

GRODAN



APPETIZERS

Entrées



FISH

Poissons



MEAT

Viandes

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

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

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

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

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

GRATINATED SCALLOP 185^{KR}
Gruyere cheese, mushrooms, sourdough bread
CHABLIS NOÉMIE VERNAUX BURGOGNE, FRANCE

GARLIC GRATINATED SNAILS 170^{KR}
Persilja, surdegssbröd
RULLY LES CLOUX CHARDONNAY BURGOGNE FRANCE



If available!

GRODAN'S SHELLFISH

Fruits de Mer

SHRIMPS 200G 170^{KR}
Aioli, toast, lemon
NORWEGIAN LOBSTER 150G 185^{KR}
Aioli, toast, lemon

HALV CRAB 155^{KR}
Mustard sauce, toast, lemon

LOBSTER 245^{KR}/380^{KR}
Boiled or gruyère gratinated, lemon

SHELLFISH PLATEAU 795^{KR}
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 275^{KR}
Pomme duchesse, crayfish sauce, crudité fennel and spring onion
MERCER RIESLING YAKIMA VALLEY USA

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

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

GRODANS SHELLFISH PASTA 230^{KR}
Linguini, shrimps, mussels, swedish squid, tomatoes,
white wine, chili
NASTL GRÜNER VELTLINER KAMPTAL AUSTRIA

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

ALWAYS AT GRODAN

Since 1985

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

CALF'S LIVER 225^{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
HÖRNER GRAUBURGUNDER STEINBOCK PFALZ GERMANY

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

BEEF RYDBERG 330^{KR}
Diced, fried tenderloin, diced, fried potatoes,
fried onions, mustard crème, egg yolk
MOULIN DE I'SSAN BORDEAUX FRANCE

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

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

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

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

HOUSE CHAMPAGNE

POMMERY BRUT ROYAL
CHAMPAGNE FRANCE 150^{KR}/750^{KR}



SALAD & VEGO

CAESAR SALAD 205/235^{KR}
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 195^{KR}
Chanterelles, summer truffles, parmesan, pickled onions, chard
LEMBERG PINOT NOIR, WESTERN CAPE SOUTH AFRICA

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

SUPER CHIRONFILS
NR 3
40^{KR}/1
195^{KR}/6
385^{KR}/12

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FINE DE
CLARIE NR 3
34^{KR}/1
170^{KR}/6
345^{KR}/12

HORS D'OEUVRES
TXISTORRA BASQUE CHORIZO 85^{KR}
PIMIENTO DE PADRON 70^{KR}
MARCONAALMONDS 70^{KR}
MIXED OLIVES 60^{KR}

GARNITYR

Köp till eller byt ut

TOMAT-& LÖKSALLAD 50^{KR}
POMMES FRITES 40^{KR}
BEARNAISESÅS 30^{KR}
ÄNGADE GRÖNSAKER 50^{KR}
VITLÖKSBRÖD 50^{KR}
CAESARSALLAD 60^{KR}

GARNITURE

Add or replace

TOMATO & ONION SALAD 50^{KR}
FRENCH FRIES 40^{KR}
BEARNAISE SAUCE 30^{KR}
STEAMED VEGETABLES 50^{KR}
GARLIC BREAD 50^{KR}
CAESARSALAD 60^{KR}



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.