



APPETIZERS

Entrées

BUFFALO MOZZARELLA 165^{KR}

Tomatoes, garlic bread, pine nuts

2012 COTO DI IMAZ RISERVA VINTAGE RIOJA SPAIN 489^{KR}

JERUSALEM ARTICHOKE SOUP 135^{KR}/175^{KR}

Truffle, cress, chips

2015 CORVERS KAUTER R3 RIESLING

RHEINGAU GERMANY 541^{KR} ECO

VEAL SWEETBREAD 195^{KR}

Portwine stewed mushrooms, sourdough bread

2014 HARLOW RIDGE PINOT NOIR LODI CALIFORNIA USA 469^{KR}

BLEAK ROE 235^{KR}/295^{KR}/385^{KR}

30g/60g/100g, sour cream, red onion, roasted brioche, lemon

TAITTINGER BRUT RÉSERVE CHAMPAGNE FRANCE 695^{KR}

STEAK TARTAR 165^{KR}

Grodans steak tartar with kilpatrick,

seared or raw, bacon

2014 HARLOW RIDGE PINOT NOIR LODI CALIFORNIA USA 469^{KR}

MARINATED REINDEER 185^{KR}

Smoked smetana, pickled chanterelles, bleak roe, frisée salad, Jerusalem artichoke chips

2016 GEMSTONE ORGANIC SHIRAZ MACLAREN

VALE AUSTRALIA 480^{KR} ECO

CARPACCIO 185^{KR}

Summer truffle, caramelized onion crème, deep-fried leek, mâche salad

2016 CROZES-HERMITAGE "ESQUISSE" DOMAINE DES HAUTS CHASSIS CROZES-HERMITAGE FRANCE 560^{KR} EKO

SNAILS 155^{KR}

Roquefort gratinated

2016 GRÜNER VELTLINER WEINGUT MALAT KREMSTAL AUSTRIA 492^{KR}



GRODANS SHELLFISH

Fruits de Mer

LOBSTER 220^{KR}/350^{KR}

With mayonnaise and toast

GRATINATED LOBSTER 220^{KR}/350^{KR}

SHRIMPS 200G 140^{KR}

With mayonnaise and toast

BOILED NORWAY LOBSTER 150G 150^{KR}

SHELLFISH PLATEAU 650^{KR}

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

CHAMPAGNE OF THE HOUSE

TAITTINGER BRUT RÉSERVE CHAMPAGNE FRANKRIKE 125^{KR}/695^{KR}

OYSTERS

FINE DE NORMANDIE NR 5
28^{KR}/1 or 140^{KR}/6

SPECIAL MARENNES NR 3
32^{KR}/1 or 150^{KR}/6



FISH

Poissons

BAKED CHAR 295^{KR}

Point cabbage, smoked cream, apple

2015 NOBLE VINES 446 CHARDONNAY
MONTEREY CALIFORNIA USA 525^{KR}

PIKE QUENELLES 215^{KR}

Egg & parsley sauce, horseradish, broccolini, potato

2015 CHABLIS JOSEPH DROUHIN
BOURGOGNE FRANCE 605^{KR}

POLLOCK 305^{KR}

Chorizo, spinach, pumpkin, potatoes

2016 SANCERRE BLANC "LES PIERRIS" DOMAINE CHAMPAULT
LOIRE FRANCE 559^{KR}

GRATINATED LOBSTER 220^{KR}/350^{KR}

Gruyère, lemon

2015 CHABLIS JOSEPH DROUHIN
BOURGOGNE FRANCE 605^{KR}

GRODANS SHELLFISH PASTA 225^{KR}

Linguini, blue mussels, shrimps, tomato, chili, garlic, white wine

2016 GRÜNER VELTLINER WEINGUT MALAT
KREMSTAL AUSTRIA 492^{KR}

FISH CASSEROLE 225^{KR}

Shrimps, mussels, aioli, croutons

2015 TAHBILK ROUSANNE MARSANNE
CENTRAL VICTORIA AUSTRALIA 490^{KR}

MOULES 175^{KR}/225^{KR}

French bouchon mussels, garlic, herbs, cream, lemon

2015 SANTIAGO RUIZ ALBARIÑO RIAS BAXIAS SPAIN 589^{KR}

GREEN & DIVERS

MUSHROOM RAVIOLI 195^{KR}

Parmesan foam, pickled pumpkin, haricot beans

2014 HARLOW RIDGE PINOT NOIR
LODI CALIFORNIA USA 469^{KR}

VEGETARIAN POTATO CAKE 175^{KR}

Summer chanterelles, "Västerbotten" cheese, preserved raw blackcurrants, sour cream

