



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

JERUSALEM ARTICHOKE SOUP 155 KR / 195 KR

Grated truffle, croutons

2014 KENDAL-JACKSON VINTNER'S RESERVE
CHARDONNAY CALIFORNIA USA 460 KR

BUFFALO MOZZARELLA 145 KR

Tomatoes, pine nuts

2013 MORGON JOSEPH DROUHIN
BEAJOLAIS FRANCE 470 KR

CHANTERELLE TOAST 165 KR

Deep-fried shallot, parsley, "Västerbotten" cheese

2014 TRAPICHE MALBEC OAK CASK MENDOZA ARGENTINA 390 KR

BLEAK ROE 225 KR / 285 KR / 375 KR

30g, 60g or 100g, sour cream, red onion, brioche

TAITTINGER BRUT RÉSERVE CHAMPAGNE FRANCE 695 KR

BROILED SCALLOPS 165 KR

Cauliflower, almonds, beets

2014 CHABLIS JOSEPH DROUHIN BOURGOGNE FRANCE 550 KR

SNAILS 135 KR

Roquefort gratinated

2011 RIESLING SMARAGD TEGERNSEERHOF WAGRAM AUSTRIA 470 KR

CARPACCIO - PELLE JANZON 195 KR

Bleak roe, egg yolk, red onion, croutons

2014 KENDAL-JACKSON VINTNER'S RESERVE
CHARDONNAY CALIFORNIA USA 460 KR

GARNITURE

Buy or replaced without extra charged

BEAN SALAD 25 KR
GARLIC BREAD 45 KR
SEASONS STEAMED
VEGETABLES 45 KR
TOMATO- & ONIONSALAD
45 KR

FRENCH FRIES 35 KR
BEARNAISE SAUCE 25 KR
MAYONNAISE 25 KR
AIOLI 25 KR
PARMESAN 25 KR

GRODAN



GREEN

FALAFEL 195 KR

Mixed salad, yoghurt

2013 POINT CARDINAUX MÉTISS DOMAINE BOTT-GEYL
ALSACE FRANCE 490 KR

RAVIOLI 195 KR

Mushrooms, parmesan sauce

2013 LE ORME BARBERA D'ASTI SUPERIORE VENETO ITALY 460 KR

POTATO CAKE 170 KR

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

2014 TRAPICHE MALBEC OAK CASK MENDOZA ARGENTINA 390 KR

"ZUCCHINIBIFFAR" 154 KR

Feta cheese, bulgur, lukewarm green peas crème,
sesame seeds

2014 KENDALL-JACKSON VINTNER'S RESERVE
CHARDONNAY CALIFORNIA USA 460 KR

DIVERS

CAESAR SALAD 225 KR

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

2013 POINT CARDINAUX MÉTISS ALSACE FRANCE 490 KR

PUTTANESCA 195 KR

Linguini, capers, anchovies, olives, tomatoes, basil

2015 SANTIAGO RUIZ ALBARIÑO GALICIA SPAIN 450 KR

STROZZAPRETI 225 KR

Veal ragout

2013 LE ORME BARBERA D'ASTI MICHELE CHIARLO
PIEMONTE ITALY 460 KR

POTATO CAKE 165 KR

Salted pork, lingonberries

2014 TRAPICHE MALBEC OAK CASK MENDOZA ARGENTINA 390 KR

POTATO CAKE 225 KR / 285 KR / 375 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

2013 MORGON JOSEPH DROUHIN BEAJOLAIS FRANCE 470 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

Shank with mashed turnips, mustard

TUESDAY

Prager Schnitzel with Chech potato salad

WEDNESDAY

Fish fricassee with saffron boiled potatoes, mussels

THURSDAY

Hare casserole with rice potatoes

FRIDAY

"Tjälknöl" with potato au gratin

SATURDAY & SUNDAY

GRODAN'S CHEESEBURGER 195 KR

Grodan's Cheeseburger with caramelized onion,
french fries, truffle mayonnaise

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DRY MARTINI 100 KR / 3CL

TANQUERAY GIN, VERMOUTH

SOMMELIERS CHOICE 185 KR / 5CL

PURITY VODKA, VERMOUTH,
MONKEY 47 GIN

VESPER MARTINI 100 KR / 3CL

TANQUERAY GIN, LILLET,
SMIRNOFF VODKA

BALD & BROWN 245 KR / 5CL

HAYMAN'S SLOW GIN, CAMUS XOY
COGNAC, LE COMPTE 12 Y.O.,
MOZART CHOCOLATE PURE 87

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 CHABLIS JOSEPH DROUHIN BOURGOGNE FRANCE 550 KR

FRIED CHAR 295 KR

Chanterelle sauce, shallot butter, pickled mini cucumber,
mashed potatoes

2014 KENDALL-JACKSON VINTNER'S RESERVE CHARDONNAY
CALIFORNIA USA 460 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

2015 TAHBILK MARSANNE CENTRAL VICTORIA AUSTRALIA 410 KR

LEMON SOLE 325 KR

Bleak roe, champagne sauce

2011 RIESLING SMARAGD TEGERNSEER HOF LOIBERG
WACHAU ÖSTERRIKE 470 KR



MEAT

Viandes

BIFF RYDBERG 325 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

2014 VALLADO SUPERIOR RED ORGANIC VINEYARD
DOURO PORTUGAL 490 KR

DEER 380 KR

Funnel chanterelles, gorgonzola brûlée, hazelnuts, endive

2014 HÉRITAGES CÔTES DU RHÔNE VILLAGES
"LES MONIALES" RHÔNE FRANCE 450 KR

ENTRECÔTE 335 KR

Bearnaise, red wine sauce, french fries

2013 BOGLE CABERNET SAUVIGNON CALIFORNIA USA 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 RIPASSO VALPOLICELLA CORTE GIARA
VENETO ITALY 480 KR

ELK SAUSAGE 205 KR

Summer chanterelles, raw preserved black currant,
Västerbotten cheese, mashed potatoes

2015 ARTUKE RIOJA BODEGA ARTUKE SPAIN 440 KR

WALLENBERGARE 220 KR

Raw preserved lingon berries, green peas,
mashed potatoes

2013 BOGLE CABERNET SAUVIGNON
CALIFORNIA USA 540 KR

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