

Menu

BY QUALITY HOTEL GRAND FALUN



Vegan dish

G = Gluten

L = Lactose

E = Egg

N = Nuts

M = Milk protein

STARTERS

- Selected Cheeses & Charcuterie** L, G 225
Tomato marmalade, marinated olives & seed crackers
- Smoked Reindeer with Porcini Cream** M, E 195
Thinly sliced reindeer from Renbitten in Falun, pickled lingonberries, frisée salad, crispy reindeer lichen & slow-cooked egg yolk
- Pan-Seared Scallops** N, E, G 185
Jerusalem artichoke purée, artichoke, sautéed oyster mushrooms, shiso cress & toasted hazelnuts
- Arancini** G, E, M  95
Crispy risotto balls infused with porcini mushrooms & parmesan, chive aioli

MAINS

- Pan-Fried Arctic Charr** G, M 310
Potato purée, shaved cucumber, apple, Älvdalen roe, lobster, white wine sauce, dill & sourdough crisp
- Venison Round** M, E 345
Jerusalem artichoke purée, crispy parsnip, lingonberries, red wine sauce, slow-cooked egg yolk, grated horseradish & crispy kale
- Wild Game Burger** 160 g G, L, E  225
Pickled lingonberries, herb aioli, pork belly & garlic-tossed fries, topped with parmesan
- Halloumi Burger** G, L, E 225
Lingonberries, herb aioli, pickled red onion & garlic-tossed fries topped with parmesan
- Juicy Marble Plant-Based Steak**  210
French fries, red wine sauce & seasonal vegetables

ALWAYS AT GRAND

- Baked Falukorv Sausage with Västerbotten Cheese** M 195
Locally sourced Falukorv from Siljans Chark, Västerbotten cheese, potato purée, tomato sauce & Liss Ella's mustard
- Grand's Caesar Salad** Choose chicken, shrimp or tofu E, G

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DESSERTS

Crème brûlée M, E

Espresso & vanilla, fresh berries

120

Almond Tuile Basket N, M, G

Vanilla ice cream & warm cloudberry

130

Sorbet

Fresh berries

35

Chocolate Truffle M

35

COFFEE / TEA

Coffee 39

Tea 20

Single Espresso 38

Double Espresso 48

Cappuccino 55