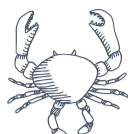


1985 - 2015

GRODAN

30-ÅRSJUBILEUM



GRODANS SHELLFISH

Fruits de Mer

LOBSTER USA

With mayonnaise and toast
220 KR/340 KR

GRATINATED LOBSTER

Half or whole
220 KR/350 KR

SHRIMP 200G NORWAY

With mayonnaise and toast
140 KR

GRATINATED NORWAY LOBSTER 150G

150 KR

SHELLFISH PLATEAU

1/2 lobster, 1/2 crab, 1 Norway lobster,
2 Fine de Claire, 2 Special Claire and shrimps.
Served with salmon sauce,
shallot vinegar, mayonnaise and toast
650 KR

CHAMPAGNE OF THE HOUSE

BOLLINGER SPECIAL
CUVÉE BRUT CHAMPAGNE FRANCE
120 KR/690 KR

FINE
DE NORMANDIE
NR 5
25 KR/1
140 KR/6

O
S
T
R
O
N

SPECIAL
MARENNES
NR 3
28 KR/1
150 KR/6

APPETIZERS

Entrées

EGG ROYALE 150 KR

Spinach, smoked salmon, powan roe, hollandaise
2012 PINOT BLANC "HUGEL" ALSACE FRANCE 460 KR

BUFFALO MOZZARELLA 145 KR

Figs, pine nuts

2012 BARBERA D'ASTI ROSSO FUOCO PIEMONTE ITALY 430 KR

BLEAK ROE 225 KR/285 KR

30g or 60g, sour cream, red onion, brioche croutons
BOLLINGER SPECIAL CUVÉE BRUT CHAMPAGNE FRANCE 690 KR

SNAILS 135 KR

Roquefort gratinated

2013 AM BERG GRÜNER VELTLINER WAGRAM AUSTRIA 435 KR

BEEF CARPACCIO 185 KR

Truffle cheese, pine nuts, onion marmelade

2012 CHÂTEAU L'HOSPITALET LA RÉSERVE FRANCE 540 KR

LOBSTER SOUP 160 KR

Deep-fried ravioli

2014 SANCERRE BLANC "LES PIERRIS" LOIRE FRANCE 480 KR

HERRING PLATEAU 145 KR/250 KR

HERRING, "VÄSTERBOTTEN" CHEESE,
SEED-SPICED CHEESE, BOILED POTATOES



Chique-Cadeau
FOR THOSE WHO APPRECIATE A
RESTAURANT VISIT - GIVE AWAY A
GIFT CARD OF YOUR CHOICE

TRY OUR DELICIOUS BREAKFAST WORKDAYS 7.30-10.30

ARTICHOKE
PICKLED
55 KR

PIMIENTO
DE PADRON
55 KR

H
O
R
S
E
R
O
D
O
E
V
E
R
S

TXISTORRA
BASQUE CHORIZO
75 KR

EDAMAME
55 KR



FISH

Poissons

GRATINATED LOBSTER 350 KR

Gruyère, lemon

2011 RIESLING SMARAGD TEGERNSEERHOF AUSTRIA 470 KR

CHAR 265 KR

Stewed fennel chanterelles, rice potatoes

2012 KENDALL-JACKSON VINTNER'S CHARDONNAY USA 430 KR

TURBOT 265 KR

Horseradish, browned butter, lemon

2012 PINOT BLANC "HUGEL" ALSACE FRANCE 460 KR

MOULES 165 KR/215 KR

Mussels, garlic, herbs, cream, lemon

2013 SANTIAGO RUIZ ALBARIÑO SPAIN 450 KR

FISH CASSEROLE 215 KR

Shrimps, mussels, aioli, croutons

2012 TAHBILK MARSANNE CENTRAL VICTORIA AUSTRALIA 410 KR

SCALLOPS 225 KR/345 KR

Risotto with black truffle

2012 BARBERA D'ASTI ROSSO FUOCO PIEMONTE ITALY 430 KR



MEAT

Viandes

BIFF RYDBERG 295 KR

Diced, fried tenderloin, diced fried potatoes, beer fried onions,
mustard crème, egg yolk

