

1985 - 2015

GRODAN

30-ÅRSJUBILEUM



GRODANS SHELLFISH

Fruits de Mer

LOBSTER

With mayonnaise and toast

220 KR / 340 KR

GRATINATED LOBSTER

Half or whole

220 KR / 350 KR

SHRIMP 200G

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

TAITTINGER BRUR RÉSERVE
CHAMPAGNE FRANCE

125 KR / 695 KR

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

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

APPETIZERS

Entrées

TODAY'S THREE FLAVORS 135 KR

BUFFALO MOZZARELLA 145 KR

Tomatoes, pine nuts

2012 LA LUNA E L FALO DOCG ASTI PIEMONTE ITALY 460 KR

BLEAK ROE 225 KR / 285 KR

30g or 60g, sour cream, red onion, brioche croutons

TAITTINGER BRUT RÉSERVE CHAMPAGNE FRANCE 695 KR

WHITE ASPARAGUS 225 KR / 285 KR

30g or 60g bleak roe, hollandaise

2014 RIESLING SMARAGD WACHAU AUSTRIA 470 KR

TEMPURA BALTIC HERRING 125 KR

Ramson crème, pickled fennel

2012 RIESLING HUGEL ET FILS ALSACE FRANCE 480 KR

GAMBAS PIL PIL 180 KR / 270 KR

Wild-caught argentinian red shrimp

2014 SANTIAGO RUIZ ALBARIÑO GALICIA SPAIN 450 KR

SNAILS 135 KR

Roquefort gratinated

2015 AM BERG GRÜNER VELTLINER WAGRAM AUSTRIA 435 KR

CARPACCIO 185 KR

Truffle mayonnaise, rocket salad, parmesan, pine nuts

2014 CHÂTEAU L'HOSPITALET LA RÉSERVE FRANCE 540 KR

GARNITURE

Buy or replaced without extra charged

LOBSTER CROQUETTE
45 KR

BEAN SALAD 25 KR

BOILED TOURNERAD
POTATOES 45 KR

SEASONS STEAMED
VEGETABLES 45 KR

FRENCH FRIES 35 KR

GARLIC BREAD 45 KR

BERNAISE SAUCE 25 KR

MAYONNAISE 25 KR

AIOLI 25 KR

PARMESAN 25 KR

SMOKED MAYONNAISE
25 KR

PEPPER SAUCE 25 KR

TOMATO- & ONIONSALAD
45 KR

DRY MARTINI
100 KR / 3 CL
TANQUERAY GIN, VERMOUTH

SOMMELIERS CHOICE
185 KR / 5 CL
PURITY VODKA, VERMOUTH,
MONKEY 47 GIN

VESPER MARTINI
100 KR / 3 CL
TANQUERAY GIN, LILLET,
SMIRNOFF VODKA

BALD & BROWN
245 KR / 5 CL
HAYMAN'S SLOW GIN, CAMUS XO
COGNAC, LE COMPTE 12 Y.O.,
MOZART CHOCOLATE PURE 87

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ARTICHOKE
PICKLED
55 KR

PIMIENTO
DE PADRON
55 KR

TXISTORRA
BASQUE CHORIZO
75 KR

EDAMAME
55 KR



FISH

Poissons

GRATINATED LOBSTER 350 KR

Gruyère, lemon

2014 RIESLING SMARAGD TEGERNSEERHOF AUSTRIA 470 KR

CHAR BOUILLABAISSE 305 KR

Fennel

2014 MIRAYAL CÔTES DE PROVENCE ROSÉ FRANCE 350 KR

MOULES 165 KR / 215 KR

Mussels, garlic, herbs, cream, lemon

2014 SANTIAGO RUIZ ALBARIÑO SPAIN 450 KR

FISH CASSEROLE 215 KR

Shrimps, mussels, aioli, croutons

2012 TAHBILK MARSANNE CENTRAL VICTORIA AUSTRALIA 410 KR

GAMBAS PIL PIL 270 KR

Wild-caught argentinian red shrimp

2014 SANTIAGO RUIZ ALBARIÑO GALICIA SPAIN 450 KR

PLAICE MEUNIÈRE 290 KR

Browned butter, asparagus, apple

2014 CHABLIS JOSEPH DROUHIN BOURGOGNE FRANCE 550 KR

SALTED SALMON 220 KR

Dill stewed potatoes

