

GRILL BITES

GRILLED WAGYU with pak choi, nashi pear, wasabi and gari.....	85
BLEAK ROE with brioche bread, red onion and lemon creme.....	65
FRIED PADRONS with sesame seeds.....	55

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
BBQ 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 parin: 390 sek

GRILL START

CARROTS with parmesan emulsion, pickled chantarelles and fried green cabbage.....	135
SALMON AND YELLOWTAIL SASHIMI with avocado creme, kohlrabi, soy tapioka and coriander.....	155
TARTAR with pickled yellow beets and beetroot, chervil, fried leek, watercress and capers mayonnaise.....	165
BLEAK ROE with fried wonton, red onion and lemon creme.....	170
BURRATA with different varieties of tomato, pistou, red onion and basil.....	145
SELECT CHARCUTERIES with sides.....	175

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.

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

Add grilled vegetables..... 85

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 MAINS

GRILL BURGER with pickled tomato, silver onion, mustard mayonnaise, red coleslaw and comté.....	245
BEETROOT with walnuts, chips and chevre creme.....	235
GRILLED DEER with woodoven baked carrots, pickled chantarelles, pickled silver onions, juniper gravy and celeriac pure.....	295
WAGYU TEPPANYAKI - grilled by you at the table - served with béarnaise sauce, red wine sauce, ajoierro, deep-fried sliced potatoes and mixed salad.....	525
GRILLED COD with chervil, sugar peas, wax beans, almond potato purée, radishes, charred silver onion and roast velouté.....	335
SURF 'N TURF tenderloin, lobster, bone marrow and sweet potato fries.....	565

GRILL FINALE

FLAMED PINEAPPLE with coconut ice cream.....	145
CRÈME BRÛLÉE with Tahitian vanilla	95
CHOCOLATE FONDANT with vanilla ice cream and hazelnuts.....	120
CHEESE PLATTER three cheeses with fig marmalade and fruit bread.....	125
CLOUDBERRY with vanilla ice cream and roasted almond.....	135
MARSHMALLOWS with sea buckthorn ice cream and chocolate sauce.....	145
ICE CREAM AND SORBET COUPE	85
CHOCOLATE TRUFFL	45

BEER

DRAFT	Large	Small
J.A.C.K Nya Carnegiebryggeriet (SWE)	59	
CARLSBERG EXPORT Carlsberg (DEN)	64	54
BROOKLYN LAGER Brooklyn Brewery (USA)	66	56

BOTTLED		
STAROPRAMEN LAGER Staropramen a.s. (CZE).....	65	
CARLSBERG HOF Carlsberg (DEN).....	56	
BROOKLYN IPA Brooklyn Brewery (USA).....	72	
BROOKLYN BROWN ALE Brooklyn Brewery (USA).....	72	
CORONA EXTRA Cerveceria Modelo (MEX).....	65	
BIG WAVE Kona (USA).....	84	
FIRE ROCK ALE Kona (USA).....	84	
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	
SAISON D'ETRE Sthlm Brewing Co (SWE).....	82	
STOCKHOLM LAGER Sthlm Brewing Co (SWE).....	82	
RED STRIPE Desnoes & Geddes (JAM).....	55	

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 2008 Perrier-Jouët, Champagne (FRA).....	2600	
JACQUART BLANC DE BLANCS MILLESIME 2009 Jacquart, Champagne (FRA).....	1050	

WELCOME TO GRILL

SIGNATURE COCKTAILS 136 SEK

GIN & YANG

Gin, Lychee, Ginger, Elderflower, Lemon

QUEEN STREET SLING

Gin, Dom Bénédicte, Galliano L'Aperitivo, Lime, Cranberry

GRILL BRAMBLE

Gin, Lemon, Blueberry syrup

PERFECT MATCH

Jack Daniel's, Lime, Mango syrup, Maple syrup

A SPANIARD'S COCKTAIL

Havana 3y, Havana 7y, Mango syrup, Elderflower cordial, Lemon

PERSONAL EXPERIENCE

Vodka, Kumquat, Lime, Cinamon syrup, Pomegranates juice, Bitters

TIKI COCKTAILS 136 SEK

PLANTERS PUNCH

Gosling's Black Seal, Lime, Maple syrup, Bitters, Ginger Ale

TEST PILOT

Plantation Grand Res., Angostura 1919, Dry Curaçao, Pineapple, Lime

MAI TAI

Two kinds of rum, Cointreau, Lime, Orgeat

CLASSICS 136 SEK

OLD FASHION

Bourbon, Maple syrup, Laphroig, Bitters

JACK ROSE

Applejack, Grenadine, Lemon, Egg white

DARK & STORMY

Gosling's Black Seal, Lime, Ginger Beer

NON-ALCOHOLIC 58 SEK

BASIL GARDEN

Basil, Lime juice, Sugar, Soda

MINT WITH SOME GINGER

Mint, Ginger, Limejuice, Sugar, Soda

MANGO LEMONADE

Mango pure, Mango syrup, Lime juice, Soda

GINGER LEMONADE

Lemon juice, Ginger juice, Sugar, Soda