

GRODAN



APPETIZERS

Entrées

BUFFALO MOZZARELLA 165^{KR}

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

NORWAY LOBSTER SOUP 165^{KR}

Croutons, soured cucumber, fennel, dill
2006 COMTES DE CHAMPAGNE BLANC DE BLANC CHAMPAGNE FRANCE 250/1500^{KR}

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

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

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

ROQUEFORT GRATINATED SNAILS 155^{KR}

Sourdough bread

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

BAKED OYSTER 145^{KR}

Beurre blanc, shallot, bleak roe from Kalix, dill

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

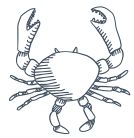
Lightly smoked smetana, bleak roe from Kalix, pickled chanterelles, Jerusalem artichoke chips

2015 CHAMBOLLE MUSIGNY "LES VÈROILLES" 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}



GRODAN'S SHELLFISH

Fruits de Mer

FRESH SHRIMPS 200G 150^{KR}

Aioli and toast *When available*

NORWAY LOBSTER 150G 175^{KR}

Mayonnaise and toast *When available*

HALF CRAB 135^{KR}

Salmon sauce and roasted bread

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

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

OYSTER

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

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

CHAMPAGNE OF THE HOUSE

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



FISH

Poissons

BROILED ZANDER FROM HJÄLMAREN 295^{KR}

Brandade, mussel veloute, blue mussels, shallot, green peas

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 bean, 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 fraiche, 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}

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}



MEAT

Vianches

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

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

ENTRECÔTE 335^{KR}

Tomato salad, bearnaise, French fries

REINE JEANNE CHÂTEAUNEUF DU PAPE RHÔNE FRANCE 173/689^{KR}

LINGUINI SALSICCIA 205^{KR}

Tomato, white wine, parsley, arugula, parmesan

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

DEER TOPSIDE 365^{KR}

Porcini risotto, chard, black cabbage, carrot, autumn truffle

REINE JEANNE CHÂTEAUNEUF DU PAPE RHÔNE FRANCE 173/689^{KR}

MEATBALLS 225^{KR}

Raw preserved lingonberries, pickled gherkin, cream sauce, 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}

SATURDAY & SUNDAY

GRODAN'S
CHEESEBURGER 220^{KR}
Cheddar, dijonnaise, silver onion,
beef tomato, pommes frites

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}

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}

PUMPKIN RAVIOLI 195^{KR}

Grated chèvre, white beans, pickled pumpkin

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

HORS D'OEUVRES

PICKLED ARTICHOKE 55^{KR}

PIMIENTO DE PADRON 55^{KR}

TXISTORRA BASQUE CHORIZO 75^{KR}

EDAMAME 55^{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