

## STARTER

### **Caramelized Shallot Tatin 10€**

With fresh salad leaves and thyme balsamic reduction

### **Soft shell crab taco 14€**

Black pepper sour cream and corn and lime salsa

### **Ice Roasted Elk 14€**

With kale pesto and cranberries

## MAIN COURSE

### **Smoked Celeriac Barley Risotto 22€**

With walnut and celery

### **Arctic Char 26€**

*Pan fried arctic char with sautéed fennel and grapefruit butter sauce*

### **Pork Cheek Ragù 26€**

*Tender braised pork cheek in a tomato-based sauce, served with creamy polenta and gremolata*

### **Grand Distillery Burger 22€**

*180g organic beef patty served in a potato bun, grilled cheddar, caramelized onions, house remoulade with whiskey served with our homemade fries*

### **Beyond Meat Burger 22€**

*Served in a potato bun, grilled cheddar, caramelized onions, house remoulade with whiskey served with our homemade fries*

## DESSERT

### **Sweet mess 12€**

*Dark Chocolate ganache with almond and marinated cherries*

### **Cheeses 12€**

*House compote and crisp bread*

### 3 COURSE DINNER MENU

#### **Caramelized Shallot Tatin**

With fresh salad leaves and thyme balsamic reduction

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#### **Arctic Char**

*Pan fried arctic char with sauteed fennel and grapefruit butter sauce*

OR

#### **Pork Cheek Ragù**

*Tender braised pork cheek in a tomato-based sauce, served with creamy polenta and gremolata*

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#### **Sweet mess**

*Dark Chocolate ganache with almond and marinated cherries*

**44€**

### 5 COURSE DINNER MENU

#### **Caramelized Shallot Tatin**

With fresh salad leaves and thyme balsamic reduction

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#### **Ice Roasted Elk**

With kale pesto and cranberries

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#### **Smoked Celeriac Barley Risotto**

With walnut and celery

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#### **Arctic Char**

*Pan fried arctic char with sauteed fennel and grapefruit butter sauce*

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#### **Sweet mess**

*Dark Chocolate ganache with almond and marinated cherries*

**59€**