

# GRODAN

## BANQUET MENU

### MENY 1

960 KR / 857 KR

#### MUSHROOM CONSOMMÉ

Langoustine tail, vegetable julienne, langoustine mayonnaise

#### VENISON FILE

Västerbotten cheese croquette, quince apple, brussels sprout, port, celeriac puré

#### VANILLA PARFAIT

Cloudberry compote, almond cake

### MENY 3

985 KR / 879 KR

#### BLEAK ROE

Swedish hash brown, red onion, smetana, chives, lemon

#### FILLET OF BEEF

Mushroom ragout, roasted green kale, parsnip, smashed potatoes

#### CRÈME BRÛLÉE

Tahiti vanilla

### MENY 5

995 KR / 888 KR

#### SEARED SCALLOP

Cauliflower puré, beets, hazelnut from Piemonte, browned butter

#### BAKED TURBOT

Beurre blanc, trout roe, spinach crouquette, lemon dill potatoes

#### PAVLOVA

Passionfruit crème, raspberries, cream

### MENY 2

975 KR / 871 KR

#### CURED FILLET OF BEEF

Truffle, egg crème, salsify crisps, cress

#### BAKED ARTIC CHAR

Chanterelles, oyster velouté, leek crème, potato fondant

#### CHOCOLATE PASTRY

Raspberry sorbet, raspberry caviar, hazelnut

### MENY 4

878 KR / 784 KR

#### PUMKIN CARPACCIO

Pesto, grape fruit, cress

#### SAVOY CABBAGE FILLED WITH MUSHROOM DUXELLE

Beluga lentils, chanterelles, salsify

#### CHOCOLATE MOUSSE

Chocolate crunch, condensed milk, rum marinated berries



This menu is valid between 2022-08-01 - 2022-12-31.  
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 2022.  
If you wish to create your own menu from the above menus or  
or wine suggestions, please contact us and we will gladly help.

