

GRODAN



APPETIZERS

Entrées

BUFFALO MOZZARELLA 165 KR

Tomatoes, garlic bread, basil, olive oil

ONE, RIBERA DEL DOERO SPAIN

THREE PLATES 175 KR

Kitchens choice

LAGAR DE CERVERA ALBARIÑO RÍAS BAIXAS SPAIN

BLEAK ROE 250 KR/300 KR

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

TAITTINGER BRUT RÉSERVE CHAMPAGNE FRANCE

TENDERLOIN CARPACCIO 175 KR

Caramelised onion creme, maché salad, Pickled chanterelles, summer truffle, jerusalem artichoke chips

LEMBERG PINOT NOIR WESTERN CAPE SOUTH AFRICA

CHANTERELLE TOAST 185 KR

Svecia cheese, madeira

KENDALL JACKSSON VINTERS RESERVE SYRAH CALIFORNIA, USA

LAMB SWEETBREAD 185 KR

Toast, mushrooms, port wine

MOULIN D'ISSAN, BORDEAUX FRANCE

ROQUEFORT GRATINATED SNAILS 155 KR

Sourdough bread

VILLA VETTI AMARONE DELLA VALPOLICELLA ITALY



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
34 KR/1
185 KR/6
365 KR/12

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FINE DE
NORMANDIE
LAFOSSE NR 4
30 KR/1
170 KR/6
335 KR/12

Served with mignonette, jalapeno vinegrette, lemon
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

TURBOT 340 KR

Champagne sauce, primeurs, mashed potatoes flavoured with truffle

JEAN MAX SANCERRE, LOIRE FRANCE

POTATO CAKE WITH BLEAK ROE 250 KR/300 KR

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

TAITTINGER BRUT RÉSERVE
CHAMPAGNE FRANCE

MOULE MARINIÈRE 175 KR/225 KR

Mussels, garlic, herbs, cream, lemon

OTT AMBERG GRÜNER VELTLINER,
WAGRAM AUSTRIA

SALMON FROM FÄRÖARNA 275 KR

Creamed mushrooms, boiled onions

KENDALL JACKSSON CHARDONNAY
VINTER RESERVE CALIFORNIA, USA

LOBSTER 235 KR/365 KR

Boiled or gratinated with gruyère, lemon

CHABLIS NOËME VERNAUX
BOURGOGNE FRANCE

GRODANS SHELLFISH PASTA 225 KR

Linguini, shrimps, mussels, squid, tomatoes, white wine, chili

LAGAR DE CERVERA ALBARIÑO RÍAS
BAIXAS SPAIN

ALWAYS AT GRODAN

since 1985

POTATO CAKE 175 KR

Salted pork, lingonberries

SEGHESIO/SONOMA ZINFANDEL,
CALIFORNIA USA

GRODAN'S CLUB SANDWICH 195 KR

Chicken mix, bacon, tomato, French fries

SÉLECTION DE LA GRENOUILLE BLANC
CHÂTEAU L'ERMITAGE RHÔNE FRANCE

CALF'S LIVER 195 KR

Champignons, bacon, caprice berries, apple, portwine sauce, mashed potatoes

LEMBERG PINOT NOIR WESTERN CAPE
SOUTH AFRICA

FISH CASSEROLE 225 KR

Shrimps, mussels, aioli, croutons

OYSTER BAY PINOT GRIS,
HAWK BAY NEW ZEELAND

MINUTE STEAK 235 KR

Horseradish, egg yolk, French fries

CASARENA 505 MALBEC MENDOZA
ARGENTINA

HORS D'OEUVRES

PICKLED ARTICHOKE 55 KR

PIMIENTO DE PADRON 55 KR

TXISTORRA BASQUE CHORIZO 75 KR

HALF ARTICHOKE 95 KR



MEAT

Vianades

BEEF RYDBERG 330 KR

Diced, fried tenderloin, diced fried potatoes, beer fried onions, mustard crème, egg yolk

MOULIN D'ISSAN, BORDEAUX
FRANCE

CLASSIC STEAK TARTAR 165 KR/225 KR

Silver onion, beetroots, capers, dijonnaise

PETIT PETITE LODI CALIFORNIA USA

ENTRECÔTE 335 KR

Tomato, haricot verts, bearnaise, French fries

CROZES-HERMITAGE ALBÉRIC BOUVET,
RHÔNE FRANCE

WALLENBERGARE 225 KR

Preserved lingonberries, browned butter, green peas, mashed potatoes

SEGHESIO/SONOMA ZINFANDEL,
CALIFORNIA USA

ROE DEER 340 KR

Gorgonzola brulee, cider boiled apple, mushrooms

KENDALL JACKSSON VINTERS RESERVE SYRAH
CALIFORNIA, USA

SATURDAY & SUNDAY

GRODAN'S CHEESEBURGER 220 KR

Cheddar, truffle mayonnaise, pommes frites caramelized onion, beef tomato

KENDALL JACKSSON VINTERS RESERVE
SYRAH KALIFORNIEN USA

SALAD & VEGO

CAESAR SALAD 225 KR/245 KR

Corn-fed chicken or shrimps, romain lettuce, dressing, parmesan, croutons, bacon

JEAN MAX SANCERRE, LOIRE FRANCE

SMOKED SALMON SALAD 195 KR

Horseradish dressing, apple, saffron boild fennel

TERRORIST SAUVIGNON BLANC EMIL BAUER
PFALZ GERMANY

VEGETARIAN POTATO CAKE 185 KR

Mushrooms, "Västerbotten"

cheese, preserved raw blackcurrants, sour cream
LEMBERG PINOT NOIR
WESTERN CAPE SOUTH AFRICA

MUSHROOM RAVIOLI 195 KR

Hazelnut foam, primeurs, pumpkin

LEMBERG PINOT NOIR WESTERN CAPE
SOUTH AFRICA

GARNITURE

Add or replace

BEARNAISE SAUCE 25 KR

FRENCH FRIES 35 KR

TOMATO & ONION SALAD
45 KR

STEAMED VEGETABLES
45 KR

GARLIC BREAD 45 KR

CAESARSALAD 55 KR



Do you have allergies or questions about our ingredients, don't hesitate to ask our staff