

GRILL BITES

BLEAK ROE with brioche bread, red onion and lemon crème.....	65
FRIED PADRONS with sea salt.....	50
OYSTERS with tabasco, lemon and mignonette.....	1/30 6/160

GRILL DINNER

A specially designed three course menu
Served to everyone at the table

You start with a selection of starters to share. Enjoy the chef's charcoal-grilled "Cut of the day" as main course, served with several sides. The dinner is rounded off with crème brûlée.

Menu price: 595 sek
Wine pairing: 390 sek
Beer pairing: 195 sek

GRILL START

BLEAK ROE with fried wonton and lemon crème.....	170
WAGYU SASHIMI Japanese wagyu with sprouts, sesam soy, avocado crème, lemon jelly and chioggia beets.....	185
SELECTED CHARCUTERIES with sides.....	175
GRILLED YELLOW BEETS with roasted almond, fried black cabbage, chèvre, dill chimichurri and black truffle.....	125
TARTAR with fried caper and leek, dijonnaise, pickled yellow beets and cress.....	half 150 whole 285
GRILLED PRAWNS with chili, garlic and aioli.....	195

GRILL STEAK

For us, the quality and wellbeing of animals is a crucial part of who we are. We have alongside our suppliers seen to hand select the products we work with, therefore we see to have a close relationship with our suppliers. We want to elevate local swedish meat and products in order to take care of what we have available to us! The meat served originates to several local farms up and down the country!

All steaks are served with béarnaise sauce, red wine sauce, mixed salad and your choice of French fries or deep fried Gotland potatoes.

Add truffle to your steak.....125

GRILL FAVOURITE

LAMB ASADO

Garlic- and herb spiced lamb grilled over an open charcoal fire. One of our classics!

**SERVED WITH GARLIC FRIED HARICOTS VERTS,
ROUILLE AND POTATO GRATIN**
295

TUNA TEPPANYAKI

Fresh tuna that you grill at your table. One of Grill's most popular dishes through the years!

**SERVED WITH DEEP FRIED MAKI ROLLS, SAUCES
AND MIXED SALAD**
320

GRILL MAINS

GRILL BURGER

with cheddar, red onion, roasted onion,
dijonnaise, salad and tomato.....220

SURF 'N TURF

tenderloin, lobster, bone marrow
served with bearnaise, red wine gravy
garlic fried tomatoes, haricots verts
and fried potatoes.....595

GRILLED CELERIAC

with herb salad, roasted hazelnuts,
truffle emulsion, croutons, and black truffle.....235

GRILLED COD

with grilled leek, fried black cabbage,
trout roe, horseradish and rosted velouté.....370

GRILL FINALE

CRÈME BRÛLÉE

with vanilla.....95

ICE CREAM AND SORBET COUPE.....85

CHOCOLATE FONDANT

with vanilla ice cream, roasted hazelnuts
and raspberries.....125

GRILLED PINEAPPLE

with orange caramel, roasted hazelnuts, crumble
and vanilla ice cream.....125

3 VARIETIES OF CHOCOLATE TRUFFLE.....65

BEER

DRAFT

Large Small

J.A.C.K Nya Carnegiebryggeriet (SWE).....	59	49
CARLSBERG EXPORT Carlsberg (DEN).....	64	54
BROOKLYN LAGER Brooklyn Brewery (USA).....	66	56
STAROPRAMEN UNFILTERED Staropramen a.s. (CZE).....	65	55

BOTTLED

STAROPRAMEN LAGER Staropramen a.s. (CZE).....	65
SAN MIGUEL FRESCA Grupo Mahou San Miguel (ESP).....	65
ST BERNADUS WIT St. Bernadus (BEL).....	72
BROOKLYN IPA Brooklyn Brewery (USA).....	82
KONA FIRE ROCK Kona (USA).....	72
SAISON D'ETRE Sthlm Brewing Co (SWE).....	82
CARLSBERG HOF Carlsberg (DNK).....	56
BROOKLYN BROWN ALE Brooklyn Brewery (USA).....	72
KIRIN ICHIBAN Kirin Ichiban (JAP).....	68
BROOKLYN LOCAL 1 Brooklyn Brewery (75 CL) (USA).....	195
HOP HOUND Sthlm Brewing Co (SWE).....	82
100W IPA Nya Carnegiebryggeriet (SWE).....	82
GLUTEN FREE BEER.....	65

