Menu

BY QUALITY HOTEL GRAND FALUN

STARTERS

Selected cheeses & charcuterie from Fedele L, G 225
Tomato marmalade, marinated olives & seed crackers
Wine pairing: *Ruida Domo, Tempranillo* ***Beer pairing:*** *Dala-IPA, Mora bryggeri*

Smoked reindeer topside with porcini mushroom cream *M, E* 185
Thinly sliced reindeer from Renbiten in Falun, pickled lingonberries, frisée salad, deep-fried lichen & baked egg yolk
Wine pairing: *Delas Saint, Côtes du Rhône, France* ***Beer pairing:*** *Zorn-Beer, Mora*

Scallops *N, G, E* 185
Jerusalem artichoke cream, artichoke, pan-fried oyster mushrooms & roasted hazelnuts
Wine pairing: *Gustave Lorentz, Riesling Evidence, France* ***Beer pairing:*** *San Miguel*

Arancini *G, E, M* 95
Deep-fried risotto balls flavoured with porcini mushrooms & parmesan, served with herb aioli
Wine pairing: *Bolla, Bardolino, Italy* ***Beer pairing:*** *Zorn-Beer, Mora*

MAIN COURSES

Arctic char *G, M* 310
Potato purée, pickled diced cucumber & apple, Älvdalen bleak roe, shrimps, white wine sauce, dill, chili & sourdough crisp
Wine pairing: *Mâcon-Villages, Chardonnay, France* ***Beer pairing:*** *Carlsberg HOF*

Venison Topside *M, E* 345
Jerusalem artichoke purée, deep-fried parsnip, pickled lingonberries, red wine sauce, baked egg yolk, grated horseradish & deep-fried kale
Wine pairing: *Raimonda Barbera D'alba, Italy* ***Beer pairing:*** *Zorn-Beer, Mora*

Wild game burger 160g *G, L, E* 245
Pickled lingonberries, herb aioli, pork belly, served with garlic-tossed french fries topped with parmesan
Wine pairing: *Delas Saint, Côtes du Rhône, France* ***Beer pairing:*** *Carlsberg Export*

Halloumi Burger *G, L, E* 225
Salad, pickled lingonberries, herb aioli, served with garlic-tossed french fries topped with parmesan
Wine pairing: *Pflüger, Pinot Noir, Germany* ***Beer pairing:*** *Eriksberg*

Juicy Marbles plant-based soy steak 210
With french fries, red wine sauce & seasonal spring vegetables. VEGAN
Wine pairing: *Bolla Bardolino Classico La Fondazione, Italy* ***Beer pairing:*** *Carlsberg Export*

Oven-gratinated sausage *M* 195
Locally produced Falukorv from Siljans Chark, Västerbotten cheese, potato purée, tomato sauce & Liss Ella's mustard
Wine pairing: *Ruida Domo, Tempranillo, Spain* ***Beer pairing:*** *Koppar, Mora*

Grand's Caesar salad *E, G* 195
Choose between chicken, shrimps, or tofu
Romaine lettuce, caesardressing, dried Serrano ham, croutons & parmesan
Wine pairing: *Bolla Rétro, Pinot Grigio, Italy* ***Beer pairing:*** *San Miguel*

Contains: ***G*** *= Gluten -* ***L*** *= Lactose -* ***E*** *= Egg -* ***N*** *= Nuts -* ***M*** *= Milk Protein - = Vegetarian*

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DESSERTS

Espresso Crème brûlée *M, E* 120
Fresh berries
Wine pairing: *Rivesaltes Ambré, France*

Almond basket *N, M, G* 130
Homemade vanilla ice cream & warm cloudberries
Wine pairing: *Moscato D'Asti Moncucco, Italy*

Sorbet 70
Fresh berries
Wine pairing: *Moscato D'Asti Moncucco, Italy*

Chocolate Truffle *M* 35
Wine pairing: *Rivesaltes Ambré, France*

COFFEE / TEA

Brewed coffee	30
Tea	20
Single espresso	38
Double espresso	48
Cappuccino	52

COFFEE COCKTAILS

Coffee Karlsson M 155
Baileys, cointreau, coffee, cream

Irish Coffee M 155
Jameson, brown sugar, coffee, cream

Coffee Amaretto M 155
Amaretto, baileys, coffee, cream

Coffee Mint 155
Baileys, mint liqueur, coffee

Dessert wine 60/4cl

Moscato D'Asti Moncucco, Italy
Aromatic & fruity with notes of elderflower, blossom, honey & pear

