



STARTERS

GRAND ARCTIC RESORT

SWEDISH CHARCUTERIE BOARD

A selection of locally produced cured meats served with grilled bread and sweet fig jam.

Small 125 SEK • Large 195 SEK

"GRAVAD" SALMON ON TOAST

Traditional Swedish cured salmon served on toasted bread with classic mustard sauce and fresh dill

175 SEK

TOAST PELLE JANZON

A Swedish bistro classic inspired by the opera singer Pelle Janzon - butter-fried toast topped with thinly sliced beef carpaccio, Kalix vendace roe, chives, and creamy egg yolk.

185 SEK

VÄSTERBOTTEN CHEESE PIE

A rich and savory pie made with the famous Västerbotten cheese, served with arugula, toasted pine nuts, and pickled tomatoes.

165 SEK

KALIX VENDACE ROE

A Swedish delicacy sourced from the river just outside your window, served with finely chopped red onion, chives, sour cream, and toasted bread.

265 SEK



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MAIN COURSES

GRAND ARCTIC RESORT

MOOSE ENTRECÔTE

Tender moose entrecôte served with a fermented blueberry and red wine sauce, smooth celeriac cream, and crispy fried celeriac.

325 SEK

SALMON "GUBBRÖRA"

Pan-seared Salmon with classic Nordic flavors of egg, browned butter, dill, and anchovies, served with steamed new potatoes and lemon.

285 SEK

SWEDISH MEATBALLS

Homemade Swedish meatballs served with cream sauce, pickled cucumber, mashed potatoes, and lingonberries.

210 SEK

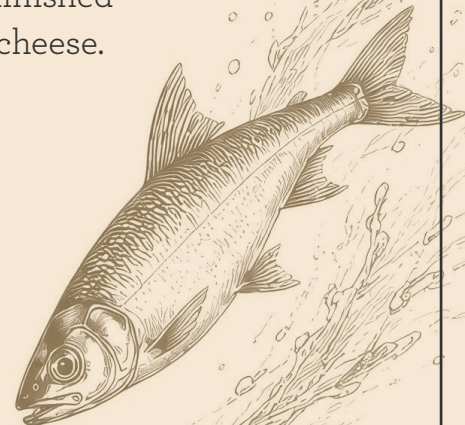
CHANTERELLE & RICOTTA RAVIOLI

Fresh ravioli filled with chanterelles and ricotta, finished with browned butter, thyme, and aged pecorino cheese.

265 SEK



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DESSERTS

GRAND ARCTIC RESORT

STRAWBERRIES SABAYON

Fresh strawberries served with a light
and airy sabayon cream.

155 SEK

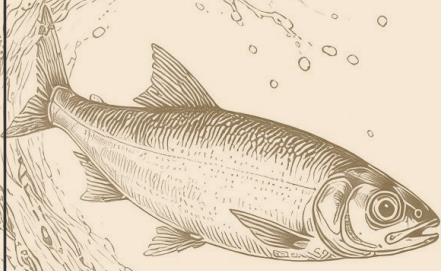
RHUBARB WITH VANILLA ICE CREAM & COOKIE CRUMBLE

Tangy rhubarb paired with creamy vanilla
ice cream and buttery cookie crumble.

155 SEK



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WINE LIST

GRAND ARCTIC RESORT

A carefully selected wine list designed to complement the flavors of our Nordic kitchen.

— BUBBLY —

CAMPO VIEJO CAVA BRUT RESERVA EKO

Fresh and lively with crisp citrus and green apple notes. Perfect with Kalix vendace roe, seared salmon, and charcuterie.

Bottle 590 SEK • Glass 120 SEK

VILLA SANDI PROSECCO ROSÉ MILLESIMATO

Elegant bubbles with soft strawberry and floral aromas. A relaxed aperitif and a lovely match for desserts with berries.

Bottle 650 SEK • Glass 130 SEK

NICOLAS FEUILLATTE RÉSERVE EXCLUSIVE

Classic Champagne with fine bubbles and balanced richness. Beautiful with salmon, vendace roe, or to celebrate the evening.

