



APPETIZERS

Entrées

THREE PLATES 160^{KR}
Chef's choice

BUFFALO MOZZARELLA 165^{KR}
Tomatoes, garlic bread, pine nuts

2014 LA MONTESA CRIANZA PALACIOS REMONDO
RIOJA SPAIN 130/489^{KR}

LOBSTER SOUP 145^{KR}/185^{KR}

2015 CORVERS KAUTER R3 RIESLING RHEINGAU GERMANY 135/541^{KR}

VEAL SWEETBREAD 195^{KR}

Portwine stewed mushrooms, sourdough bread

2013 GEISEN "THE BROTHERS" PINOT NOIR
MARLBOROUGH NEW ZEALAND 140/559^{KR}

BLEAK ROE 245^{KR}/290^{KR}/380^{KR}

30g/50g/80g, 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

2013 GEISEN "THE BROTHERS" PINOT NOIR
MARLBOROUGH NEW ZEALAND 140/559^{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 LÖSTERRASSEN
GRÜNER VELTLINER KAMPTAL AUSTRIA 124/499^{KR}

PARMESAN GRATINATED

QUEEN SCALLOPS 195^{KR}

2016 GOBELSBURG LÖSTERRASSEN
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
30^{KR}/1 or 170^{KR}/6

SPECIAL MARENNES NR 3
35^{KR}/1 or 200^{KR}/6



FISH

Poissons

BAKED CHAR 295^{KR}

Preserved salsify, lobster hollandaise, kale, boiled potatoes
2014 DARK HORSE CHARDONNAY CALIFORNIA USA 131/525^{KR}

BAKED WHITEFISH 215^{KR}

Tomato, dill, lavaret roe sauce, boiled potatoes

2016 GOBELSBURG LÖSTERRASSEN
GRÜNER VELTLINER KAMPTAL AUSTRIA 124/499^{KR}

BROILED ZANDER 355^{KR}

Beets, black morels, soured shallot, mashed potatoes

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

PASTA STRACCIATELLA 205^{KR}

Pasta penne, tomato sauce, straciatella, pistachio

2013 GEISEN "THE BROTHERS" PINOT NOIR
MARLBOROUGH NEW ZEALAND 140/559^{KR}

VEGETARIAN POTATO CAKE 175^{KR}

Trumpet chanterelles, "Västerbotten" cheese,

preserved raw blackcurrants, sour cream

2013 GEISEN "THE BROTHERS" PINOT NOIR
MARLBOROUGH NEW ZEALAND 140/559^{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}

SALAD WITH PARMA HAM 225^{KR}

Parma ham, beets, pesto, rocket salad

2014 LA MONTESA CRIANZA PALACIOS REMONDO
RIOJA SPAIN 130/489^{KR}

PUMPKIN GNOCCHI 195^{KR}

Tomato sauce, parmesan, pancetta

2014 LA MONTESA CRIANZA PALACIOS REMONDO
RIOJA SPAIN 130/489^{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 170^{KR}

Salted pork, lingonberries

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

POTATO CAKE WITH BLEAK ROE 245^{KR}/290^{KR}/380^{KR}

Bleak roe (30g/50g/80g), crème fraiche, 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

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 151/599^{KR}

STEAK TARTAR 225^{KR}

Grodans steak tartar with kilpatrick,
seared or raw, bacon

2013 GEISEN "THE BROTHERS" PINOT NOIR
MARLBOROUGH NEW ZEALAND 140/559^{KR}

ENTRECÔTE 335^{KR}

Tomato salad, bearnaise, French fries

2015 BOGLE CABERNET SAUVIGNON CALIFORNIA USA 134/539^{KR}

MINUTE STEAK 235^{KR}

Horseradish, egg yolk, French fries

2016 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

2015 RIPASSO VALPOLICELLA CORTE GIARA ALLEGRI
VENETO ITALY 135/540^{KR}

ELK TOPSIDE 355^{KR}

Quince, brussels sprouts, black truffle

2016 CROZES-HERMITAGE "ESQUISSE" DOMAINE DES HAUTS
CHASSIS CROZES-HERMITAGE FRANCE 145/560^{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}

"WALLENBERGARE" 220^{KR}

Peas, raw preserved lingonberries,
browned butter, mashed potatoes

GEVREY-CHAMBERTIN LA JUSTICE RENÉ BOUVIER
BOURGOGNE FRANCE 350/1400^{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

Brisket of beef Flamande

TUESDAY

Porter steak with hasselback potatoes, blackcurrant jelly

WEDNESDAY

Chicken stew with tomato, white cabbage, parmesan, rice

THURSDAY

Loin of pork with prunes, apple, mashed potatoes

FREDAG

Gulasch with spätzle

VEGETARIAN OF THE DAY

Point cabbage, dinkel, Västerbotten cheese, sea buckthorn

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