

## GRILL BITES

<b>BLEAK ROE</b> with brioche bread, red onion and lemon cream.....	65
<b>FRIED PADRONS</b> with sea salt.....	50
<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>BLEAK ROE</b> with fried wonton and lemon crème.....	170
<b>TARTAR</b> with fried caper, dijonnaise, fried spring onion, cress and pickled yellow beets..... half 135 whole 255	
<b>SELECTED CHARCUTERIES</b> with sides.....	175
<b>WOOD OVEN BAKED YELLOW BEETS</b> with hollandaise, mangold salad, parmesan and crutons.....	125

## 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 Gotland potatoes.

## GRILL MAINS

<b>GRILL BURGER</b> with cheddar cheese, lettuce, tomato, silver onion, coleslaw, sriracha mayonnaise and French fries.....	245
<b>WHOLE GRILLED BRILL</b> with browned butter, horseradish and potatoes For 2 people.....	720
<b>SEAFOOD PLATE</b> 1 piece king crab leg, 2 oysters, 3 Argentine red prawns, ½ lobster, 3 clams with brioche bread, aioli, mojo rojo, French fries and lemon.....	750P.P
<b>WOOD OVEN BAKED CAULIFLOWER</b> with mangold sallad, browned butter, crutons and parmesan.....	255

## 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

<b>CRÈME BRÛLÉE</b> with vanilla.....	95
<b>ICE CREAM AND SORBET COUPE</b> .....	85
<b>CHOCOLATE FONDANT</b> with vanilla ice cream, roasted hazelnuts and raspberries.....	125
<b>KEY LIME PIE</b> with meringue, raspberry and almond flakes.....	125
<b>3 VARIETIES OF CHOCOLATE TRUFFLE</b> .....	65

## 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, Simple syrup

### PINK FEELING

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

### A SPANIARD'S COCKTAIL

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

### GIN & YANG

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

### THE BLACK SHEEP

Jameson Black Barrel, DOM Bénédictine, Martini Rosso, Maple syrup

### DR. ANGOSTURA

Angostura 1919, Wray & Nephews, Angostura bitters, Orange, Lemon, Cinnamon

## TIKI COCKTAILS 136 SEK

### EL MATADOR

Sailor Jerry, Wray & Nephews, Lemon, Lime, Chili, Elderflower, Tabasco, Simple syrup

### RED OCTOBER

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

### THE SHADY BANKER

BemBom Cachaça, Lime, Cucumber, Grapefruit, Simple syrup

### THE NUTCRACKER

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

### DROWNED MERMAID

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

### THE SUNGOD

Pisco Italia, CDI Caribes, Agave, Mint, Lemon

### TRIBAL EXPLOSION

Sailor Jerry, Galliano, Orange, Lime, Passionfruit

## NON-ALCOHOLIC 58 SEK

### BLUE SKY

Blueberry syrup, Mint, Lime, Gingerbeer

### PRINCESS CROWN

Orgeat, Mint, Raspberry, 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, Simple syrup, Angostura bitters

### THE JOCKEY

Blantons Gold/Straight from the Barrel, Italicus, Lemon, Elderflower, Lemon bitters

### JABULANI

Torres 20 Horse d'age, Martini Rosso, Apricot Brandy, Lemon, Simple syrup

### ROYAL MONKEY

Monkey 47, Galliano, Amaro Nonino, Lemon balm, Lemon, Simple syrup, Eggwhite