



STARTERS

GRAND ARCTIC RESORT

CHICKEN LIVER PÂTÉ

Served with toasted rye bread, caramelized onions, lingonberries, and Västerbotten cheese

155 SEK

REINDEER TARTARE

Served with confit garlic mayonnaise, black olive tapenade, and homemade potato chips

180 SEK

MISO-GLAZED KING OYSTER MUSHROOMS

Pan-seared and served on brioche toast with pickled leeks and toasted cashews

155 SEK

KALIX VENDACE ROE

Served on a potato rösti with finely chopped red onion, whipped sour cream, and chives

255 SEK

SWEDISH CHARCUTERIE BOARD

Thinly sliced moose, reindeer, and wild boar sausages, served with toasted rye bread and whipped brown butter

135 SEK



Explore the North™

Allergies? Ask the staff for more information about the ingredients in the food.



MAIN COURSES

GRAND ARCTIC RESORT

MOOSE ENTRECÔTE

Served with parsnip purée, honey-glazed carrots, red wine sauce, and parsnip chips

335 SEK

PAN-SEARED ARCTIC CHAR

Served with quinoa, broccolini, and mint-flavored white wine sauce

255 SEK

CELERIAC FONDANT

Served with Beluga lentils, wild mushroom sauce, and fresh herbs.

190 SEK



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DESSERTS

GRAND ARCTIC RESORT

APPLE CRUMBLE

Served with rich caramel sauce and
homemade raspberry ice cream

145 SEK

HOMEMADE VANILLA ICE CREAM

Served with pickled blueberries and
crushed Swedish butter cookies

145 SEK



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