

## GRILL BITES

<b>BLEAK ROE</b> with brioche bread, red onion and lemon cream.....	65
<b>FRIED PADRONS</b> with sea salt.....	55
<b>GRILLED WAGYU</b> with shizo, avocado cream, soy pickled shiitake and sprouts.....	65
<b>OYSTERS</b> 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

<b>TARTAR</b> with pickled yellow beets and beetroot, chervil, fried leek, watercress and capers mayonnaise.....	half 135 whole 255
<b>GRILLED SHRIMPS</b> with mango and pineapple salsa, mojo rojo, brioche bread and lemon.....	165
<b>BLEAK ROE</b> with fried wonton, red onion and lemon cream.....	170
<b>GRILLED WHITE ASPARAGUS</b> with ramson emulsion, spring onion, pickled radish.....	140
<b>SELECTED CHARCUTERIES</b> with sides.....	175
<b>WOOD OVEN BAKED BONE MARROW</b> with gremolata and levain bread.....	95

## 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 gravy, salad and your choice of deep fried potatoes or french fries.

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

<b>GRILL BURGER</b> with cheddar cheese, salad, tomato, silver onion, coleslaw, sriracha mayonnaise and french fries.....	235
<b>WOOD OVEN BAKED SWEET POTATO</b> with kitchens choice of primeurs, roasted pine nuts and chèvre.....	195
<b>SEAFOOD PLATE</b> 1 piece king crab leg, 2 oysters, 3 Argentine red prawns, ½ lobster, 3 clams with briochebread, ramson mayonnaise, mojo rojo, fresh fries and lemon.....	750P.P
<b>GRILLED CHAR</b> with fennel, radish, hollandaise sause, cucumber with dill, trout roe and boiled potatoes.....	295
<b>SURF 'N TURF</b> tenderloin, lobster, bone marrow and sweet potato fries.....	565

## GRILL FINALE

<b>CRÈME BRÛLÉE</b> with vanilla.....	95
<b>CHOCOLATE FONDANT</b> with vanilla ice cream, roasted hazelnuts and raspberries.....	120
<b>ELDERFLOWER INFUSED RHUBARB</b> with sponge cake, lemon curd and vanilla ice cream.....	125
<b>MARSHMALLOWS</b> with orange ice cream and chocolate sauce.....	135
<b>ICE CREAM AND SORBET COUPE</b> .....	85
<b>CHOCOLATE TRUFFLE</b> .....	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
<b>BOTTLED</b>		
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
1664 BLANC Kronenbourg (FRA) .....		65
BROOKLYN LOCAL 1 Brooklyn Brewery (USA) 75 cl .....	195	
SAISON D'ETRE Sthlm Brewing Co (SWE) .....		82
STOCKHOLM LAGER Sthlm Brewing Co (SWE) .....		82
100W IPA Nya Carnegiebryggeriet (SWE) .....		82
SAN MIGUEL Fresca Group Mahou (ESP) .....		65
LUCKY BUDDHA Cheerday Brewery (CHN) .....		64
SLOTTSKÄLLANS English Pale Ale, Slottkällans Bryggeri (SWE) 50cl .....		85
<b>CIDER</b>		
GARAGE HARD LEMON Carlsberg (DEN) .....		72
SOMMERSBY DOUBLE PRESS Carlsberg (DEN) .....		67
SOMMERSBY PEAR Carlsberg (DEN) .....		67

## SPARKLING

	Glass	Bottle
<b>MUMM CORDON ROUGE NV</b> G.H. Mumm, Champagne (FRA) .....	130	685
<b>DIEBOLT-VALLOIS BLANC DE BLANCS</b> Diebolt-Vallois, Champagne (FRA) .....	140	760
<b>MUMM CORDON ROUGE ROSÉ NV</b> G.H. Mumm, Champagne (FRA) .....		875
<b>ZONIN PROSECCO</b> Zonin, Veneto (ITA) .....	105	485
<b>PERRIER-JOUËT GRAND BRUT NV</b> Perrier-Jouët, Champagne (FRA) .....		890
<b>PERRIER-JOUËT BELLE EPOQUE 2008</b> Perrier-Jouët, Champagne (FRA) .....		2600
<b>JACQUART BLANC DE BLANCS MILLESIME 2009</b> Jacquart, Champagne (FRA) .....		1050

# WELCOME TO GRILL

## SIGNATURE COCKTAILS 136 SEK

### PERFECT MATCH

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

### GURKKIWITINI

Gin, Lemon, Kiwi, Cucumber, Sugar syrup

### PINK FEELING

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

### A SPANIARD'S COCKTAIL

Sailer Jerry, CDI Latino, Mango syrup, Elderflower, Lemon

### GIN & YANG

Gin, Lychee, Ginger, Elderflower, Simple syrup, Lemon

### EL TORO ALEMAN #1

Gin, DOM Bénédictine, Galliano L'Apertivo, Ferdinands Quince, Lemon, Grenadine, Aromatic bitters

### THE TROUBLEMAKER

Martell VS, Belsazar Dry, Four Roses, Lemon, Cinnamon

## TIKI COCKTAILS 136 SEK

### THE GOLDEN BARREL

Bullit Rye, Apricot, Agave, Cointreau, Lime, Aperol coating, Peach bitters

### RED OCTOBER

Angostura 1919, Grand Marnier, Raspberry syrup, Lime, Egg white

### PISCO COLADA

Pisco Italia, 2 types Maraschino, Pineapple, Lemon, Orgeat, Sugar syrup

### THE NUTCRACKER

CDI Latino, St. Germain, Elderflower, Mint, Lemon, Orgeat

### DROWNED MERMAID

Green Chartreuse, Passoa, CDI Caribes, Mint, Lime, Elderflower, Sugar syrup

### YELLOW SUBMARINE

Pisco Acholado, Mango syrup, Lemon, Orange bitters

### TRIBAL EXPLOSION

Sailor Jerry, Galliano, Orange, Lemon, Passionfruit

## NON-ALCOHOLIC 58 SEK

### BLUE SKY

Blueberry syrup, Mint, Lime, Gingerbeer

### SUNRISE

Orgeat, Orange, Cinnamon, Lime, Soda

### RED FIELDS

Mangopuré, Jordgubbssirap, Lime, Soda

### GINGER LEMONADE

Lemon, Ginger, Simple syrup, Soda

## PREMIUM COCKTAILS 150 SEK

### BURNING LEAFS

Highland Park 12y, Laphroaig, Amaro Nonino, Lime, SugAr syrup, Angostura bitters

### THE JOCKEY

Blantons (Staright from the Barrel eller Gold), Italicus, Lemon, Elderflower, Lemon bitters

### SPICY PIGELIN

Yellow Chartreuse, Martell Vs, Xanté, Ferdinands Quince, Lemon, SugAr syrup, Peach bitters

### JINZU DYNASTY

Jinzu gin, Belsazar Dry, Sake, Lemon, Lychee, Lemongrass