

GRILL

WINE CELLAR MENU

→ Please note that the whole party should choose one and the same menu. Don't forget to let us know about any allergies or special diets. ←

RUSTIC

Steak tartar

with caper mayonnaise, pickled pumpkin, blackened red onions and sourdough bread

Grilled tenderloin

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

CHOCOLATE FONDANT

with coffee ice cream and hazelnuts

Menu: 660 SEK
Wine pairing: 450 SEK

CLASSIC

Brioche from the wood oven
with bleak roe, lemon cream and red onion

Grilled striploin

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

Crème brûlée

with tahitian vanilla

Menu: 590 SEK
Wine pairing: 425 SEK

GRILL SPECIAL

HALF GRILLED LOBSTER

with garlic and parsley butter

WAGYU - JAPANESE BLACK - STRIPLOIN

Quality A5 (highest possible) (JAP)
served with béarnaise sauce, red wine sauce, mixed salad and French fries

WHITE CHOCOLATE CHEESECAKE

with rhubarb sorbet

Menu: 1590 SEK Wine pairing: 560 SEK

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