

Menu



GRAND HOTEL

MATSAL & BAR

Starters

CLASSIC "TOAST SKAGEN"

Topped with bleak roe

1/2 185 SEK 1/1 245 SEK

BEEF CARPACCIO

Marinated beef served with aged cheese emulsion,
toasted pine nuts, wild rocket and lemon

165 SEK

GRATINATED MUSHROOMS

With sourdough bread, Västerbottens cheese, herbs and truffle oil
topped with tomato crunch and cress

155 SEK

Snacks

CHARCUTERIE BOARD

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

225 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 VEAL RIBEYE

345 SEK

Served with Dijon and tarragon jus, Roasted beets, potato galette and crispy onions

BOUILLABAISSE

355 SEK

With blue mussels, prawns and the catch of the day served with saffron aioli and seasonal crudités

BEEF "RYDBERG"

275 SEK

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

GRAND "KING SIZE" SHRIMP SANDWICH

265 SEK

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

PAPPARDELLE ALLA PUTTANESCA

255 SEK

Pappardelle with tomatoes, olives and capers topped with grated Grana Padano and prosciutto crudo

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

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

HOLLANDER'S ICE CREAM

75 SEK

One scoop of Hollander's Ice Cream in Alingsås

CHOCOLATE TRUFFELS

35 SEK / EACH

Homemade truffles perfect with coffee



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