





CI ASSIC "7	ΓOAST SKAGEN"	1/2 185 SEK	1/1 2/15 SEK
	I OND I DIVINGEN	1/2 103 3EN	1/1 Z43 3EN

Topped with bleak roe

STEAK TARTAR 1/2 145 SEK 1/1 245 SEK

Beef fillet tartar with soy emulsion, enoki mushroom, ginger, kimchi sesame and rice paper

MOULLE FRITES 155 SEK

Mussels in cream, white wine and herbs served with French fries



CHEESE- & MEAT PLATTER 195 SEK

Sausage from Vikaryd, cheese from Skattegården in Magra and cured meats selected by the chef

GRAND'S FRENCH FRIES 75 SEK

With cheddar cheese, jalapeños and red onions

MARCONA ALMONDS 65 SEK

Fried almonds from the Mediterranean coast of Spain

KITCHEN MIXED OLIVES 65 SEK

Kalamata and Nocellara olives

VIKARYD SAUSAGE 62 SEK

From Vikaryd's farm in Alingsås



Main dishes

GRILLED ENTRECÔTE	335 SEK
Served with sherry vinegar sauce, baked fried onions, potato croquettes, sautéed vegetables and homemade bearnaise sauce	
BUTTER-FIED MONKFISH	345 SEK
Served with crayfish sauce, dill-and potato puree and horseradish	
BEEF "RYDBERG"	255 SEK
Diced beef tenderloin with parsley potatoes, roasted onions, mustard cream and egg yolk	
GRAND "KING SIZE" SCHRIMP SANDWICH	225 SEK
Served with crispy lettuce, egg and mayonnaise on homemade sour milk bread	
TORTELLINI CON SCAMPI	245 SEK
Tortellini served with garlic-fried scampi, browned butter, spinach and tomato topped with Grana Padano	
GRANDBURGER	235 SEK
180 grams Swedish beef burger served with crispy salad, pickles, pickled onions, chili mayonnaise, bacon and cheese. Choose between Grand's French fries with cheddar cheese, jalapenos and red onions or Sweet potato fries	
VEGGIE BURGER "SKATTEGÅRDEN"	235 SEK
Veggie burger with Swedish eldost cheese from Skattegården in Alingsås served with crispy salad, pickled onions, pickles and chili mayonnaise. Choose between Grand´s French fries with cheddar cheese, jalapenos and red onions or Sweet potato fries	
SALAD OF THE DAY	195 SEK
Please ask your waiter what the kitchen has to offer	
VEGETARIAN DISH OF THE DAY	195 SEK

For our guests with allergies!

Please ask your waiter what the kitchen has to offer

If you are unsure about which dishes contain allergens, please ask our staff for more information.

Feel free to ask your waiter about the country of origin of our meat!



Desserts

TWO FLAVOURS HOMEMADE ICE CREAM

110 SEK

Served with warm chocolate sauce à part

CRÈME BRÛLÉE

115 SEK

Served with apple compote, oat crunch and apple sorbet

CHOCOLATE TRUFFELS

Homemade truffles perfect with coffee

30 SEK / EACH

