



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

BOILED NORWAY LOBSTER 150G

150 KR

SHELLFISH PLATEAU

1/2 lobster, 1/2 crab, 1 Norway lobster,
2 Fine de Normandie nr:5, 2 Special Marennes nr:3
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
28 KR / 1
150 KR / 6

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SPECIAL
MARENNES
NR 3
32 KR / 1
160 KR / 6

APPETIZERS

Entrées

WHITE ASPARAGUS 185 KR

Roe from Älvdalen, hollandaise, radish, cicely
2015 CORVERS KAUTER K3 RIESLING
RHEINGAU GERMANY 510 KR

BUFFALO MOZZARELLA 165 KR

Tomatoes, garlic bread, pine nuts
2013 LE ORME BARBERA D'ASTI SUPERIORE
MICHELE CHIARLO PIEMONTE ITALY 460 KR

BLEAK ROE 235 KR / 295 KR / 385 KR

30g, 60g or 100g, sour cream, red onion, brioche
TAITTINGER BRUT RÉSERVE CHAMPAGNE FRANCE 695 KR

PRESERVED CHAR 180 KR

Dill mayonnaise, fennel, cucumber
2015 SANTIAGO RUIZ ALBARIÑO SPAIN 530 KR

FROG LEGS 145 KR

Mie de pain, roasted garlic
2014 RIESLING LES PRINCES ABBÉS ALSACE FRANCE 470 KR

SNAILS 155 KR

Roquefort gratinated
2016 GRÜNER VELTLINER WEINGUT MALAT
KREMSTAL AUSTRIA 420 KR

CARPACCIO 185 KR

Truffle, caramelized onion, deep-fried leek, mâche salad
2014 LANGHE NEBBIOLO PRODUTTORI DEL
BARBARESCOS PIEMONTE ITALY 570 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, pumpkin seeds, coriander, yoghurt
2015 MUSCADET SEVRE-ET MAINE SUR LIE
CALVET LOIRE FRANCE 440 KR

POTATO GNOCCHI 185 KR

Basil crème, roasted pine nuts, tomato, lemon
2016 GRÜNER VELTLINER WEINGUT MALAT
KREMSTAL AUSTRIA 420 KR

POTATO CAKE 170 KR

Vegetarian, "Västerbotten" cheese, mushrooms,
raw preserved black currants, sour cream
2013 HANSEN CELLER PINOT NOIR CALIFORNIA USA 450 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

SALMON SALAD 195 KR

Hot smoked salmon, apple dressing, horseradish, haricot vert,
wax beans and radish

2016 GRÜNER VELTLINER WEINGUT MALAT
KREMSTAL AUSTRIA 420 KR

BLUE MUSSEL CARBONARA 225 KR

Pancetta, mussels, white wine and peas

2015 CHABLIS JOSEPH DROUHIN BOURGOGNE FRANCE 580 KR

POTATO CAKE 175 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 580 KR

GRODAN'S CLUB SANDWICH 195 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 165 KR SERVED WORKDAY 11.00-14.00

MONDAY

Meatballs with pickled cucumber, lingonberries,
cream sauce and mashed potatoes

TUESDAY

Chicken stew with tomato, cabbage, caraway and rice

WEDNESDAY

Calf cuvette with black salsify and Jerusalem artichoke crème

THURSDAY

Pea soup with pork and pancakes

FRIDAY

Sailor's beef with pickled gherkin

SALTED SALMON 195 KR

Lemon, asparagus and creamed dill potatoes

SATURDAY & SUNDAY

GRODANS CHEESEBURGER 220 KR
Caramelized onion, truffle mayonnaise, french fries

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

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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

2015 CHABLIS JOSEPH DROUHIN BOURGOGNE FRANCE 580 KR

TURBOT 315 KR

Baby spinach, green asparagus, powan roe, beurre blanc,
dill potatoes

2015 SANCERRE BLANC "LES PIERRIS" LOIR FRANCE 560 KR

MOULES 175 KR / 225 KR

Mussels, garlic, herbs, cream, lemon

2015 SANTIAGO RUIZ ALBARIÑO SPAIN 530 KR

FISH CASSEROLE 225 KR

Shrimps, mussels, aioli, croutons

2015 TAHBILK ROUSANNE MARSANNE
CENTRAL VICTORIA AUSTRALIA 410 KR

COD 295 KR

Shrimps, egg, horseradish, browned butter and potatoes

2015 SANCERRE BLANC "LES PIERRIS" LOIRE FRANCE 560 KR



MEAT

Viandes

BIFF RYDBERG 330 KR

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

2014 KLEIN CONSTANTIA ESTATE RED SOUTH AFRICA 580 KR

STEAK TARTAR 155 KR / 225 KR

Grodan's steak tartar with kilpatrick, seared or raw, bacon

2013 HANSEN CELLER PINOT NOIR CALIFORNIA USA 450 KR

LAMB SIRLOIN ON THE BONE 365 KR

Green asparagus, chèvre bites, rosemary potatoes

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

ENTRECÔTE 335 KR

Tomato salad, bearnaise, french fries

2014 KLEIN CONSTANTIA ESTATE RED SOUTH AFRICA 580 KR

LEAF BEEF 235 KR

Horseradish, egg yolk, french fries

2015 PURE MALBEC TRAPICHE MENDOZA ARGENTINA 430 KR

CALF'S LIVER 195 KR

Vinegar fried mixed mushrooms, bacon,
capers, red wine sauce, apple, mashed potatoes

2013 RIPASSO VALPOLICELLA CORTE GIARA
VENETO ITALY 480 KR

ELK SAUSAGE 215 KR

Oyster mushrooms, raw preserved black currant,
Västerbotten cheese, mashed potatoes

2016 ARTUKE RIOJA BODEGA ARTUKE SPAIN 440 KR

"WALLENBERGARE" 195 KR

Peas, browned butter and mashed potatoes
2011 REVOLTA VINHO TINTO
DOC DOURO PORTUGAL 430 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