



AUTUMN MENU

GRAND ARCTIC RESORT

STARTER

Cured Salmon Toast • 195 SEK

Classic mustard sauce, lemon, cooked egg and chopped dill

Airdried Ham • 175 SEK

Roasted eggplant, parmesan-cheese, croutons and olive oil

MAIN COURSE

Braised Beef Chuck • 245 SEK

Forest mushrooms, bacon, carrots and onions served
with mashed almond potatoes and thyme

Seared Salmon • 225 SEK

Roasted turnips, brown-butter hollandaise,
tarragon and green apple

Baked Cauliflower “Flatbread” • 215 SEK

Falafel, Sumac, feta-cheese, Pomegranate and parsley

Grilled Veal Ribeye • 330 SEK

Mushroom-sauce, garlic butter, baked tomatoes
and french fries

DESSERT

Cloudberry Crème Brûlée • 135 SEK

Classic crème brûlée, cloud berries and whipped cream

Apple Crumble • 135 SEK

Caramelized apples, roasted oat-crumble
and Vanilla ice cream



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ADVENTURES IN LAPLAND

Allergies? Ask the staff for more info about the contents of the food