Gérard Bertrand Rivesaltes Ambré, France
Sweet with flavours of dried figs, dates, apricot, honey, tobacco, walnut & chocolate

AVEC

Rum

Brugal 1888	32/cl
Diplomático reserva	38/cl
Ron Zacapa gran reserva	45/cl

Whisky

Famous grouse	22/cl
Monkey shoulder	32/cl
Laphroaig single malt 10y	36/cl

Cognac

Grönstedts VSOP	28/cl
Grönstedts XO	55/cl
Martell XO	180/cl

Grappa

Sarpa Di Poli	39/cl
Sarpa Oro Di Poli	39/cl

Liqueurs

Baileys	30/cl
Cointreau	30/cl
Xanté	30/cl

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Drinks

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CAVA / PROSECCO / CHAMPAGNE

	Glass/Bottle
Villa Delgi Olmi Prosecco, Italy ECO *Dry prosecco with a fresh acidity balanced by notes of peach, pear, & citrus*	120/600
Ruida Domo Brut Nature, Cava, Spain *Elegant bubbles with a blend of lime, green apples, & white flowers*	120/600
Bouché Cuvée Réservée Brut Champagne *Rich & crisp citrus notes. Long balanced finish with dired fruit & almonds*	895

WHITE WINE

Ruida Domo Airen, Spain ECO *Fresh notes of green apples & ripe citrus*	110/440
Macon-Villages Chardonnay, Bourgogne, France *Aroma of white flowers combined with citrus notes & yellow fruitiness. Fresh & fruity finish*	155/620
Bolla Pinot Grigio, Italy *Fruity & delicate with notes of peach, minerality, & balanced acidity*	135/540
Gustave Lorentz Riesling Evidence, Alsace *Dry & elegant with notes of citrus, honeydew melon, and a touch of floral notes & minerality*	155/620
Bougrier Vouvray Sec Chenin Blanc, France *Crisp & fruity with flavors of apple, pear, & pineapple, balanced by fresh acidity*	145/580

RED WINE

Ruida Domo Tempranillo, Spain ECO *Warm notes of dark cherries & cedarwood, with a soft tannin structure & balanced acidity*	110/440
Bolla Bardolino Classico, Italy *Character of red berries & spicy notes with balanced tannins*	135/540
Delas Saint-Esprit Côtes du Rhône, France *Medium-bodied & very generous wine with notes of black pepper, red berries & licorice*	135/540
Pflüger Red Balloon Pinot Noir Cuvée, Germany *With notes of wild raspberries, fresh herbs & spices, with soft tannins & balanced acidity*	135/540
Raimonda Barbera D'Alba, Italy *Fruity flavor with notes of oak, dark cherries, sage, raspberries, vanilla & blueberries*	160/640

ROSÈ WINE

Umani Ronchi Montipagano, Italy ECO *Fresh & fruity with a character of red berries, herbs, citrus & raspberries*	125/500

BEER

Dala-Pils, 50cl	110
Eriksberg, 50cl	92
Carlsberg Export, 33cl	79
Carlsberg HOF, 33cl	75
San Miguel, 33cl	79
Mora-Bryggeri, Koppar, 33cl	95
Dala-IPA, 33cl	95
Zorn-Beer, 33cl	95

CIDER

Somersby Päron, 33cl	79
Somersby Sparkling Rosé, 33cl	79

ALCOHOL FREE

Pepsi,Pepsi Max, Zingo, 7Up, 30cl	38
Ramlösa, 33cl - Lemon/Natural	35
Carlsberg, 33cl	52
Brooklyn Special Effects, 33cl	58
Somersby Strawberry Cider, 33cl	68
Barrels & Drums - Chardonnay/Merlot, Sparkling wine	85