

# BITES

## FRIED PADRONS 75:-

with soy and sesame

## BLEAK ROE BITE 95:-

with brioche, red onion and lemon crème

## OYSTERS 1PC 39:-

with mignonette

## SMOKED PORK BELLY 85:-

asian style

# STARTERS

## BLEAK ROE 255:-

with fried wonton, red onion, chives and lemon crème

## RUSTIC BEEF TARTAR 1/2 160:- / 1/1 295:-

with dijonnaise, roasted onions, pickled yellow beets, fried caper, cress and parmesan

## GRILLED YELLOW BEETS 155:-

with hollandaise, fried kale and parmesan

## GRILLED HALF LOBSTER 325:-

with brioche, salad, rouille and lemon

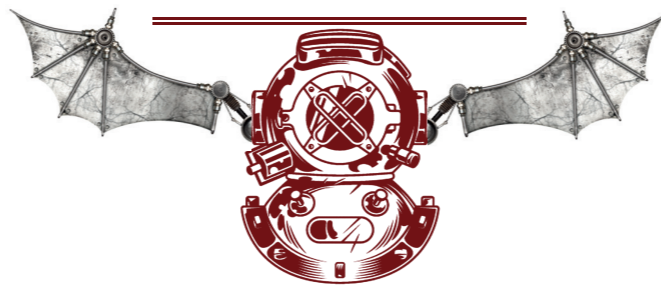
## WOOD OVEN-GRILLED BONE MARROW 165:-

with chimichurri served with levain bread

## BAKED GAMBAS 195:-

with garlic butter, chili and tomato

# GRILL STEAKS



Go for the gold!...24K Gold 1500:-  
Add fresh truffle to your steak 255:-

## BONE-IN-STEAK

1000 G / 1390:-

Served for 2 people.

Dry-aged 21 days.

## RIBEYE

300 G / 475:-

## TENDERLOIN

200 G / 465:-

## STRIPLOIN

200 G / 345:-

## MAKE YOUR OWN SURF 'N TURF

and add a half lobster to your steak  
295:-



## WAGYU STRIPLOIN

JAPANESE BLACK A5 180 G / 1590:- (JAP)

"This meat is renowned for its beautiful marbling, excellent & sweet meat flavour and its intense tenderness. The animals are fed with beer, receive massages and listen to classical music, all in order to create a stress-free and relaxed environment."

Quality A5 (highest possible).

The kitchen recommends grilling this steak to a perfect medium.



All steaks are served with béarnaise sauce, red wine sauce, shallot's butter, green cabbage and your choice of French fries or deep fried Gotland potatoes.

# FAMILY-STYLE Dinner

A SPECIALLY DESIGNED MENU SERVED TO EVERYONE AT THE TABLE

An extraordinary experience!

Have your dinner based on the best Grill can offer!

Our chef composes your starters and you select the grilled cuts of your choice from our steak list for your main course.

Served with French fries and selected sides

5 STARTERS 295:- / PERSON AND THE PRICE OF YOUR SELECTED STEAKS.



# GRILL FAVOURITES

## LAMB ASADO 320:-

Herb and garlic grilled lamb with grilled carrots and shallot's butter

SERVED WITH ROUILLE, RED WINE GRAVY AND POTATO GRATIN

## TUNA TEPPANYAKI 345:-

Tuna that you grill at the table. One of Grill's most popular dishes through the years!

SERVED WITH FRIED MAKI ROLLS, ASIAN SAUCES AND CRISP SALAD

## BAKED CELERIAC 245:-

with hollandaise, truffle and Jerusalem artichoke



# Sides

Just eat it!

