

GRILL BITES

BLEAK ROE with brioche bread, red onion and lemon creme.....	65
FRIED PADRONS with sea salt.....	55
GRILLED SEAFOOD with chili- and garlic creme, fried wonton and coriander.....	65
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

GRILL START

TARTAR with pickled yellow beets and beetroot, chervil, fried leek, watercress and capers mayonnaise.....	half 135 whole 255
GRILLED CRAYFISH with garlic- and parsley butter.....	165
BLEAK ROE with fried wonton, red onion and lemon creme.....	170
FRIED ROOT VEGETABLES with mojo rojo.....	95
SELECT CHARCUTERIES with sides.....	175
WOOD OVEN BAKED BONE MARROW with gremolata and levain bread.....	85
JAPANES WAGYU SASHIMI with lemon gel, avocado creme, lathed beets, sprouts, soy pickled shiitake.....	195

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 of beef from our charcoal grill.

**SERVED WITH FRENCH FRIES, MIXED SALAD,
COLESLAW, AND SAUCES**
440 P.P. (MIN 2 PPL)

GRILL MAINS

GRILL BURGER with jalapño pickled red onion, crisp salad, tomato and coleslaw.....	235
PUMPKIN AND BEETROOT a variation of pumpkin and beets with tabasco pickled avocado and grilled cabbage.....	255
SEAFOOD PLATE 1 piece king crab leg, 2 oysters, 2 Argentine red prawns, ½ lobster, 2 crayfish, 2 clams.....	795P.P
GRILLED CHAR with pumpkin puree, a variation of pumpkin and beets, tabasco pickled avocado and grilled cabbage.....	295
SURF 'N TURF tenderloin, lobster, bone marrow and sweet potato fries.....	565
WAGYU PAPPARDELLE with cherry tomatos, portabello, parsley and wagyu.....	240

GRILL FINALE

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
MARSHMALLOWS with sea buckthorn ice cream and chocolate sauce.....	145
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)	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
GRIMBERGEN Kronenbourg (BEL).....	84
1664 BLANC Kronenbourg (FRA).....	65
BROOKLYN LOCAL 1 Brooklyn Brewery (USA) 75 cl.....	195
MYTHOS Mythos Brewery (GRC) 50cl.....	72
HOEGAARDEN WITBIER Hoegaarden (BEL).....	76
SAISON D'ETRE Sthlm Brewing Co (SWE).....	82
STOCKHOLM LAGER Sthlm Brewing Co (SWE).....	82
100W IPA Nya Carnegiebryggeriet (SWE).....	82

CIDER

GARAGE HARD LEMON Carlsberg (DEN).....	72
SOMMERSBY DOUBLE PRESS Carlsberg (DEN).....	67
SOMMERSBY PEAR Carlsberg (DEN).....	67
APPLE CART Backyard brew (SWE).....	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, Simple syrup, Lemon

APPLEPICKING

Applejack, Lillet, Pisco, Lime, Simple syrup, Ginger, top w/Applejuice

PINK FEELING

Puerto de Indias(Spanish Strawberry gin), Fresch Strawberries, Lemon

PERFECT MATCH

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

A SPANIARD'S COCKTAIL

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

TIKI COCKTAILS 136 SEK

MOULIN ROUGE

Xanté, Wray and Nephews, Grenadine, Blueberry syrup, Lime

RED OCTOBER

Angostura 1919, Grand Marnier, Raspberry syrup, Lime, Eggwhite

THE RUMNUT SMASHER

Plantation Grand Reserve, Frangelico, Lime, Simple syrup

THE NUTCRACKER

Havana 3, St. Germain, Elderflower, Mint, Lemon, Orgeat

TRIBAL EXPLOSION

Sailor Jerry, Galliano, Orange, Lemon, Passionfruit

MAI THAI

Two kinds of rom, Cointreau, Lime, Orgeat

CLASSICS 136 SEK

OLD FASHION

Bourbon, Simple syrup, Bitters

SIDECAR

Cognac, Cointreau, Lemon, Simple syrup

TAMAGOCHINI

Gin, Saké, Galliano, Lemon, Simple syrup,

Ginger, Eggvolk

PREMIUM CLASSICS 150 KR

OLD FASHION OPTIONS

Maker's Mark, Bulleit Rye, Buffako trace

SIDECAR OPTIONS

Martell VSOP, Lillet, Bloodorange Cointreau

NEGRONI

w/Tanqueray 10, Ferdinands, Monkey 47

or Beefeater 24

NON-ALCOHOLIC 58 SEK

BLUE SKY

Blueberry syrup, Mint, Lime, Gingerbeer

MINT WITH SOME GINGER

Mint, Ginger, Lime, Simple syrup, Soda

MANGO LEMONADE

Mangopuré, Mango syrup, Lime, Soda

GINGER LEMONADE

Lemon, Ginger, Simple syrup, Soda