

GRODAN



APPETIZERS

Entrées

BUFFALO MOZZARELLA 165^{KR}

Tomatoes, garlic croutons, basil, pistachio nuts
2018 LA MONTESA CRIANZA PALACIOS REMONDO
RIOJA SPAIN 121/485^{KR}

BEEF TAIL SOUP 165^{KR}

Puff paste baked beef tail soup, cicely
2014 CHABLIS NOËME VERNAUX
BOURGOGNE FRANCE 159/635^{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
2016 RIPASSO VALPOLICELLA CORTE GIARAVENETE
ITALIEN 134/535^{KR}

CARPACCIO 185^{KR}

Thin sliced tenderloin, caramelised onion crème,
deep fried leek, truffle, maché salad
2018 LA MONTESA CRIANZA PALACIOS REMONDO
RIOJA SPAIN 121/485^{KR}

THREE PLATES 175^{KR}

Kitchens choice
MELLERUDS PILSNER 75^{KR} / OP ANDERSSON 26^{KR}/CL

SEARED SCALLOPS 175^{KR}

Browned cream, apple, Smoked marconalmond
2014 LEMBERG PINOT NOIR WESTERN CAPE
SOUTH AFRICA 142/568^{KR}



GRODAN'S SHELLFISH

Fruits de Mer

When available

FRESH SHRIMPS 200G 150^{KR}

Aioli 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 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

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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

BAKED CHAR 275^{KR}

Morels, madeira, potatoes
2016 DARK HORSE CHARDONNAY
CALIFORNIA USA 134/535

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}

MOULE MARINIÈRE 175^{KR}/225^{KR}

French Bouchon mussels, garlic,
herbs, cream, lemon
2017 GOBELSBURG LÖSSTERRASSEN VELTLINER
KAMPTAL AUSTRIA 136/544^{KR}

STEAMED COD 315^{KR}

Branded croquettes, roasted pepper, artichoke, cicely
2014 CHABLIS NOËME VERNAUX
BOURGOGNE FRANCE 159/635^{KR}

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

Boiled or gratinated with gruyère, lemon
2014 CHABLIS NOËME VERNAUX
BOURGOGNE FRANCE 159/635^{KR}

GRODANS SHELLFISH PASTA 220^{KR}

Linguini, shrimps, mussels, squid, tomatoes,
white wine, chili
2017 ALBARIÑO NO12 PACO & LOLA
RIAS BAXIAS SPAIN 145/581^{KR}

ALWAYS AT GRODAN

since 1985

POTATO CAKE 175^{KR}

Salted pork, lingonberries
2016 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 195^{KR}

Champignons, bacon, caprice berries, apple,
portwine sauce, mashed potatoes
2016 R - RIPASSO ALPHA ZETA WINES
VENETO ITALY 134/535^{KR}

FISH CASSEROLE 225^{KR}

Shrimps, mussels, aioli, croutons
2017 ALBARIÑO NO12 PACO & LOLA
RIAS BAXIAS SPAIN 145/581^{KR}

MINUTE STEAK 235^{KR}

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

HORS D'OEUVRES

PICKLED ARTICHOKE 55^{KR}

PIMIENTO DE PADRON 55^{KR}

TXISTORRA BASQUE CHORIZO 75^{KR}

EDAMAME 55^{KR}



MEAT

Viandes

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}

CLASSIC STEAK TARTAR 165^{KR}/225^{KR}

Silver onion, beetroots, capers, dijon
2014 LEMBERG PINOT NOIR WESTERN CAPE
SOUTH AFRICA 142/568^{KR}

ENTRECÔTE 335^{KR}

Tomato, haricot verts, bearnaise, French fries
2015 REINE JEANNE CHÂTEAUNEUF DU PAPE RHÔNE
FRANCE 173/689^{KR}

DEER TOPSIDE 365^{KR}

Roasted jerusalem artichoke, apple, brusselsprouts,
winter truffles, portwine sauce
2015 REINE JEANNE CHÂTEAUNEUF DU PAPE RHÔNE
FRANCE 173/689^{KR}

WALLENBERGARE 225^{KR}

Green peas, shallot, browned butter, mashed potatoes
2013 LEMBERG CAPE BLEND WESTERN CAPE SOUTH AFRICA 135/540^{KR}

BRAISE CHUCK 245^{KR}

Confit shallot, carrot, mushroom, mashed potatoes
2013 LEMBERG CAPE BLEND WESTERN CAPE SOUTH AFRICA 135/540^{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
2016 KLEIN CONSTANTIA SAUVIGNON BLANC
WESTERN CAPE SOUTH AFRICA 121/484^{KR}

FALAFEL SALAD 185^{KR}

Mint, parsley, tahinidressing, sesame seed
and chilipickled red cabbage
2017 ALBARIÑO NO12 PACO & LOLA
RIAS BAXIAS SPAIN 145/581^{KR}

VEGETARIAN POTATO CAKE 185^{KR}

Mixed mushrooms, "Våsterbotten"
cheese, preserved raw blackcurrants, sour cream
2014 LEMBERG PINOT NOIR
WESTERN CAPE SOUTH AFRICA 142/568^{KR}

RISOTTO 195^{KR}

Cabbage, cauliflower, onion
2015 BOGLE CABERNET SAUVIGNON
CALIFORNIA USA 133/532^{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