



APPETIZERS

Entrées

NETTLE SOUP 135 KR

White asparagus, bleak roe from Älvdalen, sand leek
2015 LAURENT MIQUEL SAUVIGNON BLANC LANGUEDOC FRANCE 121/484 KR

SOS 175 KR

Three types of herring and Baltic herring with Västerbottens cheese, spicy cheese and early potatoes

BUFFALO MOZZARELLA 165 KR

Tomatoes, garlic croutons, basil, pistachio nuts
2014 LA MONTESA CRIANZA PALACIOS REMONDO RIOJA SPAIN 121/485 KR

WHITE ASPARAGUS 165 KR

Browned hollandaise, hazelnuts
2016 CORVERS KAUTER R3 RIESLING RHEINGAU GERMANY 132/531 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

TENDERLOIN CARPACCIO 185 KR

Black summer truffle, shallot confit, mâche salad
2012 BANFI BRUNELLO DI MONTALCINO DOCG TUSCANY ITALY 224/899 KR

FROG LEGS PROVENÇALE 155 KR

Mie de pain, 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

FRESH 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 Special Utah Beach Nr 3, 2 Village Bay Nr 5 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 are so called high risk foods and therefore they should be eaten with caution.

OYSTERS

SPECIAL UTAH BEACH NR 3
32 KR / 1 OR 180 KR / 6

HUITRES MARENNES OLÉRON NR 4
30 KR / 1 OR 170 KR / 6



FISH

Poissons

CHAR 295 KR

Creamed black morels, lemon, herbs, potato mash
2014 DARK HORSE CHARDONNAY CALIFORNIA USA 134/535 KR

WITCH MEUNIÈRE 245 KR

Ramson caprice, tomato, spring onion
2016 CHABLIS BILLAUD-SIMON BOURGOGNE FRANCE 159/635 KR

BASS 285 KR

Norway lobster gravy, rhubarb, asparagus, early potatoes
2016 SANCERRE BLANC "LES PIERRIS" DOMAINE CHAMPAULT LOIRE FRANCE 141/560 KR

GRATINATED LOBSTER 235 KR / 365 KR

Gruyère, lemon
2016 CHABLIS BILLAUD-SIMON BOURGOGNE FRANCE 159/635 KR

FISH CASSEROLE 225 KR

Shrimps, mussels, aioli, croutons
2014 WOLFTRAP WHITE WESTERN CAPE SOUTH AFRICA 115/460 KR

MOULE MARINIÈRE 175 KR / 225 KR

Mussels, garlic, herbs, cream, lemon
2017 VEIGA DA PRINCESA 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

GRILLED TUNA SALAD 195 KR

Escabeche, paprika, zucchini, tomato, eggplant, chili
2017 VEIGA DA PRINCESA ALBARIÑO RIAS BAXIAS SPAIN 145/581 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
TAITTINGER BRUT RÉSERVE CHAMPAGNE FRANCE 125/695 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

GRODAN'S SHELLFISH PASTA 225 KR

Linguini, squid, mussels, shrimps, garlic, chili, white wine, parsley
2016 BANFI LA PETTEGOLA VERMENTINO TOSCANA IGT TOSCANA ITALY 130/520 KR

RISOTTO 195 KR

Grilled asparagus, ramson, radish, cicely
2016 BANFI LA PETTEGOLA VERMENTINO TOSCANA IGT TOSCANA ITALY 130/520 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
2015 BOGLE CABERNET SAUVIGNON CALIFORNIA USA 133/532 KR

STEAK TARTAR 225 KR

Grodan's steak tartar with kilpatrick, seared or raw
2016 BANFI CHIANTI DOCG TOSCANA ITALY 130/520 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 ALLEGRINI VENETO ITALY 134/535 KR

VEAL ROULADE 285 KR

Västerbotten cheese, smoked pork belly, green asparagus, cider sauce
2015 MAC MANIS ZINFANDEL RIVER JUNCTION CALIFORNIA USA 129/516 KR

FILLET OF VEAL OSCAR STYLE 335 KR

Summer truffle, asparagus, Jerusalem artichoke, choron sauce
2015 REINE JEANNE CHÂTEAUNEUF DU PAPERHÔNE FRANCE 173/689 KR

MEATBALLS 220 KR

Pickled gherkin, raw preserved lingonberries, cream sauce, mashed potatoes
2014 LA MONTESA CRIANZA PALACIOS REMONDO RIOJA SPAIN 121/485 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

Smoked pork sausage with creamed point cabbage, mustard and yellow beet

TUESDAY

Braised veal shoulder with baked celeriac, turnip, basil and tomato

WEDNESDAY

Saltimbocca from pork with risotto and baked tomato

THURSDAY

Salmon quenelles with browned hollandaise, spinach and rice

FREDAG

Corn chicken with cress and roasted potatoes

VEGETARIAN OF THE DAY

Beer braised point cabbage with spelt and chili pickled radish

OMELETTE GRUYÈRE 175 KR

Tomato, side salad

GARNITURE

Add or replace

BEARNAISE SAUCE 25 KR
STEAMED VEGETABLES 45 KR
TOMATO & ONION SALAD 45 KR
FRENCH FRIES 35 KR
MAYONNAISE 25 KR
AIOLI 25 KR
PARMESAN 25 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