

Menu



GRAND HOTEL

MATSAL & BAR

Starters

CLASSIC "TOAST SKAGEN"

Topped with bleak roe

1/2 185 SEK 1/1 245 SEK

BEEF TERIYAKI

Marinated beef with soy emulsion, ginger and kimchi sesame served with puy lentil salad and rice paper

155 SEK

SPRING ASPARAGUS SOUP

Served with shrimps, cultured cream, garden cress and crisp rye bread

145 SEK

Snacks

CHARCUTERIE BOARD

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

205 SEK

SWEET POTATO FRIES

With chili dip

75 SEK

MARCONA ALMONDS

Fried almonds from the Mediterranean coast of Spain

65 SEK

KITCHEN MIXED OLIVES

Kalamata and Nocellara olives

65 SEK

VIKARYD SAUSAGE

From Vikaryd's farm in Alingsås

62 SEK



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Main dishes

GRILLED LAMB TENDERLOIN 345 SEK

Served with sugar fried cabbage, potato and onion terrine and dill jus

GRATINATED COD LOIN 355 SEK

Baked with herbs and brown butter served with crudités and shellfish risotto

BEEF "RYDBERG" 275 SEK

Diced beef of fillet with parsley potatoes, caramelized onions, mustard cream and egg yolk

GRAND "KING SIZE" SHRIMP SANDWICH 245 SEK

Served with crispy lettuce, egg and mayonnaise on homemade sour milk bread

CHICKEN PAPPARDELLE 255 SEK

Pappardelle with chicken, pesto and tomato topped with grated Grana Padano and roasted pine nuts

GRANDBURGER 235 SEK

180 grams Swedish beef burger with crispy lettuce, chili emulsion, bacon and cheese, pickles and fresh tomato served with Grand's French fries

VEGGIE BURGER "SKATTEGÅRDEN" 235 SEK

Veggie burger with Swedish "eldost" cheese from Skattegården in Alingsås served with crispy lettuce, chili emulsion, pickles, fresh tomato and Grand's French fries

SALAD OF THE DAY 195 SEK

Please ask your waiter what the kitchen has to offer

VEGETARIAN DISH OF THE DAY 195 SEK

Please ask your waiter what the kitchen has to offer

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!



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Desserts

CHOCOLATE BROWNIE

Served with a scoop of Hollanders ice cream from Alingsås

125 SEK

CRÈME BRÛLÉE

Served with seasonal sorbet and berries

115 SEK

CHOCOLATE TRUFFELS

Homemade truffles perfect with coffee

35 SEK / EACH



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