



# GRILL

## TOGETHER

### STARTERS

#### WOOD OVEN GRILLED MUSHROOMS 165:-

with pointed cabbage, pickled silver  
onion, parmesan and croutons

MILK PROTEIN, GLUTEN

#### BLEAK ROE 255:-

with fried wonton, red onion,  
chives and lemon crème

MILK PROTEIN, GLUTEN, EGG,  
TRACES OF ALMONDS

#### RUSTIC BEEF TARTAR 160:-

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

GLUTEN, EGG, MILK PROTEIN, MUSTARD

#### FAMILY STYLE 295:-

selection of our starters

GLUTEN, MILK PROTEIN, MUSTARD,  
SESAME SEED, SOYA, EGG, TUNA

### MAINS

#### TENDERLOIN 465:-

#### STRIPLOIN 345:-

#### RIBEYE 475:-

all steaks are served with béarnaise  
sauce, red wine sauce, shallot's butter,  
green cabbage and French fries.

#### BAKED CELERIAC 265:-

with hollandaise, truffle  
and jerusalem artichoke

CELERY, MILK PROTEIN

#### CHAR 325:-

with gotland potato and hollandaise  
with browned butter

EGG, MILK PROTEIN

#### FAMILY STYLE 430:-/p

chef's selection of three different steaks  
presented with grilled vegetables, french  
fries, bearnaise and red wine sauce.

(served to the whole table)

### DESSERTS

#### CREME BRULÉE 95:-

EGG, MILK PROTEIN

#### CHOCOLAT FONDANT 125:-

with vanilla ice cream, crumble and fresh berries

GLUTEN, MILK PROTEIN, EGG

#### CHEESE 135:-

#### CHOCOLATE TRUFFLE 45:-

MILK PROTEIN

