

GRODAN



APPETIZERS

Entrées



FISH

Poissons



MEAT

Viandes

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

DUCK LIVER TERRINE 205KR
Mango foam, brioche croutons, pistachios, fresh salad
POMMERY APANAGE BLANC DE BLANCS CHAMPAGNE FRANCE

JERUSALEM ARTICHOKE SOUP 195KR
Seared scallop, black truffle, cress
WILLIAM HILL CHARDONNAY NAPA VALLEY, USA

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

GARLIC GRATINATED SNAILS 170KR
Persilja, surdegsbröd
WILLIAM HILL CHARDONNAY NAPA VALLEY, USA



If available!

GRODAN'S SHELLFISH

Fruits de Mer

SHRIMPS 200G 175KR
Aioli, toast, lemon
NORWEGIAN LOBSTER 150G 185KR
Aioli, toast, lemon

HALV CRAB 165KR
Mustard sauce, toast, lemon

LOBSTER 265KR/410KR
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 285KR
Pomme duchesse, champagne sauce, crudité fennel and spring onion
GENTLEMAN RIESLING RHEINGAU, TYSKLAND

PIKE PERCH 305KR
Lobster hollandaise, beets, chili, spinach, pomme julienne
CHABLIS NOËME VERNAUX BOURGOGNE FRANKRIKE

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

GRODANS SHELLFISH PASTA 245KR
Linguini, shrimps, mussels, swedish squid, tomatoes,
white wine, chili
NASTL GRÜNER VELTLINER KAMPTAL AUSTRIA

MOULE MARINIÈRE 185KR/225KR
Mussels, shallots, garlic, white wine, cream, aioli
MARTÍN CÓDAX ALBARIÑO RIAS BAIXAS, GALICIEN, SPANIEN

ALWAYS AT GRODAN

Since 1985

POTATO CAKE 190KR
Salted pork, lingonberrie
FREI BROTHERS ZINFANDEL, KALIFORNIEN USA

CALF'S LIVER 235KR
Champignons, bacon, caprice berries, apple,
portwine sauce, mashed potatoes
LEMBERG PINOT NOIR, WESTERN CAPE SOUTH AFRICA

FISH CASSEROLE 235KR
Shrimps, mussels, aioli, croutons
HÖRNER GRAUBURGUNDER STEINBOCK PFALZ GERMANY

MINUTE STEAK 225KR
Horseradish, egg yolk, French fries
SCALA DEI GARNATXA PRIORAT CATALUNYA, SPANIEN



HOUSE CHAMPAGNE

POMMERY BRUT ROYAL
CHAMPAGNE FRANCE 165KR/900KR



SALAD & VEGO

CAESAR SALAD 205/235KR
Corn fed chicken or shrimps, lettuce, caesar dressing,
parmesan, croutons, bacon
VALDEVANI BARBERA DÁSTI DOCG, PIMONTE, ITALY
MARTÍN CÓDAX ALBARIÑO RIAS BAIXAS, GALICIEN, SPANIEN

VEGETARIAN POTATO CAKE 205KR
Chanterelles, Västerbotten cheese, blackcurrants, sour cream
LEMBERG PINOT NOIR, WESTERN CAPE SOUTH AFRICA

OPEN RAVIOLI 215KR
Mushroom duxelle, onion foam, fried beetroot
VALDEVANI BARBERA DÁSTI DOCG, PIMONTE, ITALY



GARNITYR

Köp till eller byt ut

TOMAT-& LÖKSALLAD 50KR
POMMES FRITES 40KR
BEARNAISESÅS 30KR
ÄNGADE 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

HORS D'OEUVRES

TXISTORRA BASQUE CHORIZO 85KR
PIMIENTO DE PADRON 70KR
MARCONAALMONDS 70KR
MIXED OLIVES 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.