

GRILL

STEAKS

go for the gold!...24K gold 1500
add fresh truffle to your steak 255

BITES

BREAD SERVING 45 PP

CRISPY FRIED KALE 75
med jalapeñomajonnäs

BLEAK ROE 95
with tartlette, lemon creme, chives and dill

OYSTERS 55
with mignonette

STARTERS

BLEAK ROE 255
med brioche, red onion, chives
and lemon crème

RUSTIC TARTAR 1/2 160/ 1/1 295
with amarillo mayonnaise, coriander, bubu
arare, chili roasted sesame, pickled shimeji

WOOD OVEN GRILLED MUSHROOMS 165
with pointed cabbage, pickled silver onion,
parmesan and croutons

Add bleak roe 30g 160

GRILLED HALF LOBSTER 335
with brioche, salad, rouille and lemon

GRILLED BONE MARROW 165
with chimichurri served with brioche

WAGYU SLIDER 295
with shiso, chili mayonnaise, roasted onion
and pickled cucumber

CAVIAR
baerii 30gr (pol) 795
oscietra 30gr (pol) 995
with brioche, red onion and lemon crème

BONE-IN-STEAK 1390

1000 g
Served for 2 people. dry-aged 21 days.
sk your waiter for todays cut!

RIBEYE 475
300 g

TENDERLOIN 465
200 g

STRIPLOIN 365
200 g



make your own surf'n turf 310
and add a half lobster to your steak

WAGYU STRIPLOIN 1590
japanese black a5 180 g (jap)

"this meat is renowned for its beautiful marbling, excel-
lent & sweet meat flavour and its intense tenderness."

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

A SPECIALLY DESIGNED MENU SERVED TO
EVERYONE AT THE TABLE
5 STARTERS 295/P
AND THE PRICE OF YOUR SELECTED STEAKS

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 cour-
se. served with french fries and selected sides.

FAVOURITES

LAMM 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 maki rolls, asian sauces
and crisp salad

GRILLED CELERIAC 265
with hollandaise, truffle and Jerusalem artichoke



SIDES

GRILLED GREEN SALAD 75
with parmesan, honey vinaigrette
and roasted walnuts

MUSHROOMS 75
butter fried and smoked with pickled silver onions

TOMATO SALAD 65
with sherry vinaigrette, red onion and chive

GRILLED CORN 75
with parmesan and chili majonnaise

SWEET POTATO FRIES 55

POTATO GRATIN 55

JALAPEÑO MAJONNAISE 40

CHILI MAJONNAISE 40

ROUILLE 40

BEER

BEER ON DRAFT 30/40 CL

BROOKLYN LAGER brooklyn brewery, usa 85/95
J.A.C.K nya carnegiebryggeriet, sweden 85/95
CARLSBERG EXPORT carlsberg, denmark 75/85
GUEST DRAFT 85/95

BEER ON BOTTLE 33 CL

BIRRA PORETTI birrificio angelo poretti, italy 95
BROOKLYN IPA brooklyn brewery, usa 96
CARLSBERG HOF carlsberg, denmark 85
HANAIEI IPA kona, usa 98
HOPPY DAZE nya carnegiebryggeriet, sverige 99
SAPPORO sapporo beer, japan 90
STAROPRAMEN staropramen a.s, tjeckien 95
HITACHINO nest red rice ale, japan 107
100W IPA nya carnegiebryggeriet, sweden 98
1664 BLANC kronenbourg, france 95

CIDER

SOMERSBY PEAR carlsberg, denmark 95
LA CIDRAIE normandie, france 95

ALCOHOL FREE

ALCOHOL FREE BEER 65

SOMERSBY PÄRON carlsberg, denmark 75
ÄPPELCIDER golden cider company, sweden 95
"ÄPPELMUST" golden cider company, sweden 95

GRILL

DRINKS

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

RABARBERMOJITO fruity, sour
rum, lime, mint, rhubarb

MOCKTAILS 85

FOREST LEMONADE (JAKTSTRUGAN) sourish, fruity
blueberry, lemon, tonic, spruce shoots

YANG (TOKYO) fresh, sourish
lychee, elderflower, lemon, ginger