## GRILLED LITTLE GEM LETTUCE (75:-)

with parmesan, honey vinaigrette and roasted walnuts

## TOMATO SALAD (55:-)

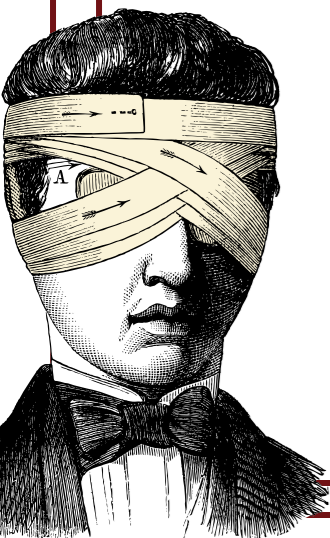
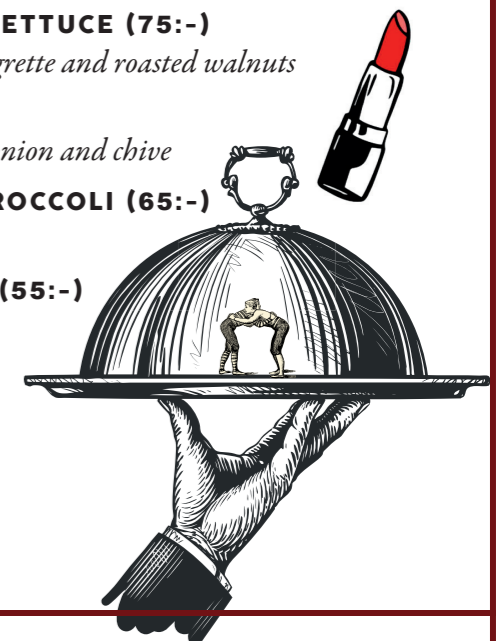
with sherry vinaigrette, red onion and chive

## GRILLED ASARAGUS BROCCOLI (65:-)

with chimichurri

## SWEET POTATO FRIES (55:-)

## POTATO GRATIN (55:-)



# BEER



## DRAFT 30/40 CL

**BROOKLYN LAGER** Brooklyn Brewery, USA 67:- | 77:-  
**J.A.C.K** Nya Carnegiebryggeriet, Sweden 71:- | 81:-  
**CARLSBERG EXPORT** Carlsberg, Denmark 61:- | 71:-  
**GUEST TAP** 67:- | 77:-

## BOTTLE 33 CL

**BIRRA PORETTI** Birrificio Angelo Poretti, Italy 74:-  
**BROOKLYN IPA** Brooklyn Brewery, USA 86:-  
**CARLSBERG HOF** Carlsberg, Denmark 67:-  
**HANAIEI IPA** Kona, USA 88:-  
**HOPPY DAZE** Nya Carnegiebryggeriet, Sweden 87:-  
**SAPPORO** Sapporo Beer, Japan 74:-  
**STAROPRAMEN** Staropramen A.S, Czech Republic 76:-  
**HITACHINO** Nest Red Rice Ale, Japan 97:-  
**100W IPA** Nya Carnegiebryggeriet, Sweden 88:-  
**1664 BLANC** Kronenbourg, France 76:-

## CIDER

**SOMERSBY PEAR** Carlsberg, Denmark 77:-  
**LA CIDRAIE** Normandy, France 77:-

## ALCOHOL FREE

**SOMERSBY PEAR** Carlsberg, Denmark 57:-  
**APPLE CIDER** Golden Cider Company, Sweden 74:-  
**"ÄPPELMUST"** Golden Cider Company, Sweden 74:-  
**BEER** 50:-



## GRILL

# Welcome

## SIGNATURE COCKTAILS 160:-

**TROPICAL (TIKI)** Sourish, Fresh  
*Falernum, Passion, Lemon, Peychaud's bitter*  
**SMOKING BARREL (HUNTING LODGE)** Boozy, Stiff  
*Jameson Black Barrel, Green Chartreuse, Vermouth, Angostura*

**THE HULABERRY (CIRCUS)** Fresh, Aromatic  
*Lingon berry, Gin, Apricot, Lemon, Wheat Beer*

**TEQUILA PIRATE (OCEAN)** Sweet, a bit smokey  
*Tequila, Mezcal, Litichi, Oregat, Lime*

**SLOEGINI (ORIENT EXPRESS)** Stiff, a bit Sweet  
*Sloe Gin, Vermouth, Campari*

**DOUBLE PLEASURE (MOULIN ROUGE)** Creamy, Fresh, Sweet  
*Gin, Rhubarb, Lemon, Rosmary, Vanilla and Lemon foam*



## MOCKTAILS 85:-

**FOREST LEMONADE (HUNTING LODGE)** Sourish, Fruity  
*Blueberry, Lemon, Tonic, Spruce Shoots*

**YANG (TOKYO)** Fresh, Sourish  
*Lychee, Elderflower, Lemon, Ginger*

