



APPETIZERS

Entrées

GAZPACHO 135^{KR}

Garlic bread, coriander

2017 ALBARIÑO NO12 PACO & LOLA
RIAS BAXIAS SPAIN 145/581^{KR}

PICKLED HERRING FROM NORRØNA 165^{KR}

Browned butter, egg, sour cream, potato

WISBY WEISSE 92^{KR} / OP ANDERSSON 26^{KR/CL}

BUFFALO MOZZARELLA 165^{KR}

Tomatoes, garlic croutons, basil, pistachio nuts

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

BLEAK ROE 250^{KR}/300^{KR} /390^{KR}

30g/50g/80g, sour cream, red onion, roasted brioche, lemon

TAITTINGER BRUT RÉSERVE CHAMPAGNE FRANCE 125/695^{KR}

FRESH SHRIMPS 200G 150^{KR}

Mayonnaise and roasted bread

2016 CORVERS KAUTER R3 RIESLING
RHEINGAU TYSKLAND 132/531^{KR}

PANCETTA WRAPPED ESCALOP 185^{KR}

Pickled fennel, saffron risotto

2014 LEMBERG PINOT NOIR
WESTERN CAPE SYDAFRIKA 142/568^{KR}

TENDERLOIN CARPACCIO 185^{KR}

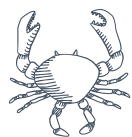
Black summer truffle, shallot confit, mâche salad

2016 BANFI CHIANTI DOCG TOSCANA ITALY 130/520^{KR}

MARINATED TENDERLOIN 175^{KR}

Fir cone crème, horseradish, chanterelles

2015 MAC MANIS ZINFANDEL RIVER JUNCTION
KALIFORNIEN USA 129/516^{KR}



GRODANS SHELLFISH

Fruits de Mer

FRESH SHRIMPS 200G 150^{KR}

Mayonnaise and toast

NORWAY LOBSTER 150G 175^{KR}

Mayonnaise and toast

HALF CRAB 135^{KR}

Salmon sauce and roasted bread

SHELLFISH PLATEAU 695^{KR}

1/2 lobster, 1/2 crab, 1 Norway lobster,
2 Special Utah Beach Nr 3, 2 Huitres Marennes
Oléron Nr 4 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

BAKED CHAR 275^{KR}

Creamed summer chantarelles, broad beans,
spring vegetables, early potatoes

2016 GOBELSBURG LÖSTERRASSEN GRÜNER VELTLINER
KAMPTAL ÖSTERRIKE 136/544^{KR}

WHOLE FRIED PLAICE 260^{KR}

Ramson caprice, spring vegetables, horseradish,
browned butter, dill, early potatoes

2016 CHABLIS BILLAUD-SIMON
BOURGOGNE FRANCE 159/635^{KR}

BROILED ZANDER 295^{KR}

Norway lobster sauce, dill seeds,
pomme duchesse with Västerbotten cheese

2016 GOBELSBURG LÖSTERRASSEN GRÜNER VELTLINER
KAMPTAL AUSTRIA 136/544^{KR}

GRATINATED LOBSTER 235^{KR}/365^{KR}

Gruyère, lemon

2016 CHABLIS BILLAUD-SIMON
BOURGOGNE FRANCE 159/635^{KR}

POTATO CAKE WITH BLEAK ROE 250^{KR}/300^{KR}/390^{KR}

Bleak roe (30g/50g/80g), crème fraîche, red onion, lemon

TAITTINGER BRUT RÉSERVE CHAMPAGNE FRANCE 125/695^{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}

French Bouchon mussels, garlic, herbs, cream, lemon

2017 ALBARIÑO NO12 PACO & LOLA
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}

FETA CHEESE SALAD 195^{KR}

Melon, mint, basil, green peas, pearl couscous

2017 ALBARIÑO NO12 PACO & LOLA 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}

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}

MUSHROOM RISOTTO 195^{KR}

Salad on fresh beans, pickled summer chanterelles

2014 LEMBERG PINOT NOIR
WESTERN CAPE SYDAFRIKA 142/568^{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 ALLEGRI
VENETO ITALY 134/535^{KR}

FRIED PORK WITH ONION SAUCE 165^{KR}

Potatoes, parsley

DOMAINE WEINBACH CUVÉE SAINTE CATHERINE
PINOT GRIS ALSACE FRANKRIKE 220/985^{KR}

VEAL QUENELLES 205^{KR}

Linguini, tomato sauce, basil, parmigiano reggiano

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

SATURDAY & SUNDAY

GRODAN'S CHEESEBURGER 220^{KR}

Cheddar, dijonnaise, silver onion,
beef tomato, French fries

LUNCH

Aujourd'hui

DISH OF THE DAY 165^{KR}
SERVED WORKDAYS 11.30-14.00

MONDAY

Meatballs with cream sauce, raw preserved lingonberries,
pickled gherkin and mashed potatoes

TUESDAY

Chicken casserole with point cabbage, parmesan, caraway and rice

WEDNESDAY

Salmon butterfly fillet with white wine sauce,
fennel and pomme duchesse

THURSDAY

Whole fried Duroc pork with pepper gravy,
apple compote and rosemary potatoes

FREDAG

Braised brisket of beef with Västerbotten cheese
and root vegetable gratin

VEGETARIAN OF THE WEEK

Cinnamon boiled beets with chili fried string beans,
papadam and rice

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