2011 SIR CHARLES HENRY DARLING SOUTH AFRICA 480 KR

STEAK TARTAR 155 KR/225 KR

Grodan's steak tartar with kilpatrick, seared or raw

2011 TATOR PRIMITIVO APULIA ITALY 490 KR

FILLET OF REINDEER 385 KR

Jerusalem artichoke crème, brussels sprouts, black currants

2012 CHÂTEAU L'HOSPITALET LA RÉSERVE
LANGUEDOC-ROUSSILLON FRANCE 540 KR

ENTRECÔTE 335 KR

Bearnaise, tomato-& onion salad, french fries
2012 AVALON CABERNET SAUVIGNON NAPA VALLEY
CALIFORNIA USA 560 KR

LEAF BEEF 225 KR

French fries, horseradish, egg yolk

2014 TRAPICHE MALBEC OAS CASK ARGENTINA 390 KR

CALF'S LIVER 185 KR

Mashed potatoes, vinegar fried mixed mushrooms, bacon,
capers, red wine sauce, apple

2010 HERDADE DO PORTOCARRO TINTO PORTUGAL 390 KR

ELK SAUSAGE 225 KR

Madeira, mushrooms, mashed potatoes

2012 CÔTES DU RHÔNE ROUGE MAISON N. PERRIN
RHÔNE FRANCE 460 KR

DIVERS

SALAD 225 KR

Smoked salmon, ginger dressing, spelled wheat, hazelnuts
2012 PINOT BLANC "HUGEL" ALSACE FRANCE 460 KR

CAESAR SALAD 195 KR

Chicken, romaine lettuce, dressing, parmesan, croutons, bacon
2012 CHARDONNAY "LES MURELLES" BOURGOGNE FRANCE 490 KR

PASTA 275 KR

Spätzle, black truffle, caramelized onion,

2012 BARBERA D'ASTI ROSSO FUOCO PIEMONTE ITALY 430 KR

VEGETARIAN 185 KR

Strozaapreti, pumpkin-& beancrème, red cabbage

2012 KENDALL-JACKSON CHARDONNAY CALIFORNIA USA 430 KR

POTATO CAKE 165 KR

Salted pork, lingonberries

2011 TATOR PRIMITIVO FEMAR VINI APULIA ITALY 490 KR

POTATO CAKE 225 KR/285 KR

Bleak roe, crème fraîche, red onion

2013 CHABLIS JOSEPH DROUHIN BOURGOGNE FRANCE 525 KR

POTATO CAKE 170 KR

Vegetarian, "Västerbotten" cheese, chanterelles,
raw preserved black currants, sour cream

2012 HANSEN CELLERS PINOT NOIR CENTRAL VALLEY USA 440 KR

GRODAN'S CLUBSANDWICH 6.0 190 KR

Confited chicken, bacon, nobis dressing

2012 BARBERA D'ASTI ROSSO FUOCO PIEMONTE ITALY 430 KR

FRIED SALTED PORK 160 KR

Onion sauce, boiled potatoes

2010 HERDADE DO PORTOCARRO TINTO
PENINSULA DE SETÚBAL PORUGAL 390 KR

COMPLEMENTS

PARMESAN 25 KR
BEARNAISE SAUCE 25 KR
MAYONNAISE 25 KR
FRENCH FRIES 35 KR
GARLIC BREAD 45 KR
BEAN SALAD 25 KR
TOMATO- & ONION SALAD 45 KR
AIOLI 25 KR

Aujourd'hui

DISH OF THE DAY 154 KR
SERVED WORKDAY 11.00-14.00

MONDAY

"Pannbiff" with onion gravy, pickled cucumber,
raw preserved lingonberries, mashed potatoes

TUESDAY

Beef Stroganoff with salted cucumber, rice, smetana

WEDNESDAY

Cod with egg sauce, green peas, boiled potatoes

THURSDAY

Roasted lamb stuffed with garlic, sweet potato stomp,
goat cheese

FRIDAY

Veal pan-fried dumplings with spicy tomato sauce,
rice

SATURDAY & SUNDAY 195 KR

Grodan's Cheeseburger with
french fries, truffle mayonnaise



VI SKÄNKER VARJE DAG
MOTSVARANDE VAD EN
DAGENS RÄTT KOSTAR
TILL FOTBOLLSLAGET
CHIPARAMBA FC I ZAMBIA.



DO YOU HAVE ALLERGIES OR QUESTIONS ABOUT OUR INGREDIENTS,
DON'T HESITATE TO ASK OUR STAFF