



APPETIZERS

Entrées

THREE PLATES 160^{KR}
Chef's choice

BUFFALO MOZZARELLA 165^{KR}
Tomatoes, garlic croutons, basil

2014 LA MONTESA CRIANZA PALACIOS REMONDO
RIOJA SPAIN 121/485^{KR}

VEAL SWEETBREAD 195^{KR}
Portwine stewed mushrooms, sourdough bread
2013 GEISEN "THE BROTHERS" PINOT NOIR
MARLBOROUGH NEW ZEALAND 142/568^{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
2013 GEISEN "THE BROTHERS" PINOT NOIR
MARLBOROUGH NEW ZEALAND 142/568^{KR}

PELLE JANZON 195^{KR}
Bleak roe from Kalix, thin tenderloin,
egg yolk, red onion, croutons
2014 DARK HORSE CHARDONNAY CALIFORNIA USA 134/535^{KR}

SNAILS 155^{KR}
Roquefort gratinated
2016 GOBELSBURG LÖSSTERRASSEN
GRÜNER VELTLINER KAMPTAL AUSTRIA 136/544^{KR}

GRATINATED QUEEN SCALLOPS 195^{KR}
Parmesan, lemon
2016 GOBELSBURG LÖSSTERRASSEN
GRÜNER VELTLINER KAMPTAL AUSTRIA 136/544^{KR}



GRODANS SHELLFISH

Fruits de Mer

LOBSTER 235^{KR}/365^{KR}
Boiled or gratinated.
Served with mayonnaise and toast

SHRIMPS 200G 150^{KR}
Mayonnaise and toast

NORWAY LOBSTER 150G 175^{KR}
Mayonnaise and toast

SHELLFISH PLATEAU 695^{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}
Saffron boiled fennel, smokey brandade, citrus
2016 DOMAINE WEINBACH RIESLING RESERVE
ALSACE FRANCE 185/797^{KR}

REDFISH BILBAO 215^{KR}
Roasted garlic, paprika, boiled potatoes
2015 SANTIAGO RUIZ ALBARIÑO RIAS
BAXIAS SPAIN 145/581^{KR}

COD ON BONE 305^{KR}
Shrimp, horseradish, browned butter, potatoes
2015 CHABLIS JOSEPH DROUHIN
BOURGOGNE FRANCE 158/628^{KR}

GRATINATED LOBSTER 235^{KR}/365^{KR}
Gruyère, lemon
2015 CHABLIS JOSEPH DROUHIN
BOURGOGNE FRANCE 158/628^{KR}

FISH CASSEROLE 225^{KR}
Shrimps, mussels, aioli, croutons
2015 TAHBILK ROUSANNE MARSANNE
CENTRAL VICTORIA AUSTRALIA 122/488^{KR}

VONGOLE PASTA 225^{KR}
Tagliolini, chili, garlic, parsley, white wine
2016 BANFI LA PETTEGOLA VERMENTINO
TOSCANA ITALY 125/499^{KR}

MOULES MARINIÈRE 175^{KR}/225^{KR}
Mussels, garlic, herbs, cream, lemon
2015 SANTIAGO RUIZ ALBARIÑO RIAS
BAXIAS SPAIN 145/581^{KR}

GREEN & DIVERS

CAESAR SALAD 225^{KR}/245^{KR}
Chicken or shrimps, romain lettuce, dressing,
parmesan, croutons, bacon
2015 LAURENT MIQUEL SAUVIGNON BLANC
LANGUEDOC FRANCE 121/484^{KR}

HALLOUMI SALAD 225^{KR}
Green pea hummus, mint, chili, sesame
2016 GOBELSBURG LÖSSTERRASSEN
GRÜNER VELTLINER KAMPTAL AUSTRIA 136/544^{KR}

GRODAN'S CLUB SANDWICH 195^{KR}
Chicken mix, bacon, tomato, French fries
2015 DON'T TELL GARY SHIRAZ
CENTRAL VIKTORIA AUSTRALIA 121/484^{KR}

POTATO CAKE 175^{KR}
Salted pork, lingonberries
2015 MAC MANIS ZINFANDEL RIVER JUNCTION
CALIFORNIA USA 129/516^{KR}

POTATO CAKE WITH BLEAK ROE 245^{KR}/290^{KR}/380^{KR}
Bleak roe (30g/50g/80g), crème fraîche, red onion, lemon
2015 CHABLIS JOSEPH DROUHIN
BOURGOGNE FRANKRIKE 158/628^{KR}

VEGETARIAN POTATO CAKE 179^{KR}
Mixed mushrooms, "Västerbotten" cheese,
preserved raw blackcurrants, sour cream
2013 GEISEN "THE BROTHERS" PINOT NOIR
MARLBOROUGH NEW ZEALAND 142/568^{KR}

TRUFFLE PASTA 195^{KR}
Tagliolini, black truffle, Parmigiano Reggiano, salad
2012 BANFI BRUNELLO DI MONTALCINO DOCG
TOSCANA ITALY 199/796^{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
2012 BANFI BRUNELLO DI MONTALCINO DOCG
TOSCANA ITALY 199/796^{KR}

STEAK TARTAR 225^{KR}
Grodan's steak tartar with kilpatrick, seared or raw
2016 BANFI CHIANTI DOCG TOSCANA ITALY 125/499^{KR}

ENTRECÔTE 335^{KR}
Tomato salad, bearnaise, French fries
2015 BOGLE CABERNET SAUVIGNON
CALIFORNIA USA 133/532^{KR}

MINUTE STEAK 235^{KR}
Horseradish, egg yolk, French fries
2016 PURE MALBEC TRAPICHE
MENDOZA ARGENTINA 120/480^{KR}

CALF'S LIVER 210^{KR}
Champignons, bacon, capers,
apple, red wine sauce, mashed potatoes
2015 RIPASSO VALPOLICELLA CORTE GIARA ALLEGRI
VENETO ITALY 134/535^{KR}

RED WINE BRAISED OX CHEEK 245^{KR}
Onions, mashed potatoes with truffle
2013 CASTELLO BANFI EXCELSUS TOSCANA ITALY 222/890^{KR}

REINDEER TOPSIDE 365^{KR}
Truffle gravy, roasted carrot, beets, rooted parsley purée
2015 REINE JEANNE CHÂTEAUNEUF DU PAPE
RHÔNE FRANCE 173/689^{KR}

MEATBALLS 220^{KR}
Cream sauce, pickled gherkin, mashed potatoes
2016 BANFI CHIANTI DOCG TOSCANA ITALY 125/499^{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
Quenelles, tomato sauce, roasted garlic, mashed potatoes

TUESDAY
Braised loin of pork, apple compote, rosemary potatoes

WEDNESDAY
Fish au gratin, pollock, shellfish sauce, fennel, leek

THURSDAY
Coq au vin blanc, riced potatoes

FREDAG
Bacon wrapped elk ground meat rolls,
champignon sauce, apple salad

VEGETARIAN OF THE DAY
Moroccan lentil stew, caraway, cucumber,
yoghurt, pearl couscous

OMELETTE GRUYÈRE 175^{KR}
Tomato, side salad

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 7.30-10.30



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