

# GRODAN

## BANQUET MENU

### MENU 1

960 KR / 857 KR

RECOMMENDED WINE 1 - 540 / 432 KR

#### SEARED SCALLOP

Broccoli purée, pancetta and chilli croutons  
Gentleman Riesling, Rheingau, Germany

#### BAKED CHAR

Shallot confit, chanterelles, beurre blanc and  
crispy potato cake  
Domaine Louis Moreau, Chablis, Bourgogne, France

#### CHOCOLATE BAVAROISE

Blueberry sorbet, rosemary caramel and  
marcon almonds  
Tokaj-Hétszölő Tokaji Aszú 5 Puttonyos

### MENU 3

985 KR / 879 KR

RECOMMENDED WINE 3 - 549 / 439 KR

#### BLEAK ROE

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

#### BEEF TENDERLOIN

Root vegetables, parsnip purée, duck liver butter  
and truffle cloud  
Michele Chiarlo, Il Principe, Nebbiolo Langhe, Italy

#### CRÈME BRÛLÉE

Tahiti vanilla  
2020 Garonnelles, Sauternes, Bordeaux

### MENU 5

995 KR / 888 KR

RECOMMENDED WINE 5 - 664 / 531 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

975 KR / 871 KR

RECOMMENDED WINE 2 - 540 / 432 KR

#### PELLE JANZON

Thinly sliced tenderloin, bleak roe, sour cream,  
croutons and egg yolk  
NV Henriot Souverain Brut Champagne, France

#### LIGHTLY SALTED HALIBUT

Roasted butter sauce, cauliflower, cucumber  
and chorizo  
J Vineyards Russian River Valley, Chardonnay, Sonoma County, USA

#### VANILLA PANNA COTTA

Preserved peaches, raspberry ice cream and orange  
Rabl Grüner Veltliner Eiswein, Kamptal, Austria

### MENU 4

878 KR / 784 KR

RECOMMENDED WINE 4 - 700 / 560 KR

#### BETROOT TARTARE

Cream cheese, horseradish, ramson capers, dill  
and potato crisps  
Martín Códax Albariño, Rias Baixas, Spain

#### SALT-BAKED CELERIAC

Chanterelles, leek, crispy jerusalem artichoke and  
truffle butter sauce  
Gravelly Ford, Pinot Noir, Kalifornien, USA

#### APPLE COMPOTE

Oat crumble, milk sorbet and calvados caramel  
Tokaj-Hétszölő Tokaji Aszú 5 Puttonyos



This menu is valid between 2023-08-01 - 2023-12-31.  
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 2023.  
If you wish to create your own menu from the above menus or  
or wine suggestions, please contact us and we will gladly help.

