





CLASSIC "TOAST SKAGEN"	1/2	185 SEK	1/1	245 SEK
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Topped with bleak roe

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

Beef fillet tartar with chili emulsion, capers, Almenäs Tegel cheese, pommes alumettes and garden cress

GRILLED CHANTERELLE TOAST 155 SEK

Creamy mushrooms on toast with pickled onion and black truffle



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 VENISON SIRLOIN Served with sherry vinegar sauce, potato and parsnip purée, pickled mushrooms and sautéed kale chips	335 SEK
BUTTER-FIED ARCTIC CHAR Served with a mussel sauce, blue mussels, fennel and dill potato ragout	345 SEK
BEEF "RYDBERG" Diced beef tenderloin with parsley potatoes, roasted onions, mustard cream and egg yolk	255 SEK
GRAND "KING SIZE" SCHRIMP SANDWICH Served with crispy lettuce, egg and mayonnaise on homemade sour milk bread	225 SEK
GNOCCHI CON SALSICCIA Tortellini served with salsiccia, spinach and tomato sauce topped with grated Grana Padano	245 SEK
GRANDBURGER 180 grams Swedish beef burger served with crispy lettuce, chili emulsion, bacon and cheese, pickles and fresh tomato. Choose between Grand's French fries with cheddar cheese, jalapeños and red onions or Sweet potato fries	235 SEK
VEGGIE BURGER "SKATTEGÅRDEN" Veggie burger with Swedish eldost cheese from Skattegården in Alingsås served with crispy lettuce, chili emulsion, pickles and fresh tomato. Choose between Grand's French fries with cheddar cheese, jalapeños and red onions or Sweet potato fries	235 SEK
SALAD OF THE DAY Please ask your waiter what the kitchen has to offer	195 SEK
VEGETARIAN DISH OF THE DAY Please ask your waiter what the kitchen has to offer	195 SEK

For our guests with allergies! 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

CHOCOLATE BROWNIE

125 SEK

Served with a scoop of Hollanders ice cream from Alingsås, salted caramel and fresh berries

CRÈME BRÛLÉE

115 SEK

Served with seasonal sorbet and fresh berries

CHOCOLATE TRUFFELS

35 SEK / EACH

Homemade truffles perfect with coffee

