



## 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

NORWAY LOBSTER SOUP 175 KR / 230 KR  
Västerbotten cheese

2014 CHARDONNAY OAKED HUNTER'S NEW ZEALAND 460 KR

BUFFALO MOZZARELLA 145 KR

Figs, pine nuts

2013 POUILLY-FUMÉ LOIRE FRANCE 520 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

SCALLOPS 165 KR

Crème nimon, chili, pickled cucumber

2015 CHABLIS JOSEPH DROUHIN BOURGOGNE FRANCE 550 KR

FROG LEGS 180 KR

Mie de pain, roasted garlic

2014 RIESLING LES PRINCES ABBÉS ALSACE FRANCE 470 KR

SNAILS 135 KR

Roquefort gratinated

2015 CORVERS KAUTER R3 RIESLING RHEINGAU GERMANY 510 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

2015 KWV CLASSIC COLLECTION CHENIN BLANC  
WESTERN CAPE SOUTH AFRICA 490 KR

WINTER CASSEROLE 175 KR

Jerusalem artichoke, mushroom, truffle, roasted cabbage

2014 CHARDONNAY OAKED HUNTER'S WINE  
MARLBOROUH NEW ZEALAND 450 KR

POTATO CAKE 170 KR

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

2015 SHED 6 PINOT NOIR CENTRAL OTAGO NEW ZEALAND 520 KR

CABBAGE SOUP 154 KR

Gruyère

2015 SÉLECTION DE LA GRENOUILLE BLANC  
CHÂTEAU L'ERMITAGE RHÔNE FRANCE 400 KR

## DIVERS

CAESAR SALAD 225 KR / 245 KR

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

2015 GAYDA T'AIR D'OC SAUVIGNON BLANC FRANCE 430 KR

TUNA SALAD 195 KR

Avocado, sesame, quinoa, mango, papaya, dry herbs

2015 CORVERS KAUTER R3 RIESLING RHEINGAU GERMANY 510 KR

PASTA PENNE 225 KR

Pesto, tomato, haricot verts, brussels sprouts

2014 LANGHE NEBBIOLO PIEMONTE ITALY 570 KR

POTATO CAKE 165 KR

Salted pork, lingonberries

2015 PURE MALBEC TRAPICHE MENDOZA ARGENTINA 430 KR

POTATO CAKE 225 KR / 285 KR / 375 KR

Bleak roe, crème fraîche, red onion

2015 CHABLIS JOSEPH DROUHIN BOURGOGNE FRANCE 550 KR

GRODAN'S CLUBSANDWICH 190 KR

Chicken mix, tomatoes, bacon, french fries

2015 SÉLECTION DE LA GRENOUILLE BLANC  
CHÂTEAU L'ERMITAGE RHÔNE FRANCE 400 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

Salisbury steak with onion sauce, pickles, potato puré

### TUESDAY

Braised prime rib with root vegetables, artichoke crème

### WEDNESDAY

Cod and shrimp quenelles with white wine sauce,  
pea and potato mash

### THURSDAY

Potato dumplings with raw preserved lingonberries,  
browned butter

### FRIDAY

Roulades with Västerbotten cheese, bacon,  
cider sauce, potato puré

APÉRITIF & HORSDÔRES

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 XO V 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

2015 CHABLIS JOSEPH DROUHIN BOURGOGNE FRANCE 550 KR

FRIED CHAR 295 KR

Morel sauce, baked fennel, mashed potatoes

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

MOULES 165 KR / 215 KR

Mussels, garlic, herbs, cream, lemon

2015 SANTIAGO RUIZ ALBARIÑO SPAIN 450 KR

FISH CASSEROLE 215 KR

Shrimps, mussels, aioli, croutons

2015 TAHBILK ROUSANNE MARSANNE  
CENTRAL VICTORIA AUSTRALIA 410 KR

COD 325 KR

Anchovy sauce, dill, chives, rye bread, confit potatoes

2012 RIESLING LES PRINCES ABBÉS DOMAINE  
SCHLUMBERGER ALSACE FRANCE 470 KR



## MEAT

Viandes

BIFF RYDBERG 325 KR

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

2013 BOGLE CABERNET SAUVIGNON CALIFORNIA USA 540 KR

STEAK TARTAR 155 KR / 225 KR

Grodan's steak tartar with kilpatrick, seared or raw

2014 SAINT-JOSEPH RHÔNE FRANCE 560 KR

DEER SADDLE 380 KR

Artichoke crème, salsify, winter truffle

2015 CINNABAR GSM GEMTREE MCLAREN VALLEY AUSTRALIA  
450 KR

ENTRECÔTE 335 KR

Bearnaise, red wine sauce, french fries

2012 BOGLE CABERNET SAUVIGNON  
CALIFORNIA USA 540 KR

LEAF BEEF 225 KR

French fries, horseradish, egg yolk

2015 PURE MALBEC TRAPICHE MENDOZA ARGENTINA 430 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

Mushrooms, raw preserved black currant,  
Västerbotten cheese, mashed potatoes

2015 ARTUKE RIOJA BODEGA ARTUKE SPAIN 440 KR

GAME WALLENBERGARE 220 KR

Raw preserved lingonberries,  
mashed potatoes

2011 CHÂTEAU TANESSE POMEROL  
BORDEAUX FRANCE 490 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