CIDER

GARAGE HARD LEMON Carlsberg (DEN).....	72
SOMMERSBY DOUBLE PRESS Carlsberg (DEN).....	67
SOMMERSBY PEAR Carlsberg (DEN).....	67
NON ALCOHOLIC.....	49

SPARKLING

Glass Bottle

MUMM CORDON ROUGE NV G.H. Mumm, Champagne (FRA).....	130	685
HENRI GIRAUD BLANC DE CRAIE NV Henri Giraud, Champagne (FRA).....	150	950
MUMM CORDON ROUGE ROSÉ NV G.H. Mumm, Champagne (FRA).....		875
ZONIN PROSECCO Zonin, Veneto (ITA).....	105	485
PERRIER-JOUËT GRAND BRUT NV Perrier-Jouët, Champagne (FRA).....		890
PERRIER-JOUËT BELLE EPOQUE 2008 Perrier-Jouët, Champagne (FRA).....		2600
JACQUART BLANC DE BLANCS MILLESIME 2009 Jacquart, Champagne (FRA).....		1050

WELCOME TO GRILL

SIGNATURE COCKTAILS 136 SEK

PERFECT MATCH

Jack Daniel's, Lime, Mango, Maple syrup

THE BUTTERCUP

Four Roses, Xanté, Orgeat, Lime, Simple syrup, Green Mandarin extract

PINK FEELING

Puerto de Indias Strawberry, Strawberry, Lemon

A SPANIARD'S COCKTAIL

Sailor Jerry, CDI Latino, Mango, Elderflower, Lemon

GIN & YANG

Gin, Lychee, Ginger, Elderflower, Simple syrup, Lemon

THE BLACK SHEEP

Jameson Black Barrel, DOM Bénédictine, Martini Rosso, Maple syrup

SUN SOUR

Pisco Torontel, Mango, Lemon, Orange & Celery bitters, Eggwhite

TIKI COCKTAILS 136 SEK

EL MATADOR

Sailor Jerry, Wray & Nephews, Lemon, Lime, Chili, Elderflower, Tabasco, Simple syrup

RED OCTOBER

Angostura 1919, Grand Marnier, Raspberry, Lime, Egg white

THE SHADY BANKER

BemBom Cachaça, Lime, Cucumber, Grapefruit, Simple syrup

THE NUTCRACKER

CDI Latino, St. Germain, Elderflower, Mint, Lemon, Orgeat

DROWNED MERMAID

Green Chartreuse, Passoa, CDI Latino, Mint, Lime, Elderflower, Simple syrup

NOT YOUR REGULAR CUP OF TEA

Plantation XO, Italicus, Ostindia Arrak 1733, Earl Grey syrup, Lime

TRIBAL EXPLOSION

Sailor Jerry, Galliano, Orange, Lime, Passionfruit

COCKTAIL OF THE WEEK 110 KR

Every week our bartenders innovate new and unique drinks!
Dare to try one!

NON-ALCOHOLIC 58 SEK

BLUE SKY

Blueberry, Mint, Lime, Gingerbeer

PRINCESS CROWN

Orgeat, Mint, Raspberry, Lime, Soda

RED FIELDS

Mang, Strawberry, Lime, Soda

BROOKS ALE

Lemon, Elderflower, Ginger ale

PREMIUM COCKTAILS 150 SEK

BURNING LEAFS

Highland Park 12y, Laphroaig, Amaro Nonino, Lime, Simple syrup, Angostura bitters

JABULANI

Torres 20 Horse d'age, Martini Rosso, Apricot Brandy, Lemon, Simple syrup

SAN PEDRO ESPRESSO MARTINI

Zacapa 23 Solera, Kahlua, Malibu, Espresso