



## APPETIZERS

*Entrées*

### BUFFALO MOZZARELLA 165 KR

Tomatoes, garlic bread, pine nuts

2012 COTO DI IMAZ RISERVA VINTAGE RIOJA SPAIN 130/489 KR

### JERUSALEM ARTICHOKE SOUP 135 KR/175 KR

Truffle, cress, chips

2015 CORVERS KAUTER R3 RIESLING RHEINGAU GERMANY 135/541 KR ECO

### VEAL SWEETBREAD 195 KR

Portwine stewed mushrooms, sourdough bread

2014 HARLOW RIDGE PINOT NOIR LODI CALIFORNIA USA 135/469 KR

### BLEAK ROE 235 KR/295 KR /385 KR

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

TAITTINGER BRUT RÉSERVE CHAMPAGNE FRANCE 125/695 KR

### STEAK TARTAR 165 KR

Grodans steak tartar with kilpatrick, seared or raw, bacon

2014 HARLOW RIDGE PINOT NOIR LODI CALIFORNIA USA 135/469 KR

### MARINATED REINDEER 185 KR

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

2015 DON'T TELL GARY SHIRAZ CENTRAL VIKTORIA AUSTRALIA 120/465 KR

### PELLE JANZON 195 KR

Bleak roe from Kalix, egg yolk, red onion, croutons

2014 DARK HORSE CHARDONNAY CALIFORNIA USA 131/525 KR

### SNAILS 155 KR

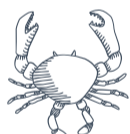
Roquefort gratinated

2016 GOBELSBURG LÖSSTERRASSEN GRÜNER VELTLINER KAMPTAL AUSTRIA 124/499 KR

### GRATINATED QUEEN SCALLOPS 195 KR

Garlic, ceviche

2016 GOBELSBURG LÖSSTERRASSEN GRÜNER VELTLINER KAMPTAL AUSTRIA 124/499 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

2014 DARK HORSE CHARDONNAY CALIFORNIA USA 131/525 KR

### COD 215 KR

Pea and potato mash, white wine sauce

2013 CHARDONNAY LYNNMAR ESTATE RUSSIAN RIVER CALIFORNIA USA 150/890 KR

### HERB BAKED TURBOT ON BONE 325 KR

Lemon butter, lardo, trout roe

2015 CHABLIS PREMIER CRU LES BUTTEAUX EDUARD VOCURET BOURGOGNE FRANCE 247/990 KR

### GRATINATED LOBSTER 220 KR/350 KR

Gruyère, lemon

2015 CHABLIS JOSEPH DROUHIN BOURGOGNE FRANCE 150/605 KR

### FISH CASSEROLE 225 KR

Shrimps, mussels, aioli, croutons

2015 TAHBILK ROUSANNE MARSANNE CENTRAL VICTORIA AUSTRALIA 122/490 KR

### MOULES 175 KR/225 KR

French bouchon mussels, garlic, herbs, cream, lemon

2015 SANTIAGO RUIZ ALBARIÑO RIAS BAXIAS SPAIN 147/589 KR

## GREEN & DIVERS

### PUMPKIN 195 KR

Ginger, chickpeas, shiitake

2016 GOBELSBURG LÖSSTERRASSEN GRÜNER VELTLINER KAMPTAL AUSTRIA 124/499 KR

### VEGETARIAN POTATO CAKE 175 KR

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

2014 HARLOW RIDGE PINOT NOIR LODI CALIFORNIA USA 135/469 KR

### CAESAR SALAD 225 KR/245 KR

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

2015 LAURENT MIQUEL SAUVIGNON BLANC LANGUEDOC FRANCE 125/458 KR

### GOAT CHEESE SALAD 225 KR

Goat cheese fritters, figs, prosciutto

2015 GEMTREE CINNABAR GSM MCLAREN VALE AUSTRALIA 125/480 KR

### GRODAN'S "CARBONARA" 195 KR

Linguini, French pork belly, parmesan

2014 RIPASSO VALPOLICELLA CORTE GIARA ALLEGRI NI VENETO ITALY 135/540 KR

### GRODANS CLUB SANDWICH 195 KR

Chicken mix, bacon, tomato, French fries

2015 DON'T TELL GARY SHIRAZ CENTRAL VIKTORIA AUSTRALIA 120/465 KR

### 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 FRANKRIKE 150/605 KR

## HORS D'OEUVRES

PICKLED ARTICHOKE 55 KR

PIMIENTO DE PADRON 55 KR

TXISTORRA BASQUE CHORIZO 75 KR

EDAMAME 55 KR



## MEAT

*Vianades*

### 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 151/599 KR

### STEAK TARTAR 225 KR

Grodans steak tartar with kilpatrick, seared or raw, bacon

2014 HARLOW RIDGE PINOT NOIR LODI CALIFORNIA USA 135/469 KR

### ENTRECÔTE 335 KR

Tomato salad, bearnaise, French fries

2013 BOGLE CABERNET SAUVIGNON CALIFORNIA USA 134/539 KR

### DEER RIBS 355 KR

Trumpet chanterelles, apple, kale, pepper gravy

2012 CHÂTEAU PAVEIL DE LUZE MARGEUX BORDEAUX FRANCE 300/1200 KR

### MINUTE STEAK 235 KR

Horseradish, egg yolk, French fries

2015 PURE MALBEC TRAPICHE MENDOZA ARGENTINA 138/487 KR

### CALF'S LIVER 195 KR

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

2014 RIPASSO VALPOLICELLA CORTE GIARA ALLEGRI NI VENETO ITALY 135/540 KR

### POTATO CAKE 170 KR

Salted pork, lingonberries

2015 MAC MANIS ZINFANDEL RIVER JUNCTION CALIFORNIA USA 120/465 KR

### ELK SAUSAGE 220 KR

Chanterelles, Västerbotten cheese, raw preserved blackcurrant, mashed potatoes

2016 CROZES-HERMITAGE "ESQUISSE" DOMAINE DES HAUTS CHASSIS CROZES-HERMITAGE FRANCE 145/560 KR EKO

### VENISON MEAT BALLS 220 KR

Trumpet chanterelle sauce, raw preserved blackcurrant, mashed potatoes

2015 DON'T TELL GARY SHIRAZ CENTRAL VIKTORIA AUSTRALIA 120/465 KR

### 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

Fried loin of pork with gravy, prunes and roasted potatoes

### TUESDAY

Beef Stroganoff with pickled gherkin, smetana and riced potatoes

### WEDNESDAY

Salmon quenelles with browned hollandaise, spinach and rice

### THURSDAY

Pork roulades with apple cider sauce and mashed potatoes

### FREDAG

Lamb sausage with salsa verde and pumpkin crème

## GARNITURE

Add or replace

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