

GRILL

GROUP MENU

→ Don't forget to let us know about any allergies or special diets. ←

RUSTIC

STARTER

Steak tartar

with pickled chanterelles, oyster mushrooms, egg yolk cream, rowan berry and levain

MAIN

Grilled tenderloin

served with French fries, mixed salad, béarnaise sauce and red wine sauce

DESSERT

Chocolate fondant

with coffee ice cream and hazelnuts

Menu: 695 SEK
Wine pairing: 450 SEK

CLASSIC

Starter

Brioche from the wood oven

with bleak roe, lemon cream and red onion

Main

Grilled striploin

served with French fries, mixed salad, béarnaise sauce and red wine sauce

Dessert

Crème brûlée

with tahitian vanilla

Menu: 620 SEK
Wine pairing: 425 SEK

GRILLSPECIAL

Förrätt

HALV GRILLAD HUMMER
med vitlöks- och persiljesmör

Varmrätt

WAGYU- JAPANESE BLACK- RYGGBIFF

Kvalitet A5 (högsta möjliga) (JAP)
served with French fries, mixed salad, béarnaise sauce and red wine sauce

Dessert

MARSHMALLOWS

*-grillas av er vid bordet-
med yoghurtglass och choklad*

Meny: 1590 kr
Vinpaket: 560 kr

GRILL DINNER

A specially designed three-course menu with a **selection of starters** to share. Enjoy the BBQ chef's charcoal-grilled **"Cut of the day"** as **main course**, served with several sides. The dinner is rounded off with **ice cream & sorbet**.

Menu: 580 SEK
Wine pairing: 390 SEK

All our menus can be complemented with our big cheese platter for 125 SEK per person