



N° 72 — WORLD'S BEST STEAK RESTAURANTS 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.

See the list here: worldbeststeaks.com/the-list

100% Finnish

We exclusively serve Finnish meat you can trust for its origin and quality.

Something for everyone — truly

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

Always tailored

3-8 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 private Goldfish cabinet 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 — Cold-smoked whitefish with avocado, citrus, ponzu and sesame

Add:

SNAILS — Garlic & parsley gratinated snails — 16 €

Main Course, your choice

PRIME ENTRECÔTE — Grilled Finnish prime entrecôte, classic béarnaise & red wine sauce, green salad & fries ***or***

CHAR GRILLED TUNA — Char grilled tuna steak with rocket & Parmesan salad, béarnaise sauce

Dessert

CHOCOLATE JUBILEE — Dark chocolate ganache, hazelnut, caramel & chantilly

Add:

CHEESE — Selection of seasonal cheeses with accompaniments — 14 €

Matching Wines **52 €** | Premium Wines **82 €**

MENU

The Grand Vege Menu — 72 €

Starter

AVOCADO TARTARE — Avocado, ponzu and sesame

Add:

BURRATA — Burrata, grilled cherry tomatoes & 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 — Pan-fried mushrooms, potato, vin jaune sauce

Dessert

CHOCOLATE JUBILEE — Dark chocolate ganache, hazelnut, caramel & chantilly

Add:

CHEESE — Selection of seasonal cheeses with accompaniments — 14 €

Matching Wines **52 €** | Premium Wines **82 €**

MENU

Menu Express — 46 €

Menu Express

ENDIVE SALAD — Endive, walnut, fennel, pear & goat cheese

STEAK & FRIES — Grilled Finnish beef, whisky-pepper sauce & fries

ICE CREAM — Lapland cattle milk ice cream, finished with olive oil

Menu Vege Express

ENDIVE SALAD — Endive, walnut, fennel, pear & goat cheese

CRISPY CORN STEAK — Crispy butter bean and corn steak, served with avocado and cucumber salsa & black truffle

ICE CREAM — Lapland cattle milk ice cream, finished with olive oil

Matching Wines **36 €** | Premium Wines **66 €**

SIGNATURE MENU

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

Sweetbread

Crispy pan-fried veal sweetbread, Västerbotten cheese

Grilled Bone Marrow & Tartare

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

Elk Wellington

Roasted elk fillet, mushroom duxelles & serrano ham in puff pastry, black truffle-madeira sauce

Colonel

Cherry sorbet & vodka pour

Matching Wines **79 €** | Premium Wines **109 €**

SIGNATURE MENU

Menu Dry Age — 89 € — *Served for four or more*

Endive Salad

Endive, walnut, fennel, pear & goat's cheese

Burrata

Burrata, grilled cherry tomatoes & 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

Matching Wines **52 €** | Premium Wines **82 €**

Drinks

Wine List

Sparkling Wines

Crémant de Loire Tradition Brut — 70€,
Maison du Vin, Loire, France
Brut Réserve "Vieilles Vignes" — 120€,
Francis Orban, Champagne, France
Blanc de Noirs, Premier Cru La Montagne
— 150€,
Boizel, Champagne, France

★ Also by the glass!

★ White Wines

Riesling Trocken 2023 — 65€,
G.Schlink, Nahe, Germany
Albariño 2023 — 80€,
Azulejo, Rías Baixas, Spain
Mâcon-Vinzelles 2023 — 100€,
J.C. Perraud, Bourgogne, France
Sancerre Silex 2022 — 135€,
François Le Saint, Loire, France

Red Wines

Cune Rioja Crianza 2021 — 70€,
Bodegas CVNE, Rioja, Spain
Rheinhessen Pinot Noir 2022 — 85€,
Sebastian Erbeldinger, Rheinhessen,
Germany
Valpolicella Ripasso Classico Superiore
2020 — 110€, Le Calendre, Veneto, Italy
Charmes de Kirwan Margaux 2021 —
160€, Château Kirwan, Bordeaux

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

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

Cocktails & aperitifs



Passion Star Martini — 18 €

Ketel One Vodka, Passionfruit, Lemon,
Boizel Brut Réserve Champagne



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 €](#)



Dirty Martini Tonic — 16 €

Bartender`s daily special

 **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 whisky 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 more than 10, we recommend reserving at least 3 hours for dining. Children under 12 dine at 50% off. We are happy to serve you at sales@w-restaurants.fi.