

GRODAN

BANQUET MENU

MENU A 819 KR

WINE PACKAGE 488^{KR}

HALIBUT CEVICHE

Beet crème, herbs, kumquats, flatbread crisps
Von Buhl Riesling Pfalz Germany

VENISON STEAK

Pumpkin crème, mushroom duxelle, beets,
venison gravy, svecia potatoes
2014 Lemberg Pinot Noir, Western Cape, South Africa

COCHOLATE PASTRY

Sea buckthorn compote, vanilla & almond parfait
2016 Ojai Kick on Ranch Riesling, Santa Barbara, USA

MENU C 825 KR

WINE PACKAGE 573^{KR}

DUCK LIVER TERRINE

Deep fried celeriac, charred onion, apple gel,
shiso mix, pistachio, sourdough bread
2002 Château Suduriat Sauternes, Bordeaux, France (8 cl)

FILLET OF VEAL

Seasons truffle, thyme, spicy vegetables, beet crisps,
squash purée, chocolate red wine sauce, roasted herb potatoes
2014 Lemberg Spencer Pinotage, Western Cape, South Africa

ARTICHOKE CAKE

Artichoke ice-cream, stout sauce, caramelized apple
2013 Blaxta Ice Wine, Södermanland, Sweden

MENU E 860 KR

WINE PACKAGE 497^{KR}

KALIX BLEAK ROE

Hash brown, chives, red onion, lemon, smetana
2014 Chablis Noème Vernaux, Bourgogne, France

BEEF TOURNEDOS

Jalapeño croquette, salt baked beets, oxtail sauce,
acidic cabbage, goat cheese & potato gratin
Chasing Lions Cabernet Sauvignon, California USA

CRÈME BRÛLÉE

Bourbon vanilla
2008 Tokaj Hétszölő Tokaji Aszú 5 Puttonyos, Ungern

MENU B 819 KR

WINE PACKAGE 478^{KR}

PUMPKIN SOUP

Pumpkin ravioli, pickled pumpkin, roasted pumpkin,
pumpkin seeds
Rully les Cloux Chardonnay Bourgogne France

SEARED "HJÄLMAR" GÖS

Porcini filled cabbage, pea purée, pickled beets, fennel,
white wine sauce, mashed potatoes
Terrorist Sauvignon Blanc Emil Bauer Pfalz Germany

BLUEBERRY ICE-CREAM

Browned butter, yuzu crème, coconut candy
Delas Muscat Beaumes de Venise, Rhône, France

MENU D 764 KR

WINE PACKAGE 469^{KR}

CARAMELIZED GOAT CHEESE TERRINE

Seasons primeurs, black currant powder, honey
Lemberg Sauvignon Blanc, Western Cape South Africa

BEEF WELLINGTON

Roasted carrot crème, deep-fried enoki, dukkah,
pickled vegetables
Freakshow Zinfandel, California USA

PAVLOVA

Passion fruit's curd, raspberry, whipped cream
Moscato d'Asti, Italy



This menu is valid between 2021-09-01 - 2022-01-31.

Coffee/Tea is included in the menu price.

Prices above are inclusive of VAT & per person.

We reserve the right to change the menus, wine packages
and prices in 2021/2022.

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

The wine packages includes 1 glass with the starter, 1,5 glasses
to the main course & 6 cl dessert wine.

