

GRILL BITES

BLEAK ROE with brioche bread, red onion and lemon crème.....	70
FRIED PADRONS with sea salt.....	65
ASIAN TUNA TARTAR with fried wonton.....	65
OYSTERS with tabasco, lemon and mignonette.....	1/30 6/160

GRILL START

BLEAK ROE with fried wonton, red onion and lemon crème.....	185
YELLOWTAIL SASHIMI with soy, ginger and shizo.....	185
SELECTED CHARCUTERIES with sides.....	175
BEET CARPACCIO with chèvrecrème, caramelized walnuts and frisée.....	125
TARTAR with fried capers, leek, dijonnaise, pickled yellow beets and cress.....	1/2 150 1/1 285
BLACKENED LOBSTER with soy emulsion, garlic chips, shalott and cress.....	285
CRAB CAKES with grilled lime, chili aioli and nam pla sauce.....	135

GRILL DINNER

A specially designed three course menu
Served to everyone at the table

You start with a selection of starters to share. Enjoy the chef's charcoal-grilled "Cut of the day" as main course, served with several sides. The dinner is rounded off with crème brûlée.

Menu price: 595 sek
Wine pairing: 390 sek
Beer pairing: 195 sek

GRILL STEAK

For us, the quality and wellbeing of animals is a crucial part of who we are. We have alongside our suppliers seen to hand select the products we work with, therefore we see to have a close relationship with our suppliers. We want to elevate local Swedish meat and products in order to take care of what we have available to us! The meat served originates to several local farms up and down the country!

Add truffle to your steak 125 sek

T-BONE – 1000g/1190 sek
Served for 2 people
Dry-aged 21 days

CLUBSTEAK - 300g /450 sek
Dry-aged 21 days

PORK CHOP – 450g/345 sek

RIBEYE – 300g/430 sek

TENDERLOIN - 200g/445 sek

STRIPLOIN - 200g/320 sek

WAGYU STRIPLOIN – Japanese Black
A5 180g/1290 sek (JAP)

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

Quality A5 (highest possible)

The kitchen recommends to grill this meat to medium.

All steaks are served with béarnaise sauce, red wine sauce, mixed salad and your choice of French fries or deep fried Gotland potatoes.

GRILL FAVOURITE

LAMB ASADO

Garlic and herb spiced lamb grilled over an open charcoal fire.
One of our classics!

**SERVED WITH GARLIC FRIED HARICOTS
VERTS, ROUILLE AND POTATO GRATIN**
295

TUNA TEPPANYAKI

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

**SERVED WITH DEEP FRIED MAKI ROLLS,
SAUCES AND MIXED SALAD**
320

GRILL MAINS

GRILL BURGER

with cheddar, red onion, roaste onion,
dijonnaise, salad and tomato.....
 220 |

GRILLED PORTABELLO

with point cabbage, horse radish, parmesan emulsion
and black truffle.....
 245 |

GRILLED PIKE-PERCH

with snap beans, crispy shalott,
roasted velouté and dill potatoes.....
 370 |

GRILL FINALE

CRÈME BRÛLÉE

with vanilla.....
 95 |

WOODOVEN BAKED PIZZA

with peach, raspberries, white chocolate,
roasted hazelnuts and nougat sauce.....
 125 |

ICE CREAM AND SORBET COUPE.....

85 |

CHOCOLATE FONDANT

with vanilla ice cream, chocolate cookie crumble
and raspberries.....
 125 |

GRILLED PINEAPPLE

with coconut ice cream, cookie crumble
and roasted coconut
Served for two people.....
 230 |

