

GRAND HOTEL ELEKTRA

ENTRÉES

SHIITAKE RAVIOLI 145

Handmade gyoza ravioli filled with a savory mix of mushrooms, garlic, and herbs, served in an earthy mushroom bouillon with a hint of truffle. Topped with crispy crumbs and deep-fried vermicelli.

CHICKEN CROQUETTES 135

Golden-fried croquettes filled with chicken, jalapeño, pecorino cheese, and fresh parsley.

BEEF TARTARE 155

Freshly chopped tenderloin served with tangy Dijonnaise, capers, pickled silver onions, and crispy shoestring fries. A delightful mix of flavors and textures.

MAINS

GRILLED PORTOBELLO MUSHROOM

Juicy marinated portobello mushroom grilled to perfection served with arugula salad with tangy lemon vinaigrette and shaved almonds accompanied by crispy sweet potato fries. 175

ENTRECÔTE 395

200g of juicy rib-eye steak grilled to your preference, accompanied by chimichurri sauce, crispy French fries, and sautéed seasonal vegetables.

BEEF TENDERLOIN PASTA 245

Thinly sliced beef tenderloin over al dente tagliatelle, tossed in a rich creamy mushroom sauce. Served with garlic bread.

GRAND STYLE BURGER 195

Two 100g beef patties on locally baked buns with caramelized onions, pickled cucumbers, our signature house dressing, double cheddar cheese, and a side of French fries. Served with dragon mayo and jalapeño ketchup.

LAMB RACKS 355

Succulent lamb racks, pan-seared and paired with crispy smashed herb-infused potatoes. Drizzled with aromatic herb oil and served with mint yogurt for a refreshing kick.

MAINS

BRAISED SHORT RIBS 275

Slow-cooked short ribs in a savory red wine reduction, served with creamy coleslaw, pickled red onions, and crispy French fries.

SHRIMP SANDWICH 255

Loaded with hand-peeled shrimp, this sandwich is a feast with egg, mayonnaise, dill, and a squeeze of lemon.

BLACK ROCK GRILL

Grill to your own perfection on a hot stone! We heat a stone to about 400 degrees, place it on a special plate, and sprinkle generously with flake salt. The meat is laid on the sizzling hot bed, and we serve it immediately. You sear the meat to your liking.

BEEF TENDERLOIN 435

With sauce béarnaise and BBQ sauce, served with French fries, and a side salad.

TUNA 355

With sesame mayo and ponzu, served with French fries, and a side salad.

REINDEER FILLET 435

With lingonberries and garlic oil, served with French fries, and a side salad.

DESSERTER

VANILLA ICE CREAM 125

Smooth vanilla ice cream drizzled with rich caramel sauce.

CRÈME BRÛLÉE 130

Classic vanilla crème brûlée topped with a layer of caramelized sugar, finished with dried blueberries and a delicate leaf tuille. Sprinkled with blueberry powder.

CHOCOLATE BAVAROIS 145

Silky chocolate bavarois paired with passion fruit gel, chocolate bits, chocolate sable and chocolate soil.