2014 HARLOW RIDGE PINOT NOIR
LODI CALIFORNIA USA 469^{KR}

CAESAR SALAD 225^{KR}/245^{KR}

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

2015 LAURENT MIQUEL SAUVIGNON BLANC
LANGUEDOC FRANCE 458^{KR}

GOAT CHEESE SALAD 225^{KR}

Pickled yellow beet, walnuts, cress, wheat berry

2015 LAURENT MIQUEL SAUVIGNON BLANC
LANGUEDOC FRANCE 458^{KR}

GRODANS CLUB SANDWICH 195^{KR}

Chicken mix, bacon, tomato, French fries

2016 GEMSTONE ORGANIC SHIRAZ MACLAREN
VALE AUSTRALIA 480^{KR} ECO

POTATO CAKE WITH BLEAK ROE 235^{KR}/295^{KR}/385^{KR}

Bleak roe (30g/60g/100g), crème fraîche, red onion, lemon

2015 CHABLIS JOSEPH DROUHIN
BOURGOGNE FRANCE 605^{KR}

HORS D'OEUVRES

PICKLED ARTICHOKE 55^{KR}

PIMIENTO DE PADRON 55^{KR}

TXISTORRA BASQUE CHORIZO 75^{KR}

EDAMAME 55^{KR}



MEAT

Viandez

BIFF RYDBERG 330^{KR}

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

2014 KLEIN CONSTANTIA ESTATE RED
CONSTANTIA SOUTH AFRICA 599^{KR}

STEAK TARTAR 225^{KR}

Grodans steak tartar with kilpatrick, seared or raw, bacon

2014 HARLOW RIDGE PINOT NOIR LODI
CALIFORNIA USA 469^{KR}

ENTRECÔTE 335^{KR}

Tomato salad, bearnaise, French fries

2013 BOGLE CABERNET SAUVIGNON CALIFORNIA USA 539^{KR}

DEER RIBS 355^{KR}

Porcini, apple, kale, pepper gravy

2016 CROZES-HERMITAGE "ESQUISSE" DOMAINE DES HAUTS
CHASSIS CROZES-HERMITAGE FRANCE 560^{KR} EKO

MINUTE STEAK 235^{KR}

Horseradish, egg yolk, French fries

2015 PURE MALBEC TRAPICHE MENDOZA ARGENTINA 487^{KR}

CALF'S LIVER 195^{KR}

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

2014 RIPASSO VALPOLICELLA CORTE GIARA ALLEGRI
VENETO ITALY 540^{KR}

POTATO CAKE 170^{KR}

Salted pork, lingonberries

2015 MAC MANIS ZINFANDEL RIVER JUNCTION
CALIFORNIA USA 465^{KR}

ELK SAUSAGE 220^{KR}

Chanterelles, brussels sprouts, Västerbotten cheese, raw preserved blackcurrant, mashed potatoes

2016 CROZES-HERMITAGE "ESQUISSE" DOMAINE DES HAUTS
CHASSIS CROZES-HERMITAGE FRANCE 560^{KR} EKO

SATURDAY & SUNDAY

GRODANS CHEESEBURGER 220^{KR}

French fries, caramelized onion, truffle mayonnaise

LUNCH

Aujourd'hui

DISH OF THE DAY 165^{KR} SERVED WORKDAYS 11.00-14.00

MONDAY

Venison patties with green pepper sauce, pressed cucumber and gravy roasted potatoes

TUESDAY

Shank with mustard and turnip mash

WEDNESDAY

Ox cheek with red wine sauce and rooted parsley crème

THURSDAY

Chicken with lemon, herbs, pancetta and black rice

FREDAG

Veal bird with blue cheese, spinach and mashed potatoes

GARNITURE

Add or replace

BEAN SALAD 25^{KR}

EARLY POTATOES 35^{KR}

BEARNAISE SAUCE 25^{KR}

MAYONNAISE 25^{KR}

STEAMED VEGETABLES 45^{KR}

AIOLI 25^{KR}

TOMATO & ONION SALAD 45^{KR}

PARMESAN 25^{KR}

FRENCH FRIES 35^{KR}

GARLIC BREAD 45^{KR}

TRY OUR DELICIOUS BREAKFAST WORKDAYS 7.30-11.00



DO YOU HAVE ALLERGIES OR QUESTIONS ABOUT OUR INGREDIENTS,
DON'T HESITATE TO ASK OUR STAFF