

WELCOME TO A MAGICAL EVENING AT GRILL!

Please remember to let us know if you have any allergies etc.

Christian Garcia, head chef, with staff

GRILL START

BLEAK ROE with chive cream and wonton.....	165
KING OYSTER with pancetta, gremolata and kale.....	185
STEAK TARTAR with pickled chanterelles, oyster mushrooms, egg yolk cream, rowan berry and levain.....	165
YELLOWTAIL "SASHIMI" with chili, cucumber, nashi pears, spring onion and coriander.....	170
GAMBAS with croutons, garlic and pimento.....	180
BLACKENED WAGYU JAPANESE BLACK with ponzu dressing.....	215
SELECT CHARCUTERIES with sides.....	195

GRILL DINNER

Served to everyone at the table
580 sek p.p.

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 and sorbet.

GRILL MAINS

WAGYU TEPPANYAKI - grilled by you at the table - served with béarnaise sauce, red wine sauce, rouille, deep-fried sliced potatoes and mixed salad.....	585
SURF 'N TURF tenderloin, lobster, bone marrow butter and sweet potato fries.....	525
CAPRESE BURGER from home minced meat, with bacon, mozzarella and pistou.....	235
HALLOUMI BURGER with hummus, pickled red onion and tomato.....	235
GRILLED DUCK BREAST with morels, pumpkin puree and Madeira gravy.....	285
GRILLED DEER with almond potato puree, Jerusalem artichoke and juniper berry gravy.....	285
ROASTED COD with soyabean puree, tapioca and rice balls.....	345
IBERICO PORCHETTA with manchego croquettes and chipotle gravy.....	245
GRILLED CHAR with king oyster, trout roe and hollandaise.....	285

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 PLATE A classic grill mix with a selection from our charcoal grill.
SERVED WITH FRENCH FRIES, TOMATO SALAD, COLESLAW, GREEN BEANS AND SAUCES 420 P.P. (MIN 2 PPL)

GRILL STEAK

We love cooking with great products! That is why we work closely together with our meat distributors, who also think that origin and respectful breeding of animals is important.
We want all animals to have a good life.

TENDERLOIN – DALSJÖFORS 250g/455 SEK
Grass-fed, 4+ (SWE)

RIBEYE – 300g/465 SEK
Grain-fed, dry aged 21 days (GER)

FLANK STEAK – OCEAN BEEF – 250g/315 SEK
Grain-fed 130 days, premium (NZ)

STRIPLOIN – 250g/385 SEK
Grass-fed, selected (SWE)

RIBEYE – HEREFORD ABERDEEN ANGUS 600g
460 sek per person
Grain-fed 150 days, prime, Nebraska (USA)
Serves 2 people

WAGYU – JAPANESE BLACK– STRIPLOIN
200g/1190 SEK

"This meat is renowned for its' beautiful marbeling, excellent & sweet meat flavour and its' intence tenderness. The animals are fed with beer, receive massages and listen to classical music, all in order to create a stressfree and relaxed environment."

Quality A5 (highest possible) (JAP)
We recommend to grill this meat to medium.

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

GRILL FINALE

ROTI PANCAKE with almond ice cream and cloudberry.....	125
CRÈME BRÛLÉE with Tahitian vanilla.....	95
CHOCOLATE FONDANT with coffee ice cream and hazelnuts.....	120
MARSHMALLOWS with yoghurt ice cream and chocolate.....	120
CHEESE PLATTER three Swedish cheeses, fig marmalade and fruit bread.....	125
ICE CREAM AND SORBET COUPE	85
CHOCOLATE TRUFFLE	45

BEER

DRAFT	Large	Small
J.A.C.K Nya Carnegiebryggeriet (SWE)	59	
CARLSBERG EXPORT Carlsberg (DEN)	59	49
BROOKLYN LAGER Brooklyn Brewery (USA)	66	56

BOTTLED		
STAROPRAMEN LAGER Staropramen a.s. (CZE)	65	
CARLSBERG HOF Carlsberg (DEN)	56	
INEDIT Estrella Damm (SPA)	152	67
BROOKLYN IPA Brooklyn Brewery (USA)	72	
BROOKLYN BROWN ALE Brooklyn Brewery (USA)	72	
CORONA EXTRA Cervceria Modelo (MEX)	65	
RYE IPA Lervig (NOR)	84	
AMARILLO & CITRA Ugly Duck Brewing Co (DEN)	79	
AMBER Nya Carnegiebryggeriet (SWE)	75	
IPA Stockholm Brewing Co (SWE)	85	
BROOKLYN LOCAL 1 Brooklyn Brewery (USA) 75 cl	195	
JÄMTLANDS HELL Jämtlands Bryggeri (SWE)	72	
HOEGAARDEN WITBIER Hoegaarden (BEL)	66	

CIDER		
GARAGE HARD LEMON Carlsberg (DEN)	72	
SOMMERSBY DOUBLE PRESS Carlsberg (DEN)	67	
SOMMERSBY PEAR Carlsberg (DEN)	67	

SPARKLING	Glass	Bottle
MUMM CORDON ROUGE NV G.H. Mumm, Champagne (FRA)	130	685
DIEBOLT-VALLOIS BLANC DE BLANCS Diebolt-Vallois, Champagne (FRA)	140	760
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 2007 Perrier-Jouët, Champagne (FRA)	2600	
JACQUART BLANC DE BLANCS MILLESIME 2009 Jacquart, Champagne (FRA)	1050	

WELCOME TO GRILL

COCKTAILS

LEMONSTREET gin, limoncello, lemon, mint, champagne	136
GIN & YANG gin, lychee, ginger, elderflower, lemon	136
MUGSHOT bourbon, yellow chartreuse, pineapple, lemon, sugar	136
MOULIN ROUGE mezcal, yellow chartreuse, campari, orange bitter	146
BED & BREAKFAST bacon washed bourbon, maplesyrup, angostura bitter	146
THUNDER HONEY chili infused vodka, honey, grape, lime	136
OPTIMUS PRIME optimus rum, lime, honey, champagne	250
BEER & CO vodka, cherry, cassis, lime, sugar, mint, beer	136
THE CROWDPLEASER Hallands fläder, grenadine, lime, rosemary	136

CLASSICS

TOMMY'S MARGARITA tequila, agave, lime	136
NEGRONI SBAGLIATO campari, sweet vermouth, champagne	136
CORPS REVIVAL #2 gin, cocchi, Cointreau, lemon, absint	136

TIKI

BORABORA BONFIRE gin, galliano, lime, raspberry sugar, gingerbeer	136
ZOMBIE two kinds of rum, grand marnier, apricot brandy, orange, pineapple, lime, grenadine	136
MAI TAI two kinds of rum, Cointreau, lime, oregat	136

NON-ALCOHOLIC

GINGER LEMONADE ginger, lemon, sugar, soda	56
HOLY FUDGE raspberry, butterscotch, lemon, soda	56