Bottle 950 SEK

— ROSÉ —

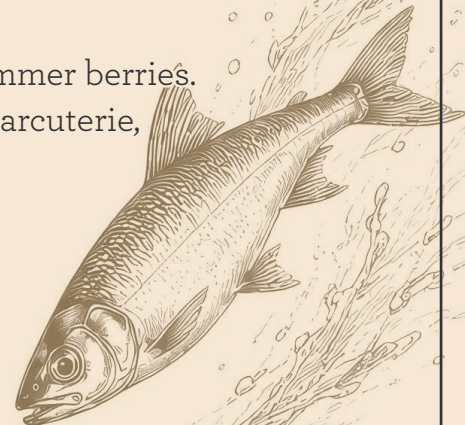
M DE MINUTY ROSÉ

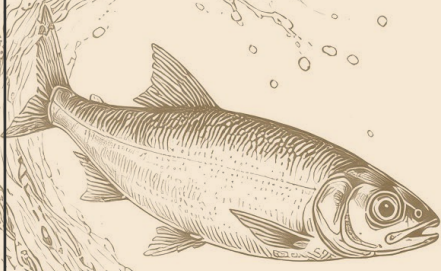
Dry and refreshing with notes of peach, citrus, and summer berries. Pairs wonderfully with Västerbotten cheese pie, charcuterie, and sunny evenings by the river.

Bottle 650 SEK • Glass 130 SEK



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WINE LIST

GRAND ARCTIC RESORT

— WHITE WINES —

NITNAUS GRÜNER VELTLINER SELECTION • Austria

Fresh and mineral-driven with white pepper and citrus notes.
Excellent with seared salmon, vendace roe, and lighter starters.

Bottle 650 SEK • Glass 130 SEK

HORIZN 29 RIESLING • Germany

Fresh and aromatic with notes of citrus, green apple, and minerality.
Perfect with vendace roe, salmon, and buttery Nordic flavors.

Bottle 650 SEK • Glass 130 SEK

BREAD & BUTTER CHARDONNAY • USA

Round and creamy with hints of vanilla, ripe apple, and soft oak.
Perfect alongside chanterelle ravioli and browned butter flavors.

Bottle 650 SEK • Glass 130 SEK

CHABLIS L'ÉGLANTIÈRE DOMAINE DURUP • France

Elegant and crisp with classic Chablis minerality.
A refined choice for vendace roe, seafood, and salmon.

Bottle 890 SEK



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WINE LIST

GRAND ARCTIC RESORT

— RED WINES —

SAN FELICE CHIANTI CLASSICO • Italy

Elegant and vibrant with notes of cherry, herbs, and soft tannins. Perfect with moose entrecôte, Swedish meatballs, and rustic Nordic flavors.

Bottle 690 SEK • Glass 140 SEK

BROUILLY CHÂTEAU DE PIERREUX • France

Light and vibrant with fresh red berry flavors and soft spice. Pairs beautifully with meatballs, ravioli, and Västerbotten cheese pie.

Bottle 650 SEK • Glass 130 SEK

DOMAINE DU VIEUX

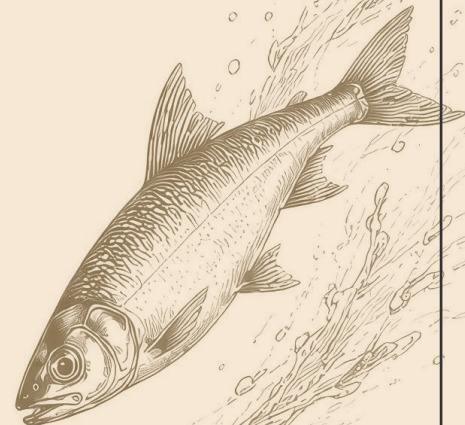
LAZARET CHÂTEAUNEUF-DU-PAPE • France

Full-bodied and elegant with deep spice and dark fruit character. Made for rich game flavors and long dinners beneath the bright northern nights of Lapland.

Bottle 950 SEK



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WINE LIST

GRAND ARCTIC RESORT

— SWEET WINE —

CHÂTEAU BAULAC SAUTERNES • France

Lush and honeyed with notes of apricot and citrus. A beautiful finish with rhubarb, vanilla ice cream, or strawberries sabayon.

Glass (8cl) 130 SEK

— ALCOHOL FREE WINES —

LEITZ EINS ZWEI ZERO RIESLING • Alcohol Free

Fresh and lively with notes of citrus and green apple.

A perfect match for salmon, vendace roe, and lighter starters.

Bottle 450 SEK • Glass 90 SEK

LEITZ ZERO POINT FIVE PINOT NOIR • Alcohol Free

Soft and fruit-forward with notes of red berries and gentle spice.

An excellent alcohol-free option for meatballs, ravioli, and game dishes.

Bottle 450 SEK • Glass 90 SEK



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