3 VARITIES OF CHOCOLATE TRUFFLE..... 65 |

BEER

DRAFT	Large	Small
J.A.C.K Nya Carnegiebryggeriet (SWE).....	59	49
CARLSBERG EXPORT Carlsberg (DEN).....	64	54
BROOKLYN LAGER Brooklyn Brewery (USA).....	66	56
STAROPRAMEN UNFILTERED Staropramen a.s. (CZE).....	65	55
BOTTLED		
STAROPRAMEN LAGER Staropramen a.s. (CZE).....	65	
SAN MIGUEL FRESCA Grupo Mahou San Miguel (ESP).....	65	
ST BERNADUS WIT St. Bernadus (BEL).....	72	
BROOKLYN IPA Brooklyn Brewery (USA).....	82	
KONA FIRE ROCK Kona (USA).....	72	
SAISON D'ETRE Sthlm Brewing Co (SWE).....	82	
CARLSBERG HOF Carlsberg (DNK).....	56	
BROOKLYN BROWN ALE Brooklyn Brewery (USA).....	72	
KIRIN ICHIBAN Kirin Ichiban (JAP).....	68	
BROOKLYN LOCAL 1 Brooklyn Brewery (75 CL) (USA).....	195	
HOP HOUND Sthlm Brewing Co (SWE).....	82	
100W IPA Nya Carnegiebryggeriet (SWE).....	82	
GLUTEN FREE BEER.....	65	
CIDER		
GARAGE HARD LEMON Carlsberg (DEN).....	72	
SOMMERSBY DOUBLE PRESS Carlsberg (DEN).....	67	
SOMMERSBY PEAR Carlsberg (DEN).....	67	
NON ALCOHOLIC.....	49	

SPARKLING

	Glass	Bottle
MUMM CORDON ROUGE NV G.H. Mumm, Champagne (FRA).....	130	685
HENRI GIRAUD BLANC DE CRAIE NV Henri Giraud, Champagne (FRA).....	150	950
MUMM CORDON ROUGE ROSÉ NV G.H. Mumm, Champagne (FRA).....		875
ZONIN PROSECCO Zonin, Veneto (ITA).....	105	485
PERRIER-JOUËT GRAND BRUT NV Perrier-Jouët, Champagne (FRA).....		890
PERRIER-JOUËT BELLE EPOQUE 2008 Perrier-Jouët, Champagne (FRA).....		2600
JACQUART BLANC DE BLANCS MILLESIME 2009 Jacquart, Champagne (FRA).....		1050

WELCOME TO GRILL

SIGNATURE COCKTAILS 136 SEK

PERFECT MATCH

Jack Daniel's, Lime, Mango, Maple syrup

THE BUTTERCUP

Four Roses, Xanté, Orgeat, Lime, Simple syrup, Green Mandarin extract

PINK FEELING

Puerto de Indias Strawberry, Strawberry, Lemon

A SPANIARD'S COCKTAIL

Sailor Jerry, CDI Latino, Mango, Elderflower, Lemon

GIN & YANG

Gin, Lychee, Ginger, Elderflower, Simple syrup, Lemon

THE BLACK SHEEP

Jameson Black Barrel, DOM Bénédictine, Martini Rosso, Maple syrup

SUN SOUR

Pisco Torontel, Mango, Lemon, Orange & Celery bitters, Eggwhite

TIKI COCKTAILS 136 SEK

EL MATADOR

Sailor Jerry, Wray & Nephews, Lemon, Lime, Chili, Elderflower, Tabasco, Simple syrup

RED OCTOBER

Angostura 1919, Grand Marnier, Raspberry, Lime, Egg white

THE SHADY BANKER

BemBom Cachaça, Lime, Cucumber, Grapefruit, Simple syrup

THE NUTCRACKER

CDI Latino, St. Germain, Elderflower, Mint, Lemon, Orgeat

DROWNED MERMAID

Green Chartreuse, Passoa, CDI Latino, Mint, Lime, Elderflower, Simple syrup

NOT YOUR REGULAR CUP OF TEA

Plantation XO, Italicus, Ostindia Arrak 1733, Earl Grey syrup, Lime

TRIBAL EXPLOSION

Sailor Jerry, Galliano, Orange, Lime, Passionfruit

COCKTAIL OF THE WEEK 110 KR

Every week our bartenders innovate new and unique drinks!
Dare to try one!

NON-ALCOHOLIC 58 SEK

BLUE SKY

Blueberry, Mint, Lime, Gingerbeer

PRINCESS CROWN

Orgeat, Mint, Raspberry, Lime, Soda

RED FIELDS

Mang, Strawberry, Lime, Soda

BROOKS ALE

Lemon, Elderflower, Ginger ale

PREMIUM COCKTAILS 150 SEK

BURNING LEAFS

Highland Park 12y, Laphroaig, Amaro Nonino, Lime, Simple syrup, Angostura bitters

JABULANI

Torres 20 Horse d'age, Martini Rosso, Apricot Brandy, Lemon, Simple syrup

SAN PEDRO ESPRESSO MARTINI

Zacapa 23 Solera, Kahlua, Malibu, Espresso