# THE Grand BAR & GRILL

Nº 72 — WORLD'S BEST STEAK RESTAURANTS 2025 | Nº 89 — WORLD'S 101 BEST STEAK RESTAURANTS 2026 | Nº 69 — WORLD'S 101 BEST BURGERS 2026

A warm welcome to Restaurant Grand and Grand's Goldfish private dining room. Every dish we serve is a tribute to first-class Finnish meat and carefully selected ingredients.

*Sylvester Soisalo & Matti Wikberg*

## The best meat in Helsinki. Always.

### First-class Finnish meat

We carefully select quality Finnish meat — its purity and origin shine through in every dish.

### Something for everyone — truly

Meat, fish or vegetarian — every dish is made with the same passion. No one is left out.

### Always tailored

Three- to eight-course menus tailored to your wishes, designed by our head chef, with sommelier wine pairings.

### A space that adapts

We have space for 150 guests — in the main hall, side rooms, terrace or our Goldfish private dining room for up to 20 guests (with a booth for your own DJ 🎧 if needed). The entire restaurant can be reserved for private events. Want Grand to come to you? Our head chef and sommelier will go wherever you are.

MENU

## The Grand Menu — 72 €

### Starter

**WHITEFISH TARTARE** — Cured whitefish with avocado, citrus, ponzu & sesame
Supplement:
**ESCARGOTS** — Garlic & parsley gratinated snails — 16 €

### Main Course, your choice

**GRILLED BEEF** — Grilled Finnish entrecôte, classic béarnaise & red wine sauce, served with green salad & French fries ***or***
**TUNA STEAK** — Chargrilled tuna steak with rocket-parmesan salad & béarnaise sauce

### Dessert

**CHOCOLATE JUBILEE** — Dark chocolate ganache, hazelnuts & caramel
Supplement:
**CHEESE** — Selection of seasonal cheeses with accompaniments — 14 €

Wine pairing **52 €** | Premium wine pairing **82 €**

MENU

## The Grand Vege Menu — 72 €

### Starter

**AVOCADO TARTARE** — Avocado, citrus, ponzu & sesame
Supplement:
**BURRATA** — Burrata, grilled cherry tomatoes, plum & spiced honey — 16 €

### Main Course

**CRISPY CORN STEAK** — Crispy butter bean and corn steak, served with avocado and cucumber salsa & black truffle ***or***
**MUSHROOM RYDBERG** — Finnish mushrooms and potato hash with vin jaune & egg yolk

### Dessert

**CHOCOLATE JUBILEE** — Dark chocolate ganache, hazelnut, caramel & chantilly
Supplement:
**CHEESE** — Selection of seasonal cheeses with accompaniments — 14 €

Wine pairing **52 €** | Premium wine pairing **82 €**

MENU

## Menu Express — 46 €

### Menu Express

**ENDIVE SALAD** — Endive salad with walnuts, pear & goat cheese
**STEAK FRITES** — Grilled Finnish beef with whiskey & peppercorn sauce served with French fries
**ICE CREAM FROM LAPLAND** — Lapland cattle milk ice cream, finished with olive oil

### Menu Vege Express

**ENDIVE SALAD** — Endive salad with walnuts, pear & goat cheese
**MUSHROOM RYDBERG** — Finnish mushrooms and potato hash with vin jaune & egg yolk
**ICE CREAM** — Lapland cattle milk ice cream, finished with olive oil

Wine pairing **36 €** | Premium wine pairing **66 €**

SIGNATURE MENU

## Menu Wellington Experience — 99 € — *Autumn special (available October–November)*

### Sweetbreads

Crispy sweetbreads with Västerbotten-cheese dip

### Grilled Bone Marrow & Tartare

Grilled beef bone marrow, herb & parmesan crust, grilled bread & beef tartare

### Deer Wellington

Roasted deer sirloin, mushroom duxelles & serrano ham in puff pastry, black truffle-madeira sauce

### Colonel

Lemon sorbet & vodka pour

Wine pairing **79 €** | Premium wine pairing **109 €**

SIGNATURE MENU

## Menu Dry Age — 89 € — *For parties of four or more*

### Endive Salad

Endive salad with walnuts, pear & goat cheese

### Burrata

Burrata, grilled cherry tomatoes, plum & spiced honey

### Classic Tartare

Beef tartare, Tabasco, gherkin, capers & egg yolk, sourdough bread

### 30-Day Dry-Aged Prime Rib (bone-in)

Grilled Finnish prime rib, classic béarnaise & red wine sauce, fries & green beans

### Chocolate Jubilee

Dark chocolate ganache, hazelnut, caramel & chantilly

Wine pairing **52 €** | Premium wine pairing **82 €**

# Drinks

## Wine List

### 🥂 Sparkling Wines

**Crémant de Loire Tradition Brut — 75 €**
Maison du Vin, Loire, France

**Brut Reserve NV — 120 €**
Boizel, Champagne, France

**Blanc de Noirs, Premier Cru La Montagne — 150 €**
Boizel, Champagne, France

⭐ Also by the glass!

### ⭐ White Wines

**Sauvignac 2025 — 75 €**
Sebastian Erbeldinger, Rheinhessen, Germany

**Mongrana 2024 — 95 €**
Agricola Querciabella, Toscana, Italy

**Domaine Long-Depaquit Chablis 1er Cru Les Vaillons — 160 €**
Albert Bichot, Chablis, France

### 🍷 Red Wines

**La Solitude Côtes du Rhône 2024 — 75 €**
Famille Lançon, Rhône, France

**Puisseguin Saint-Emilion 2019 — 100 €**
Château La Vaisinerie, Bordeaux, France

**Langhe Nebbiolo 2024 — 130 €**
La Spinetta, Piemonte, Italy

**Amarone della Valpolicella Classico 2019 — 160 €**
Le Calendre, Veneto, Italy

Thoreau, sparkling — 8 € | Thoreau, still — 8 € | Soft drinks — 5 €

📚 **Psst! — the cellar list is hidden, but not from you. Ask the staff!**

## Cocktails & aperitifs

### Yuzu & Bitter — 15 €
Citadelle Gin, Noilly Prat, Bitter Rouge White, Yuzu Sake

### G & T — 15 €
Hendrick's Gin, tonic water

### Negroni — 17 €
Tanqueray Gin, Campari, Antica Formula

### Dry Martini — 16 €
Tanqueray No. 10, Noilly Prat, orange bitters, Nocellara olive

### Elderflower Highball — 15 €
Lillet Blanc, sage, lime leaf, basil, elderflower tonic. Also non-alcoholic 11 €

### Bloody Mary — 17 €
Stoli Vodka, Grilled Cherry Tomatoes, House Spice Blend

🥂 **Champagne cocktails are always on the menu — just ask!**

## To finish the meal...

**Coffee / Tea** — 5 €

**Baileys Irish Cream** — 8 €

**Hine Rare cognac** — 15 €

**Hine XO cognac** — 23 €

**Macallan whisky 25 yo** — 250 €

**Macallan whisky Double Cask 12 yo** — 18 €

**Laphroaig whiskey 10 yo** — 15 €

**Flor de Caña Centenario 18 rum** — 16 €

**Espresso Martini** — 17 €

**Hot shot** — 10 €

We accommodate special dietary requirements when notified in advance. We reserve the right to make minor changes based on ingredient availability. For groups of 10 or more, we recommend reserving at least 3 hours for dining. Children under 12 dine at 50 % off. For bookings and enquiries, please contact sales@w-restaurants.fi.

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