

Menu

BY QUALITY HOTEL GRAND FALUN



Available as a vegan dish

G = Gluten


L = Lactose

E = Egg



BAR MENU

Root vegetable crisps / Mixed nuts / Chimichurri-marinated olives	40
Cheese board - A selection of carefully chosen cheeses L+G	145
Fried farm pork croquettes with aioli G+E	60


STARTERS

Beef Tenderloin Carpaccio L+G+E	185
<i>Chive emulsion, wild ramson capers, potato crisps & grated gullan cheese</i>	
Our Homemade Ravioli L+G+E	135
<i>Truffle-infused ravioli served in a mushroom broth with asparagus, herb oil, roasted hazelnuts & parmesan</i>	
Grand's Toast Skagen G+E 	145
<i>Served on sourdough bread with Älvdalen roe, dill & lemon</i>	


MAINS

Arctic char fillet L	310
<i>With cauliflower purée, brown butter, asparagus salad & Älvdalen roe</i>	
Vongole with mussels G+L	210
<i>Linguine pasta, cherry tomatoes, venus clams with chilli & white wine</i>	
Grand's Beef Tenderloin 160 g L+E	345
<i>Oven-baked potato cake, Choron sauce, asparagus & lobster</i>	
Beef Brisket burger 160 g G+L+E 	225
<i>Crispy silver onions, lettuce, garlic aioli & pickled red onion, served with fries</i>	
Sous-vide Romanesco 	195
<i>With roasted potatoes, grilled portobello mushrooms, asparagus, mojo rojo & vegan aioli</i>	

ALWAYS AT GRAND

Grand's Caesar Salad G+E 	195
<i>Our take on the classic Caesar. Choose between chicken, shrimp or tofu</i>	
Oven-baked Falukorv sausage with cheese L	195
<i>Locally produced Falukorv from Siljans Chark served with Västerbotten cheese, mashed potatoes, Lis Ella's mustard & tomato sauce</i>	

DESSERT

Smashed strawberries L+E	120
<i>With elderflower foam & our homemade vanilla ice cream</i>	
Truffles Choose between chocolate or nougat truffle with Hazelnuts L+ nuts	Each 35
Lemon tartlet L+G+E	95
<i>With Italian meringue & fresh berries</i>	
Sorbet – 1 scoop 	35
<i>Choose between lemon or raspberry, served with berries</i>	