



## 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

## OSTRON

FINE DE NORMANDIE  
NR 5  
28 KR / 1  
150 KR / 6

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  
COTO DI IMAZ RISERVA VINTAGE RIOJA SPAIN 489 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

### MATIE 165 KR

Egg, red onion, sour cream, browned butter, potatoes  
WISBY WEISSE 92 KR / OP ANDERSSON 26 KR / CL

### SNAILS 155 KR

Roquefort gratinated  
2016 GRÜNER VELTLINER WEINGUT MALAT  
KREMSTAL AUSTRIA 420 KR

### CARPACCIO 185 KR

Truffle mayonnaise, rocket salad, shaved parmesan, pine nuts  
2016 CROZES-HERMITAGE "ESQUISSE" DOMAINE DES HAUTS  
CHASSIS CROZES-HERMITAGE FRANCE 631 KR ECO

## 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



## APÉRITIF & HORSDÖRE

### 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

### 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

### FRIED ZANDER 315 KR

Caprice gremolata, sardelles, chard, potato- and dill mash  
2015 SANTIAGO RUIZ ALBARIÑO RIAS BAXIAS SPAIN 585 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

### FRIED HALIBUT 295 KR

Shallot confit, yellow beet, frisée salad  
2015 SANCERRE BLANC "LES PIERRIS" LOIRE FRANCE 560 KR

### DEEP-FRIED POLLOCK 195 KR

Danish remoulade sauce and boiled potato



## 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

### CALF SIRLOIN 365 KR

Green asparagus, deep-fried ramson,  
Jerusalem artichoke croquets  
MAC MANIS ZINFANDEL RIVER JUNCTION  
CALIFORNIA USA 468 KR ECO

### 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 CROZES-HERMITAGE "ESQUISSE" DOMAINE DES HAUTS  
CHASSIS CROZES-HERMITAGE FRANCE 631 KR ECO

## GREEN

### FALAFEL 195 KR

Mixed salad, pumpkin seeds, coriander, yoghurt  
2015 MUSCADET SEVRE-ET MAINE SUR LIE  
CALVET LOIRE FRANCE 440 KR

### PARMESAN GRATINATED ASPARAGUS 185 KR

White beans, shallot, 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 LAURENT MIQUEL SAUVIGNON BLANC  
LANGUEDOC FRANCE 420 KR

### LIGHTLY SALTED SALMON SALAD 195 KR

Haricot verts, egg, artichoke crème, quinoa  
2015 LAURENT MIQUEL SAUVIGNON BLANC  
LANGUEDOC FRANCE 420 KR

### GRODAN'S SHELLFISH PASTA 225 KR

Linguini, blue mussels, shrimps, tomato, chili, garlic, white wine  
2016 GRÜNER VELTLINER WEINGUT MALAT  
KREMSTAL AUSTRIA 420 KR

### POTATO CAKE 175 KR

Salted pork, lingonberries  
MAC MANIS ZINFANDEL RIVER JUNCTION CALIFORNIA USA 468 KR ECO

### 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  
2016 GEMSTONE ORGANIC SHIRAZ MACLAREN  
VALE AUSTRALIA 462 KR ECO

### FRIED SALTED PORK 170 KR

Onion sauce, boiled potatoes  
2013 HANSEN CELLER PINOT NOIR KALIFORNIEN USA 450 KR

Aujourd'hui

### DISH OF THE DAY 165 KR SERVED WORKDAY 11.00-14.00

#### MONDAY

Calf croquettes with raw preserved lingonberries,  
pickled cucumber, cream sauce and mashed potatoes

#### TUESDAY

Chicken ballotine with cream cheese crème,  
basil and nettle risoni

#### WEDNESDAY

Calf stew Provencale with gremolata and rice

#### THURSDAY

Ascension Day

#### FRIDAY

Two-day public holiday

### GRODANS CHEESEBURGER 220 KR

Caramelized onion, truffle mayonnaise, french fries

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