2013 POINT CARDINAUX MÉTISS ALSACE FRANCE 490 KR



MEAT

Viandes

BIFF RYDBERG 325 KR

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

2012 SIR CHARLES HENRY DARLING SOUTH AFRICA 480 KR

STEAK TARTAR 155 KR / 225 KR

Grodan's steak tartar with kilpatrick, seared or raw

2013 CABERNET SAUVIGNON PASCAL TOSO SELECTED
MENDOZA ARGENTINA 480 KR

FILLET OF VEAL 315 KR

Black morels, asparagus, pommes Anna

2014 MARKOWITSCH PINOT NOIR CLASSIC
CARNUTUM AUSTRIA 450 KR

ENTRECÔTE 335 KR

Bearnaise, red wine sauce, french fries

2014 CHÂTEAU L'HOSPITALET LA RÉSERVE ROUGE
LANGUEDOC-ROUSSILLON FRANCE 540 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

2013 BOGLE OLD VINE ZINFANDEL CENTRAL VALLEY
CALIFORNIA USA 440 KR

GAME SAUSAGE 225 KR

Madeira, mushrooms, mashed potatoes

2013 HILL & VALLEY SHIRAZ PETER LEHMANN
WINES BAROSSA VALLEY AUSTRALIA 480 KR



GREEN

FALAFEL 195 KR

Romain salad, chick-peas, mixed salad, lime yoghurt
2014 IOVE CHARDONNAY/PINOT GRIGIO ITALY 410 KR

PASTA 195 KR

Open ravioli with seasons vegetables

2014 SANTIAGO RUIZ ALBARIÑO GALICIA SPAIN 450 KR

WHITE ASPARAGUS 185 KR

parmesan gratinated, black truffle, white beans

2013 POINT CARDINAUX MÉTISS D. BOTT-GEYL
ALSACE FRANCE 490 KR

POTATO CAKE 170 KR

Vegetarian, "Västerbotten" cheese, mix mushrooms,
raw preserved black currants, sour cream

2014 TRAPICHE MALBEC OAK CASK MENDOZA ARGENTINA 390 KR

DIVERS

CAESAR SALAD 225 KR

Chicken, romaine lettuce, dressing, parmesan, croutons, bacon

2015 VALLADO PRIMA MOSCATEL GALEGO PORTUGAL 430 KR

TUNA NICOISE 225 KR

Croutons, chili oil

2014 RIESLING HUGEL ET FILS ALSACE FRANCE 480 KR

LINGUINI 225 KR

With shellfish, tomatoes, chili

2014 SANTIAGO RUIZ ALBARIÑO GALICIA SPAIN 450 KR

POTATO CAKE 165 KR

Salted pork, lingonberries

2014 TRAPICHE MALBEC OAK CASK MENDOZA ARGENTINA 390 KR

POTATO CAKE 225 KR / 285 KR

Bleak roe, crème fraîche, red onion

2014 CHABLIS JOSEPH DROUHIN BOURGOGNE FRANCE 550 KR

GRODAN'S CLUBSANDWICH 190 KR

Confited chicken, bacon, nobis dressing

2012 LA LUNA E L FALO DOCG ASTI PIEMONTE ITALY 460 KR

FRIED SALTED PORK 170 KR

Onion sauce, boiled potatoes

2014 GRODANS 30-ÅRSJUBILEUM SHIRAZ AUSTRALIA 380 KR

Au jour d'hui

DISH OF THE DAY 154 KR
SERVED WORKDAY 11.00-14.00

MONDAY

Flap steak with deep-fried new potatoes, smoked mayonnaise

TUESDAY

Salsiccia with sage, fennel, tomatoes, polenta

WEDNESDAY

Stuffed witch with shellfish sauce, mashed potatoes

THURSDAY

Lamb sausage with mojo rojo, salted baked potatoes

FRIDAY

Poached salmon with ramson crème, new potatoes

SATURDAY & SUNDAY

GRODAN'S CHEESEBURGER 195 KR

Grodan's Cheeseburger with
french fries, truffle mayonnaise

TRY OUR DELICIOUS BREAKFAST WORKDAYS 7.30-10.30



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