

GRILL

STEAKS

We strive to always find the absolute best quality steak to be served at Grill

RIBEYE 300 g / 475:-

A steak whose fat is located in the center giving flavor and tenderness / Black Angus / Grain fed (ARG)
Tenderness 8/10 Meat Flavor 9/10

TENDERLOIN 200 g / 465:-

The most tender steak without fat / (ARG)
Tenderness 9/10 Meat Flavor 9/10

STRIPLOIN WITH FAT CAP 250 g / 385:-

A classic steak that is perfect for grilling / Striploin grain fed /
Winner of the World Steak Challenge 2022 / (ARG)
Tenderness 9/10 Meat Flavor 10/10

BONE-IN STEAK 1000 g / 1390:-

Dry aged 21 days , served for 2 people / (SWE)
Tenderness 8/10 Meat Flavor 10/10

**GOLD PLATE YOUR STEAK WITH 24K GOLD 1500:-
ADD FRESH TRUFFLE TO YOUR STEAK 255:-**

CREATE YOUR OWN SURF'N TURF 310:-

By adding a half lobster to your steak

WAGYU STRIPLOIN 180 g / 1590:-

Japanese Black / (JAP) / Quality A5 (Highest possible)
recommended medium
Tenderness 10/10 Meat Flavor 9/10

“This meat is renowned for its beautiful marbling, excellent & sweet meat flavor and its intense tenderness”

All steaks are served with béarnaise sauce, red wine gravy, shallot's butter, fried green kale and French fries

FAMILY STYLE

The Meat Master's specially composed menu served to all at the table. An unforgettable experience! Ask your attendant what is available today.

**5 DIFFERENT STARTERS 295:- PP
ALL STEAKS INDIVIDUALLY PRICED**

BITES

BREAD SERVING 45:- PP

Traditional Swedish dark bread and gourmet cracker and bone marrow butte

CRISPY FRIED KALE 75:-

Brussel sprouts and broccoli with jalapeño mayonnaise

BLEAK ROE TARTLET 95:-

With lemon cream, chives and dill

OYSTERS 39:- EACH

Fine de Claire / Yuca pearls and mignonette

GRILL'S OYSTERS AU GRATIN 45:- EACH

Fine de Claire / cream, red paprika and chili

STARTERS

BLEAK ROE 255:-

With brioche, red onion, chives, dill and lemon cream

RUSTIC STEAK TARTAR 1/2 160:- / 1/1 295:-

With Amarillo mayonnaise, coriander, bubu-arare, chili roasted sesame seeds and pickled shimeji

WOOD OVEN GRILLED MUSHROOMS 165:-

On pointed cabbage with pickled silver onions, parmesan and rye bread croutons - Add bleak roe (30 g) 160:-

GRILLED HALF LOBSTER 335:-

With roasted brioche, crisp salad, rouille and lemon (CAN)

GRILLED BONE MARROW 165:-

With roasted brioche and chimichurri

WAGYU SLIDER 295:-

Japanese Black A5 with shizo, chili mayonnaise, roasted onions and pickled cucumber

CAVIAR

Baerii 30 g (Pol) 795:-

Oscietra 30 g (Pol) 995:-

With butter fried brioche, red onions and lemon cream

GRILL'S CLASSICS

LAMM ASADO 385:-

Herb and garlic marinated 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 our Asian sauces and rice croquets.

DAILY CATCH, DAILY PRICE

Grilled fish with vegetables, smoked paprika, aioli and grilled lemon.

GRILLED CELERIAC 265:-

With roasted hazelnuts, fried green kale, herbal salad and browned butter hollandaise.

SIDES

GRILLED GEM SALAD 75:-

With parmesan, honey vinaigrette and roasted walnuts

GREEN SALAD 65:-

Three kinds of salad leaf, cucumber, yellow onion and vinaigrette

MUSHROOMS 75:-

Butter fried and smoked with pickled silver onions

TOMATO SALAD 65:-

Cherry tomatoes, red onions, chives, sherry vinaigrette

GRILLED CORN 75:-

With parmesan and chili mayonnaise

SWEET POTATO FRIES 55:-

GOTLAND POTATOES 50:-

GRILL'S POTATO GRATIN 55:-

JALAPEÑO MAYONNAISE 40:-

CHILI MAYONNAISE 40:-

ROUILLE 40:-

GRILL

DRINKS

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:-
HANALEI IPA Kona, Usa 98:-
HOPPY DAZE Nya Carnegiebryggeriet, Sweden 99:-
SAPPORO Sapporo Beer, Japan 90:-
STAROPRAMEN Staropramen a.s, Czech Republic 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 PEAR Carlsberg, Denmark 75:-
APPLE CIDER Golden Cider Company, Sweden 95:-
APPLE MUST Golden Cider Company, Sweden 95:-

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

LINGON BERRY MOJITO fruity, sour
rum, lime, mint, lingon berry

MOCKTAILS 85:-

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

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