

GRODAN

BANQUET MENU

MENU 1

960 KR / 857 KR

WINE PACKAGE 1 - 620 / 496 KR

HALIBUT TARTARE

Blood orange, radish, jalapeño and cilantro
Martín Códax Albariño, Rias Baixas, Spain

SEARED RAINBOW TROUT

Sandefjord sauce, trout roe, cauliflower, yellow beetroot and herb gnocchi
Gentleman Riesling, Rheingau, Germany

CHOCOLATE BAVAROISE

Coffee ice cream, herb caramel, hazelnuts and brownie
Tokaj-Hétszölő Tokaji Aszú 5 Puttonyos

MENU 3

985 KR / 879 KR

WINE PACKAGE 3 - 715 / 572 KR

BLEAK ROE

Potato cake, red onion, sour cream, chives, lemon
NV Henriot Souverain Brut Champagne, France

BEEF TENDERLOIN

Pommes Anna, baked onion, green pepper butter, red wine sauce and broccoli
Louis M Martini, Cabernet Sauvignon, Kalifornien, USA

CRÈME BRÛLÉE

Tahiti vanilla
2020 Garonnelles, Sauternes, Bordeaux

MENU 5

975 KR / 871 KR

WINE PACKAGE 5 - 690 / 552 KR

HALIBUT TARTARE

Lemongrass, coriander, chilli and buttered lobster broth
Serge Laporte, Cuvée Millésia, Sancerre, Loire, France

SPICE-SEARED VENISON

Jerusalem artichoke, black salsify, Västerbotten cheese, rösti and truffle cloud
Rigal La Nuance Malbec, Cahors, France

PAVLOVA

Passion fruit cream, raspberries, light whipped cream
2020 Garonnelles, Sauternes, Bordeaux

MENU 2

995 KR / 888 KR

WINE PACKAGE 2 - 790 / 631 KR

LOBSTER BROTH

Blackened scallop mousseline with tomato, kohlrabi and herb oil
2022 Domaine de Biéville, Chablis, Bourgogne, France

VENISON FILLET

Jerusalem artichoke gratin, truffle croquette, pickled celeriac and ragout of pork belly and green lentils
Carodorum Selección Especial Reserva Tempranillo, Kastilien-León, Spain

PAVLOVA

Passion fruit cream, raspberries, light whipped cream
Rabl Grüner Veltliner Eiswein, Kamptal, Austria

MENU 4

878 KR / 784 KR

WINE PACKAGE 4 - 715 / 572 KR

BEETROOT TARTARE

Tarragon, white onion and deep-fried capers
Martín Códax Albariño, Rias Baixas, Spain

FETA CHEESE CROQUETTE

Parsley, lemon, carrot glazed in harissa and bean and tomato ragout
Gravelly Ford, Pinot Noir, Kalifornien, USA

CHOCOLATE TARTE

Dulce de leche and raspberry sorbet
Tokaj-Hétszölő Tokaji Aszú 5 Puttonyos



This menu is valid between 2024-01-31 - 2024-04-30.

Coffee/Tea is included in the menu price.

Prices above are both inclusive and exclusive of VAT & per person.

We reserve the right to make changes in the menus, wine packages and prices in 2024.

If you wish to create your own menu from the above menus or or wine suggestions, please contact us and we will gladly help.

