

# BITES



## FRIED PADRONS 75:-

with soy and sesame

## BLEAK ROE BITE 95:-

with brioche, red onion and lemon crème

## OYSTERS 1PC 39:-

with mignonette



# 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 capers, cress and parmesan

## WOOD OVEN GRILLED MUSHROOMS 165:-

with pointed cabbage, pickled silver onion, Parmesan and croutons

Add bleak roe 30gr 160:-

## GRILLED HALF LOBSTER 325:-

with brioche, salad, rouille and lemon

## GRILLED BONE MARROW 165:-

with chimichurri served with levain bread

## TUNA TARTAR 185:-

with melon, cucumber, avocado cream, soy and sesame

## CAVIAR 195:-

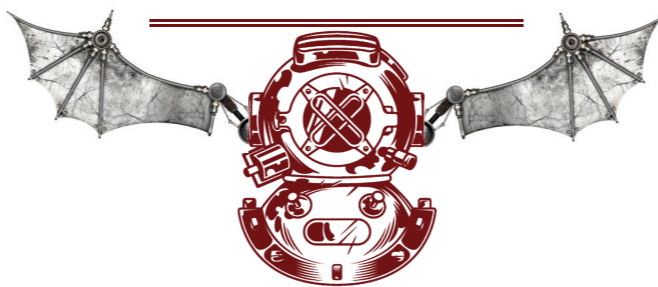
Baerii 30gr (Pol) 795:-

Oscietra 30gr (Pol) 995:-

with brioche, red onion and lemon crème

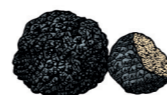


# GRILL STEAKS



Go for the gold!...24K Gold 1500:-

Add fresh truffle to your steak 255:-



## BONE-IN-STEAK

Ask your waiter for todays cut!

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

310:-



## 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 375:-

Herb and garlic grilled lamb with grilled vegetables 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 265:-

with hollandaise, truffle and Jerusalem artichoke



# Sides

Just eat it!

## GRILLED LITTLE GEM LETTUCE 75:-

with parmesan, honey vinaigrette and roasted walnuts

## MUSHROOMS 75:-

butter fried and smoked with pickled silver onions

## TOMATO SALAD 55:-

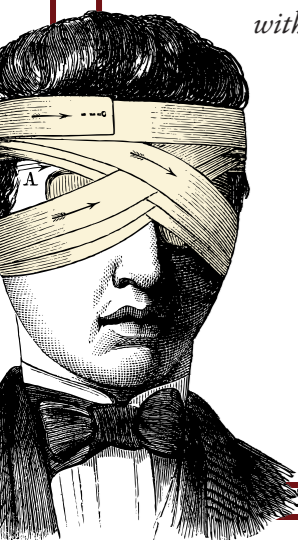
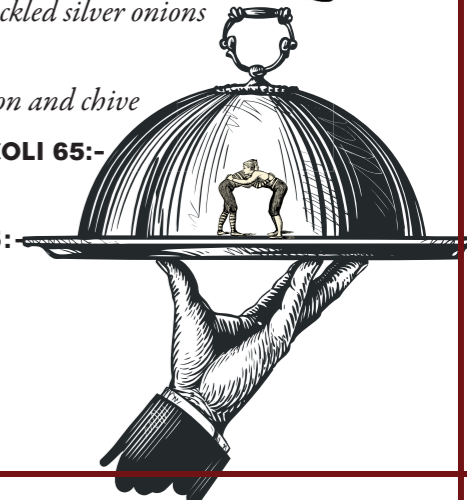
with sherry vinaigrette, red onion and chive

## GRILLED ASPARAGUS BROCCOLI 65:-

with chimichurri

## SWEET POTATO FRIES 55:-

## POTATO GRATIN 55:-



# BEER



## DRAFT 30/40 CL

**BROOKLYN LAGER** Brooklyn Brewery, USA 77:- | 87:-  
**J.A.C.K** Nya Carnegiebryggeriet, Sweden 81:- | 91:-  
**CARLSBERG EXPORT** Carlsberg, Denmark 71:- | 81:-  
**GUEST TAP** 81:- | 91:-

## BOTTLE 33 CL

**BIRRA PORETTI** Birrificio Angelo Poretti, Italy 84:-  
**BROOKLYN IPA** Brooklyn Brewery, USA 96:-  
**CARLSBERG HOF** Carlsberg, Denmark 77:-  
**HANAIEI IPA** Kona, USA 98:-  
**HOPPY DAZE** Nya Carnegiebryggeriet, Sweden 99:-  
**SAPPORO** Sapporo Beer, Japan 84:-  
**STAROPRAMEN** Staropramen A.S, Czech Republic 86:-  
**HITACHINO** Nest Red Rice Ale, Japan 107:-  
**100W IPA** Nya Carnegiebryggeriet, Sweden 98:-  
**1664 BLANC** Kronenbourg, France 86:-

## CIDER

**SOMERSBY PEAR** Carlsberg, Denmark 87:-  
**LA CIDRAIE** Normandy, France 87:-

## ALCOHOL FREE

**SOMERSBY PEAR** Carlsberg, Denmark 67:-  
**APPLE CIDER** Golden Cider Company, Sweden 84:-  
**"ÄPPELMUST"** Golden Cider Company, Sweden 84:-  
**BEER** 60:-



## GRILL

# Welcome

## COCKTAILS 165:-

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

**THE FLYING BULLEIT** Stiff, a bit smoky  
*Rye Whisky, Sugar, Angostura Bitter*

**SUN SOUR** Sour, a bit bitter  
*Bourbon, Lemon, Sugar, Egg white, Orange Bitter*

**CLOUDS OVER SINGAPORE** Fresh, Sweet  
*Gin, Benedict Dom, Cherry, Cointreau, Lime, Angostura Bitter, Pineapple, Grenadine*

**GIN & YANG** Sweet, Sour  
*Gin, Litchi, Lemon, Elderflower*

**RHUBARB MOJITO** Fruity, Sour  
*Rum, Lime, Mint, Rhubarb*



## MOCKTAILS 85:-

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

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



Don't be  
a stranger