

GRILL BITES

BLEAK ROE with brioche bread, red onion and lemon cream.....	65
FRIED PADRONS with sea salt.....	50
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

BLEAK ROE with fried wonton and lemon crème.....	170
TARTAR with fried caper, pickled yellow beets, fried potatoes, dijonnaise and cress.....	half 135 whole 255
SELECTED CHARCUTERIES with sides.....	175
GRILLED YELLOW BEETS with buttered black cabbage, roasted onions and parmesan.....	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.

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

RIBEYE – 300g/425 SEK
grain-fed (AUS)

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

CLUBSTEAK – 500g/595 SEK
dry-aged for 21 days, grain-fed (USA)

T-BONE – 1000g/950 SEK
Serves for 2 people
dry-aged for 21 days, grain-fed (USA)

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 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 MAINS

GRILL BURGER

with dijonnaise, roasted onions, cheddar,
bacon and fried potatos julienne.....
 245 |

SEAFOOD PLATE

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 |

CONFIT CELERIAC

with sprout salad, roasted hazelnuts,
tryffle emulsion, croutons, and black truffle.....
 235 |

SURF 'N TURF

tenderloin, lobster, bone marrow
Served with bearnaise, red wine gravy
and fried potatos.....
 595 |

GRILLED COD

with buttered chantarelles, bellies, onions,
black cabbage, red wine gravy and
Jerusalem artichoke puree.....
 365 |

GRILL FINALE

CRÈME BRÛLÉE

with vanilla.....
 95 |

ICE CREAM AND SORBET COUPE.....

 85 |

CHOCOLATE FONDANT

with vanilla ice cream, roasted hazelnuts
and raspberries.....
 125 |

WARM CLOUDBERRIES

with vanilla ice cream, almond cake and crumble.....
 125 |

3 VARITIES OF CHOCOLATE TRUFFLE.....

 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
SAN MIGUEL FRESCA Grupo Mahou San Miguel (ESP)	65
ST BERNADUS WIT St. Bernadus (BEL)	72
BROOKLYN IPA Brooklyn Brewery (USA)	82
LUCKY JACK Lervig Aktiebryggeri (NOR)	69
SAISON D'ETRE Sthlm Brewing Co (SWE)	82
CARLSBERG HOF Carlsberg (DNK)	56
BROOKLYN BROWN ALE Brooklyn Brewery (USA)	72
KIRIN ICHIBAN Kirin Ichiban (JAP)	68
BROOKLYN LOCAL 1 Brooklyn Brewery (75 CL) (USA)	195
HOP HOUND 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

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