



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

REINDEER BREAD ROLL 150 KR

Smoked reindeer heart, crème of bleak roe from Kalix, fir sprout, chanterelle
2014 HARLOW RIDGE PINOT NOIR LODI CALIFORNIA USA 469 KR

PELLE JANZON 195 KR

Bleak roe from Kalix, egg yolk, red onion, croutons
2015 NOBLE VINES 446 CHARDONNAY
MONTEREY CALIFORNIA USA 525 KR

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

FRIED WITCH 215 KR

Lobster mayonnaise, lukewarm potato salad
2015 CHABLIS JOSEPH DROUHIN
BOURGOGNE FRANCE 605 KR

STEAMED HALIBUT 325 KR

Bleak roe from Kalix, beurre blanc, Julienne vegetables
2012 CHASSAGNE-MONTRACHET JOSEPH DROUHIN
CHARDONNAY BOURGOGNE FRANCE 900 KR

GRATINATED LOBSTER 220 KR/350 KR

Gruyère, lemon

2015 CHABLIS JOSEPH DROUHIN
BOURGOGNE FRANCE 605 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

FALAFEL SALAD 225 KR

Lime yoghurt, chick-peas

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 fraiche, 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

Viandes

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 ECO

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 ALLEGRINI
VENETO ITALY 540 KR

VEAL QUENELLE PASTA 225 KR

Linguini, tomato sauce, parmesan
2016 GRÜNER VELTLINER WEINGUT MALATKREMSTAL AUSTRIA 492 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 ECO

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

Brisket flamande

TUESDAY

"Wallenbergare" from the sea with lemon and mashed potatoes

WEDNESDAY

Braised shoulder of lamb with "coleslaw" and rosemary potatoes

THURSDAY

Duck confit with duck sausage and creamy lentils

FREDAG

Cabbage rolls with cream sauce, raw preserved lingonberries, pickled gherkin 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