, cucumber, avocado, wasabi-sesame crumble
and sourdough croutons. Vegan option with golden beet.
Goes great with Alvarinho!

225 SEK

VENDACE ROE 30 G

With Västerbottens cheese cream, chanterelles, pickled onion
sour cream and grilled brioche
Goes great with Cava or Grands white!

325 SEK

JUST VENDACE ROE 20 G

Top your Spicy Fries, put an extra pile on your brioche or just enjoy it as it is!

100 SEK

SPICY FRIES

With cheddar dip, truffles mayo and Grand's dressing

95 SEK

burgers

DOUBLE CHEESE BBQ BURGER

Grand's dressing, grilled onion, tomato, bacon, salat,
pepperjack- and cheddar cheese

220 SEK

SUOVAS BURGER

Suovas, Västerbottens cheese, salat, tomato,
lingon berry dressing and pickled cucumber

220 SEK



MUNG BEAN BURGER – vegan

With truffel mayo, onion, tomato and salat

220 SEK

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.



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mains

CHARCOAL GRILLED ARCTIC CHAR

350 SEK

Served with early vegetables, potato, seafood sauce and grilled lemon
Goes great with Grands white!

GRAND'S BOOKMAKERTOAST



FULL: 345 SEK, HALF: 215 SEK

Grilled sirloin on levain with dijon mustard, tomato, red onion, horseradish, crisp salad and egg yolk, french fries and béarnaise. Vegetarian option with grill cheese.
Goes great with Pinot Noir, Rioja or Basili!

MOULES FRITES

255 SEK

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

PASTA TENDERLOIN

345 SEK

Pasta Tortiglioni, tenderloin, pepper sauce, vegetables, aged cheese and baked tomato
Goes great with Rioja or Basili!

SEA FOOD PASTA

295 SEK

Creamy fregola sarda-pasta with mussels, vannamei shrimp, aged cheese and baked tomato
Goes great with Alvarinho!



MUSHROOM GNOCCHI – vegan

295 SEK

Gnocchi with chanterells, mushrooms, oyster mushroom and vegan cheese
Goes great with Rioja or Basili! If you prefer white wine we suggest Alvarinho.

SWEDISH CLASSICS

265 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



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charcoal grill

ENTRECÔTE	459 SEK
TENDERLOIN	479 SEK
SIRLOIN	409 SEK
REINDEER	499 SEK
DRY-AGED SIRLOIN	489 SEK
 JUICY MARBLES (plant-based fillet)	409 SEK

All barbeque are served with baked tomato and two sides of your choice.

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

sides

French fries	Cheddar dip
Potato gratin topped with västerbotten cheese	Pepper sauce
Roasted potato	Béarnaise sauce
Mixed salad	Red wine sauce
Fried onion rings	 Truffel mayo
Garlic butter	
Spiced butter	

Extra sides 40 :-/PC

desserts

CLOUD BERRY SORBET AND GOAT CHEESE	139 SEK
Served on a Belgian waffel with berry compote	
CHOCOLATE TARTE	139 SEK
Shortcrust pastry with vanilla ice cream, chocolate and roasted hazelnuts	
CRÈME BRÛLÉE	129 SEK
With berries from the north	
DUBAI CHOCOLATE à la GRAND	35 SEK/PC
GRAND'S TRUFFLES	25 SEK/PC
Ask your waiter of tonight's flavors	
GRAND'S SORBET AND ICE CREAM 	40 SEK/PC
Ask your waiter of tonight's flavors, all of our sorbets are vegan	



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