

## GRILL BITES

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

## GRILL START

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

## SUMMER MENU

395sek.p.

A three course menu served to everyone at the table. 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. And you finish off with a chocolate truffle.

## 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.

**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**

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

## GRILL DINNER

A specially designed three course menu  
Served to everyone at the table

You start with a selection of starters to share. As main course you will have ribeye, served with several sides. The dinner is rounded off with crème brûlée.

Menu price: 595 sek  
Wine pairing: 390 sek

## 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 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 |

**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
<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