



Grand Arctic Resort

WINTER MENU

2024 - 2025

MONDAY

Starter

Focaccia with roe, crème fraîche, red onions and chives

Main Course*

Creamed suovas with mashed potatoes and lingonberries

Dessert

Crème Brûlée

TUESDAY

Starter

Green pea soup with bacon and cheese

Main Course*

Chicken with leek, potatoes, lime and dill sauce

Dessert

Apple Bavaoise

WEDNESDAY

Starter

Toast Skagen: Prawn salad with mayo, sour cream and dill on toast

Main Course*

Cannelloni Bolognese

Dessert

Grilled peach and yogurt granite

THURSDAY

Starter

Reindeer Carpaccio: Smoked reindeer, arugula, tomatoes, parmesan, pine nuts

Main Course*

Bouillabaise with aioli, salmon, pollock, mussels and shrimp in a tomato soup

Dessert

Chocolate Mousse with red pepper

FRIDAY

Starter

Goat cheese salad:
Goat cheese, salad, tomatoes, cucumber, onion, walnuts and honey

Main Course*

Beef Stew with potato gratin

Dessert

Princess cake

SATURDAY

Starter

"Gravlax" with Swedish mustard dill sauce

Main Course*

Pork with roasted vegetables, potatoes, balsamico sauce and garlic butter

Dessert

Vanilla ice cream with cloudberry jam

SUNDAY

Starter

Västerbotten Quiche: Swedish cheese quiche, served with small salad

Main Course*

Baked salmon, cod brandade, vegetables and beurre blanc

Dessert

Panna cotta

Prices

Starter > 125 SEK

Main Course > 245 SEK

Dessert > 80 SEK

2-Course* > 325 SEK

3-Course > 450 SEK

*Main course & dessert

* VEGETARIAN MAIN COURSE AVAILABLE:

Monday: Veggie patties > Tuesday: Oven baked cauliflower > Wednesday: Cannelloni ricotta spinach > Thursday: Minestrone soup > Friday: Vegetable stew > Saturday: Halloumi > Sunday: Risotto, chef's choice