

## GRILL BITES

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

## GRILL START

|   |                 |
|---|-----------------|
| <b>BLEAK ROE</b><br>with fried wonton, red onion and lemon crème.....   | 185             |
| <b>SELECTED CHARCUTERIES</b><br>with sides.....   | 175             |
| <b>GRILLED GREEN ASPERAGUS</b><br>with hollandaise sause on browned butter<br>and parmesan.....               | 135             |
| <b>TARTAR</b><br>with fried capers, pickled yellow beets, chive emulsion,<br>parmesan, cress and shallot..... | 1/2 150 1/1 285 |

## 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 Swedish striploin as main course, served with several sides. The dinner is rounded off with crème brûlée.

Menu price: 645 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 fresh 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

**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, endive salad and your choice of French fries or deep fried Gotland potatoes.*

## GRILL SIDES

**TOMATO SALAD**  
with chives and sherry vinaigrette

**GARLIC FRIED HARICOTS VERTS**  
with fresh herbs

**ROASTED CAULIFLOWER**  
with parmesan dressing and dill

**SWEET POTATO FRIES**  
45 sek per side

## 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.....
 225 |

### CHEESE FRITTERS

with fresh potatoes, browned butter,  
lemon cream and chive.....
 220 add bleak roe 285 |

### BAKED CHAR IN BUTTER

with fresh potatoes, dill, hollandaise sause,  
spring onion and horseradish.....
 295 |

## GRILL FINALE

### CRÈME BRÛLÉE

with vanilla.....
 95 |

**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 |

### SALT CHOCOLATE TRUFFLE

with pecan and orange.....
 40 |

## BEER

| DRAFT  | Large | Small |
|--|-------|-------|
| J.A.C.K Nya Carnegiebryggeriet (SWE).....            | 67    | 57    |
| CARLSBERG EXPORT Carlsberg (DEN).....                | 64    | 54    |
| BROOKLYN LAGER Brooklyn Brewery (USA).....           | 66    | 56    |
| STAROPRAMEN UNFILTERED Staropramen a.s. (CZE).....   | 66    | 56    |
| <b>BOTTLED</b>                                       |       |       |
| 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   |       |
| HANNALEI IPA Kona (USA).....                         | 78    |       |
| 100W IPA Nya Carnegiebryggeriet (SWE).....           | 82    |       |
| GLUTEN FREE BEER.....                                | 65    |       |
| <b>CIDER</b>   |       |       |
| GARAGE HARD LEMON Carlsberg (DEN).....               | 72    |       |
| SOMMERSBY DOUBLE PRESS Carlsberg (DEN).....          | 67    |       |
| SOMMERSBY PEAR Carlsberg (DEN).....                  | 67    |       |
| NON ALCOHOLIC.....                                   | 49    |       |

## SPARKLING

|  | Glass | Bottle |
|--|-------|--------|
| <b>MUMM CORDON ROUGE NV</b><br>G.H. Mumm, Champagne (FRA).....                   | 130   | 785    |
| <b>HENRI GIRAUD BLANC DE CRAIE NV</b><br>Henri Giraud, Champagne (FRA).....      | 150   | 950    |
| <b>ZONIN PROSECCO</b><br>Zonin, Veneto (ITA).....                                | 105   | 485    |
| <b>PERRIER-JOUËT BLASON ROSÉ NV</b><br>Perrier-Jouët, Champagne (FRA).....       |       | 1375   |
| <b>PERRIER-JOUËT GRAND BRUT NV</b><br>Perrier-Jouët, Champagne (FRA).....        |       | 990    |
| <b>PERRIER-JOUËT BELLE EPOQUE 2011</b><br>Perrier-Jouët, Champagne (FRA).....    |       | 3100   |
| <b>JACQUART BLANC DE BLANCS MILLESIME 2009</b><br>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