

GRODAN

BANQUET MENU

MENU 1

960 KR / 857 KR

WINE PACKAGE 1 - 610 / 488 KR

PICKLED HERRING

"Västerbotten cheese", white onion, chives, browned butter and crispy rye bread

Wisby pils 0,33l

BAKED CHAR

Mussel velouté, nduja, spring vegetables and herb gnocchi

Serge Laporte Millésia Sancerre, Loire, Frankrike

RHUBARB TARTE

Raspberry panna cotta, elderflower jelly and vanilla ice cream

Tokaj-Hétszölő Tokaji Aszú 5 Puttonyos

MENU 3

985 KR / 879 KR

WINE PACKAGE 3 - 730 / 584 KR

BLEAK ROE

Potato cake, red onion, sour cream, chives, lemon

NV Henriot Souverain Brut Champagne, France

BEEF TENDERLOIN

Potato dumplings filled with comté cheese, onion, green asparagus and ramson gravy

Piccini, Sasso al Poggio, Toscana, Italien

CRÈME BRÛLÉE

Tahiti vanilla

2020 Garonnelles, Sauternes, Bordeaux

MENU 5

975 KR / 871 KR

WINE PACKAGE 5 - 730 / 584 KR

FENNEL CURED SALMON

Dill mayonnaise, horseradish jelly, trout roe, cucumber and radish

Martin Códax Albariño, Rias Baixas, Spanien

VEAL LOIN

Asparagus, carrot, deep-fried oxtail, ramson butter and vinegar gravy

Lemberg, Pinot Noir, Tulbagh, South Africa

PAVLOVA

Passion fruit cream, raspberries, light whipped cream

Rabl Grüner Veltliner Eiswein, Kamptal, Austria

MENU 2

995 KR / 888 KR

WINE PACKAGE 2 - 715 / 572 KR

VEAL TARTARE

Ramson, gruyère, pickled onion and crispy potatoes

Gravelly Ford, Pinot Noir, California, USA

COD LOIN

Oyster velouté, shelling peas, cucumber, pickled gooseberries, green asparagus and new potatoes

Domaine de Biéville, Chablis, Bourgogne, Frankrike

POACHED RHUBARB

Milk sorbet, almond biscuits and cardamom caramel

Tokaj-Hétszölő Tokaji Aszú 5 Puttonyos

MENU 4

878 KR / 784 KR

WINE PACKAGE 4 - 625 / 500 KR

LEMON-COOKED WHITE ASPARAGUS

Browned "Sandefjord" sauce, chervil, roasted rye bread and radishes

Gentleman Riesling, Rheingau, Germany

VEGETARIAN CABBAGE ROLLS

Gotland lentils, "Västerbotten cheese", spring vegetables and nettle butter sauce

Domaine Le Clos de Cazaux, Côtes-du-Rhône, France

STICKY TOFFEE PUDDING

Cherries, vanilla ice cream and hot caramel sauce

2015 Frescobaldi, Pomino Vinsanto, Toscana



This menu is valid between 2024-05-01 - 2024-08-31.
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 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.

