



LUNCH

Aujourd'hui

DISH OF THE DAY 165^{KR}
SERVED WORKDAYS 11.00-14.00

MONDAY

Beef patties with onion gravy, pickled gherkin, raw preserved lingonberries and mashed potatoes

TUESDAY

Boeuf à la mode with blackcurrant jelly, pickled gherkin and hasselback potatoes

WEDNESDAY

Fried fluke with anchovy sauce, sugar peas and dill tossed potatoes

THURSDAY

Corn chicken with apple & kale salad, truffle and porcini risotto

FRIDAY

Shank with soured shallot, caprice, parsley and root vegetable mash

VEGETARIAN OF THE WEEK 165^{KR}

Carrot & pumpkin soup with roasted pumpkin seeds, grated chèvre and carrot bread

ALWAYS AT GRODAN

since 1985

POTATO CAKE 175^{KR}

Salted pork, lingonberries

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

GRODAN'S CLUB SANDWICH 195^{KR}

Chicken mix, bacon, tomato, French fries

2015 SÉLECTION DE LA GRENOUILLE BLANC
CHÂTEAU L'ERMITAGE RHÔNE FRANKRIKE 110/400^{KR}

CALF'S LIVER 210^{KR}

Champignons, bacon, caprice, apple, red wine sauce, mashed potatoes

2016 R - RIPASSO ALPHA ZETA WINES
VENETO ITALY 134/535^{KR}

FISH CASSEROLE 225^{KR}

Shrimps, mussels, aioli, croutons

2014 WOLFTRAP WHITE
WESTERN CAPE SOUTH AFRICA 115/460^{KR}

MINUTE STEAK 235^{KR}

Horseradish, egg yolk, French fries

2016 PURE MALBEC TRAPICHE MENDOZA ARGENTINA 120/480^{KR}

SALAD & VEGO

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}

FALAFEL SALAD 195^{KR}

Mixed salad, roasted pumpkin and pumpkin seeds, coriander, lime yoghurt

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

OMELETTE GRUYÈRE 165^{KR}

Tomato, side salad

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

VEGETARIAN POTATO CAKE 185^{KR}

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

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

VEGETARIAN CABBAGE ROLLS 195^{KR}

Wax beans, string beans, parmesan sauce and Arborio rice

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



APPETIZERS

Entrées

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}

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

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

FRESH SHRIMPS 200G 150^{KR}

Aioli and roasted bread

When available

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

ROQUEFORT GRATINATED SNAILS 155^{KR}

Sourdough bread

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

PELLE JANZON 185^{KR}

Thin sliced tenderloin, bleak roe from Kalix, red onion, sour cream, egg yolk, croutons

2006 COMTES DE CHAMPAGNE BLANC DE BLANC
CHAMPAGNE FRANCE 250/1500^{KR}

MARINATED REINDEER 175^{KR}

Lightly smoked smetana, bleak roe from Kalix, pickled chanterelles, Jerusalem artichoke chips

2015 CHAMBOLLE MUSIGNY "LES VÉROILLES"
BURGUNDY FRANCE 265/1190^{KR}

STEAK TARTAR 165^{KR}

Grodan's steak tartar with kilpatrick, seared or raw

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

Oysters are so called high risk foods and therefore they should be eaten with caution.

OYSTERS

SPECIAL DEMOISELLES D'AGON NR 3
32^{KR}/1 or 180^{KR}/6

FINE DE NORMANDIE LAFOSSE NR 4
30^{KR}/1 or 170^{KR}/6



FISH

Poissons

BROILED ZANDER FROM HJÄLMAREN 295^{KR}

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

2014 DARK HORSE CHARDONNAY
KALIFORNIEN USA 134/535^{KR}

WHOLE FRIED PLAICE 260^{KR}

Caprice, spring vegetables, horseradish, browned butter, dill, early potatoes

2015 RULLY DAVID MORET
BOURGOGNE FRANCE 215/900^{KR}

BAKED MOUNTAIN CHAR 275^{KR}

Hollandaise, bleak roe from Kalix, spinach, haricot beans, potatoes

2016 SANCERRE BLANC "LES PIERRIS" DOMAINE
CHAMPAULT LOIRE FRANCE 141/560^{KR}

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

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

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

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

Boiled or gratinated with gruyère and lemon

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

CHAMPAGNE OF THE HOUSE

TAITTINGER BRUT RÉSERVE

CHAMPAGNE FRANKRIKE 125^{KR}/695^{KR}

SHELLFISH PLATEAU 695^{KR}

1/2 lobster, 1/2 crab, 1 Norway lobster, 2 Special Demoiselles D'Agon Nr 3, 2 Fine de Normandie Lafosse Nr 4 and shrimps, Served with salmon sauce, shallot vinegar, mayonnaise and toast



MEAT

Vianades

FRIED PORK WITH ONION SAUCE 165^{KR}

Potatoes, parsley

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

BEEF 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}

LINGUINI SALSICCIA 205^{KR}

Tomato, white wine, parsley, arugula, parmesan

2016 BANFI LA PETTEGOLA VERMENTINO TOSCANA IGT
TOSCANA ITALY 130/520^{KR}

WALLENBERGARE 225^{KR}

Raw preserved lingonberries, green peas, browned butter, mashed potatoes

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

ELK SAUSAGE 230^{KR}

"Västerbotten" cheese, chanterelles, champignons, roasted green kale, raw preserved blackcurrant, mashed potatoes

2015 DON'T TELL GARY SHIRAZ
CENTRAL VICTORIA AUSTRALIA 121/484^{KR}

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}

DO YOU HAVE ALLERGIES OR QUESTIONS ABOUT OUR INGREDIENTS



DON'T HESITATE TO ASK OUR STAFF