



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

POTATOES & LEEK SOUP 160 KR/215 KR

Powan roe, kavring bread

2014 CHARDONNAY OAKED HUNTER'S NEW ZEALAND 460 KR

BUFFALO MOZZARELLA 145 KR

Figs, pine nuts

2013 LE ORME BARBERA D'ASTI SUPERIORE
MICHELE CHIARLO PIEMONTE ITALY 460 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 ninon, 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

SWEETBREAD SCHNITZEL 175 KR

Truffle mayonnaise, pickles

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

OPEN RAVIOLI 175 KR

Sweet potatoes, beluga lentils, lime

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

SPICY LENTILS CASSEROLE 154 KR

Almonds, wheat berries, sour cream, coriander

2015 GRÜNER VELTLINER WEINGUT MALAT
KREMSTAL AUSTRIA 420 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



FISH

Poissons

GRATINATED LOBSTER 350 KR

Gruyère, lemon

2015 CHABLIS JOSEPH DROUHIN BOURGOGNE FRANCE 550 KR

BAKED CHAR 295 KR

Morel sauce, boiled 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

2014 SAINT-JOSEPH RHÔNE FRANCE 560 KR

STEAK TARTAR 155 KR/225 KR

Grodan's steak tartar with kilpatrick, seared or raw

2015 SHED 6 PINOT NOIR CENTRAL OTAGO NEW ZEALAND 520 KR

DEER SADDLE 380 KR

Artichoke crème, cabbage, salsify, winter truffle

2015 CINNABAR GSM GEMTREE MCLAREN VALLEY AUSTRALIA
450 KR

ENTRECÔTE 335 KR

Bearnaise, red wine sauce, french fries

2012 MORADA ZINFANDEL LODI CENTRAL VALLEY
CALIFORNIA USA 410 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

MEATBALLS 220 KR

Cream sauce, raw preserved lingonberries,
mashed potatoes

2011 REVOLTA VINHO TINTO
DOC DOURO PORTUGAL 430 KR

SATURDAY & SUNDAY

GRODANS CHEESEBURGER 220 KR
French fries, caramelized onion, 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