

GRILL BITES

BLEAK ROE with brioche bread, red onion and lemon cream.....	65
FRIED PADRONS with sea salt.....	55
OYSTERS with tabasco, lemon and mignonette.....	1/30 6/160

GRILL DINNER

395sek p.p.

A specially designed three course menu

You start with grilled green asparagus with pecorino and lemon butter. 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.

GRILL START

GRILLED GREEN ASPARAGUS with pecorino and lemon butter.....	145
BLEAK ROE with fried wonton and lemon creme.....	170
OXCARPACCIO with salad and vegetable chips.....	165
SELECTED CHARCUTERIES with sides.....	175

GRILL MAINS

GRILLED DEER with vegetables, ramson butter and red wine gravy.....	285
GRILL BURGER with cheddar cheese, salad, tomato, silver onion, coleslaw, sriracha mayonnaise and French fries.....	235
GRILLED CHAR with trout roe, dill pickled cucumber, fennel, ramson emulsion and potatoes.....	295
WOOD OVEN BAKED SWEET POTATO with kitchens choice of vegetables, roasted pine nuts and chèvre.....	215

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 STEAK

TENDERLOIN – 200g/420 SEK
grain-fed (URU)

RIBEYE – 300g/425 SEK
Scan Västra Götaland, dry-aged for 21 days, grass-fed (SWE)

STRIPLOIN – 200g/295 SEK
grass-fed (NZ)

CLUB STEAK – 450g/529 SEK
Striploin by the bone, dry-aged for 21 days, grain-fed (POL)

PORTER HOUSE - 1000g/ 1095 SEK
Serves for 2 people
Tenderloin and striploin by the bone, dry-aged for 21 days, grain-fed (POL)

**WAGYU STRIPLOIN – JAPANESE BLACK
A5 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)
The kitchen recommends 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

CRÈME BRÛLÉE with vanilla.....	95
ICE CREAM AND SORBET COUPE	85
CHOCOLATE FONDANT with vanilla ice cream, roasted hazelnuts and raspberries.....	120
MARSHMALLOWS with vanilla ice cream and chocolate sauce.....	135
PEACH PIE with vanilla ice cream.....	125
PASSION FRUIT MOUSSE with raspberry and crumble.....	95

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
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, Slottskällans Bryggeri (SWE) 50cl		85
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

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