

GRODAN



APPETIZERS

Entrées



FISH

Poissons



MEAT

Viandes

BLEAK ROE FROM KALIX 30G/50G 260KR/315KR
OR
SWEDISH STURGEON CAVIAR 30G 395KR
Sour cream, red onion, roasted brioche, lemon
POMMERY APANAGE BLANC DE BLANCS CHAMPAGNE FRANCE

CHANTERELLE TOAST 185KR
Chanterelles, caramelized cream, levain bread, herbs
LEMBERG PINOT NOIR, WESTERN CAPE SOUTH AFRICA

SOUP OF LANGOUSTINES 165KR
Puff pastry, Västerbotten cheese, crown dil
NASTL GRÜNER VELTLINER KAMPTAL AUSTRIA

BEEF CARPACCIO 195KR
Truffle, caramelized onion crème, maché salad, pickled artichoke
LEMBERG PINOT NOIR, WESTERN CAPE SOUTH AFRICA

BURRATA 175KR
Semi-dried tomatoes, basil, garlic bread, pine nuts
NASTL GRÜNER VELTLINER KAMPTAL AUSTRIA

QUEEN SCALLOP 185KR
Chorizo, lemon, chervil
LAGAR DE CERVERA ALBARIÑO RIAS BAIXAS SPAIN

GARLIC GRATINATED SNAILS 170KR
Persilja, surdegsbröd
RULLY LES CLOUX CHARDONNAY BOURGOGNE FRANCE



If available!

GRODAN'S SHELLFISH

Fruits de Mer

SHRIMPS 200G 170KR
Aioli, toast, lemon

NORWEGIAN LOBSTER 150G 185KR
Aioli, toast, lemon

HALV CRAB 155KR
Mustard sauce, toast, lemon

LOBSTER 245KR/380KR
Boiled or gruyère gratinated, lemon

SHELLFISH PLATEAU 795KR
1/2 lobster, 1/2 crab, 1 Norway lobster,
4 oysters and shrimps, Served with
mustard sauce, shallot vinegar, aioli and toast

POACHED WITCH FLOUNDER 275KR
Pomme duchesse, crayfish sauce, crudité on summer primaries
MERCER RIESLING YAKIMA VALLEY USA

RAINBOW TROUT 295KR
Lightly stewed chanterelles, port wine, peas, mashed almond potatoes
LEMBERG PINOT NOIR, WESTERN CAPE SOUTH AFRICA

POTATO CAKE WITH BLEAK ROE 295KR/355KR
Bleak roe (30g/50g), crème fraiche, red onion, lemon
POMMERY BRUT ROYAL CHAMPAGNE FRANCE

GRODANS SHELLFISH PASTA 225KR
Linguini, shrimps, mussels, swedish squid, tomatoes,
white wine, chili
NASTL GRÜNER VELTLINER KAMPTAL AUSTRIA

MOULE MARINIÈRE 175KR/215KR
Mussels, shallots, garlic, white wine, cream, aioli
LAGAR DE CERVERA ALBARIÑO RIAS BAIXAS SPAIN

ALWAYS AT GRODAN

Since 1985

POTATO CAKE 185KR
Salted pork, lingonberrie
FREAKSHOW ZINFANDEL CALIFORNIA USA

CALF'S LIVER 225KR
Champignons, bacon, caprice berries, apple,
port wine sauce, mashed potatoes
LEMBERG PINOT NOIR, WESTERN CAPE SOUTH AFRICA

FISH CASSEROLE 225KR
Shrimps, mussels, aioli, croutons
HÖRNER GRAUBURGUNDER STEINBOCK PFALZ GERMANY

MINUTE STEAK 215KR
Horseradish, egg yolk, French fries
CONDADO DE HAZA TEMPRANILLO RIBERA DEL DUERO

BEEF RYDBERG 325KR
Diced, fried tenderloin, diced, fried potatoes,
fried onions, mustard crème, egg yolk
MOULIN DE I'SSAN BORDEAUX FRANCE

CLASSIC BEEF TARTAR 175KR/235KR
Silver onion, beetroots, capers, dijon
LEMBERG CAPE BLEND WESTERN CAPE SOUTH AFRICA

ENTRECÔTE 345KR
Red wine sauce, bearnaise sauce, French fries
GHOST PINE CABERNET SAUVIGNON CALIFORNIA USA

WALLENBERGARE 225KR
Peas, preserved lingonberries, browned butter, mashed potatoes
FREAKSHOW ZINFANDEL CALIFORNIA USA

FILÉT OF DEER 365KR
Chanterelle butter, port wine sky, roasted artichokes, Brussels sprouts
PAPILLON CROZES-HERMITAGE RHÔNE FRANCE

HOUSE CHAMPAGNE

POMMERY BRUT ROYAL
CHAMPAGNE FRANCE 150KR/750KR

SALAD & VEGO

CAESAR SALAD 205/235KR
Corn fed chicken or shrimps, lettuce, caesar dressing,
parmesan, croutons, bacon
LEMBERG CAPE BLEND WESTERN CAPE SOUTH AFRICA
LAGAR DE CERVERA ALBARIÑO RIAS BAIXAS SPAIN

VEGITARIAN POTATO CAKE 195KR ^{Nyhet!}
Chanterelles, summer truffles, parmesan, pickled onions, chard
LEMBERG PINOT NOIR, WESTERN CAPE SOUTH AFRICA

RAVIOLI 215KR
Pumpkin puré, hazelnut foam, mushrooms
LEMBERG CAPE BLEND WESTERN CAPE SOUTH AFRICA

HORS D'OEUVRES

TXISTORRA BASQUE CHORIZO 80KR

PIMIENTO DE PADRON 60KR

MARCONAALMONDS 65KR

MIXED OLIVES 45KR

GARNITYR

Köp till eller byt ut

TOMAT- & LÖKSALLAD 50KR

POMMES FRITES 40KR

BEARNAISESÅS 30KR

ÅNGADE GRÖNSAKER 50KR

VITLÖKSBRÖD 50KR

CAESARSALLAD 60KR

GARNITURE

Add or replace

TOMATO & ONION SALAD 50KR

FRENCH FRIES 40KR

BEARNAISE SAUCE 30KR

STEAMED VEGETABLES 50KR

GARLIC BREAD 50KR

CAESARSALAD 60KR



Har du allergier eller frågor om våra ingredienser, fråga gärna vår personal.
Do you have any allergies or questions regarding ingredients, please ask our staff.
Blötdjur så som musslor & ostron är så kallade högriskslivsmedel och bör därför ätas med försiktighet.
Oysters & mussels are so called high risk foods and therefore they should be eaten with caution.