

Menu

BY FIRST HOTEL GRAND FALUN

STARTERS

Steak tartare <i>Large / small</i>	245/165
Chopped beef fillet with baked egg yolk, ramson aioli & ramson capers served with fries. (Vegetarian alternative).	
Grand's charcuterie board	175
<i>With selected Italian charcuterie and cheeses with truffle honey and marcona almonds.</i>	
Grands Skagen	165
<i>Hand peeled shrimp flavored with horseradish topped with pickled red onion & American bleak roe.</i>	
Classic Bruschetta	145
<i>Garlic fried bread with basil, spiced tomatoes and grated mozzarella & Prosciutto di San Daniele (Vegan alternative).</i>	
Vegan Skagen	155
<i>Tofu batter flavored with horseradish topped with pickled red onion & seaweed roe.</i>	

MAIN COURSE

Classic pepper steak	310
<i>A hearty piece of tournedos that is rolled in four kinds of pepper. Served with Grand's version of hasselback potatoes, pepper-spiced cognac sauce and fried vegetables. (Vegetarian possible).</i>	
Beef Rydberg	275
<i>Diced beef fillet with diced potatoes and raw onions, served with raw egg yolk, pickled cucumber and Dijon mustard cream. (Vegan alternative).</i>	
Oven-baked Cod loin	295
<i>Truffle-spiced risotto with butter-fried mushrooms topped with root vegetable chips.</i>	
Creamy mushroom pasta (Vegan)	210
<i>Fried mushrooms & vegetables in a creamy sauce topped with grated Prosociano Wedge.</i>	
Autumn Beef Fillet Pasta	245
<i>Beef fillet & fried vegetables in a creamy sauce topped with grated parmesan..</i>	
Chipotle burger	220
<i>Burger with Chipotle dressing, cheese, Serrano chips served with fries and blue cheese dip.</i>	

GRAND'S SPECIALTY

Cheese-gratinated falukorv on a skewer	255
<i>Falu sausage from Siljan's charcuterie, homemade potato puree and LissElla's mustard.</i>	
Grands Caesar salad choose chicken or shrimp	190 / 210
<i>Tossed romaine lettuce, homemade Caesar dressing, bacon, grated parmesan and croutons.</i>	

CHILDREN'S MENU Up to 12 years.

Pancake with jam & vanilla ice cream, 3 pancakes	75
Pasta Bolognese	75
Falusausage with potato purée	75

DESSERT

Homemade Blueberry Pie with Crunch <i>Topped with Italian meringue flavored with lime.</i>	110
White chocolate panna cotta on coconut cream <i>Topped with cloudberrries & cake crumbs.</i>	95
Sorbet from Rättvik <i>One scoop of the flavor of the night.</i>	55
Pralines <i>4 different pralines chosen by the waiter.</i>	55