

GRILL BITES

FRIED PADRONS with soy and sesame.....	65
BLEAK ROE BITE with brioche red onion and lemon crème.....	75
OYSTERS with tabasco, lemon and mignonette.....	1/35 6/190
PATATAS BRAVAS with aioli och spicy ketchup.....	65
ASIAN TUNA TARTAR with sesam, soy, chili and coriander.....	75

GRILL START

BLEAK ROE with fried wonton, red onion, chives and lemon crème.....	195
SELECTED CHARCUTERIES with sides.....	175
GRILLED YELLOW BEETS with hollandaise, fried black cabbage and parmesan.....	125
TARTAR with dijonaise, pickled yellow beets, cress, fried capers and potato crunch.....	1/2 145 1/1 285

GRILL SIDES

SALAD with mustard vinaigrette
TOMATO SALAD with chives, red onions and sherry vinaigrette
SWEET POTATO FRIES
POTATOGRATIN <i>59 sek per side</i>

GRILL STEAK

Add fresh truffle to your steak 195 sek

T-BONE – 1000g/1290 sek
Served for 2 people
Dry-aged 21 days

RIBEYE – 300g/465 sek

TENDERLOIN - 200g/445 sek

STRIPLOIN - 200g/335 sek

WAGYU STRIPLOIN – Japanese Black
A5 180g/1490 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, grilled vegetables and your choice of French fries or deep fried Gotland potatoes.

FAMILY-STYLE DINNER

A specially designed menu
Served to everyone at the table

An extraordinary experience!

Have your dinner based on the best Grill can offer!
Our chef composes your starters, you choose the grilled meat cuts for the main from our steak options.
Served with French frites and selected sides

5 starters 295:- pp

And the price of your selected meat of choice

GRILL FAVOURITE

LAMB ASADO

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

**SERVED WITH GRILLED VEGETABLES, ROULLE,
RED WINE GRAVY AND POTATO GRAITIN**
320

TUNA TEPPANYAKI

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

**SERVED WITH DEEP FRIED MAKI ROLLS,
SAUSES AND ASIAN SALAD**
330

GRILL MAINS

GRILLED MUSHROOMS with grilled cabbage, fennel, parmesan and hollandaise.....	235
GRILLED BOEUF BOURGUIGNON with deer fried Gotland potatoes, pork belly, onion and mushrooms.....	235

GRILL FINALE

CRÈME BRÛLÉE	95
ICE CREAM AND SORBET COUPE	95
CHOCOLATE FONDANT with vanilla ice cream, fresh berries and cookie crumble.....	125
FLAMED PINAPPLE with coconut ice cream, roasted coconut, congac, candied cashew and shizo Served for 2 people.....	230
SMALL CHOCOLATE TRUFFLE	35

SPARKLING

	Glass	Bottle
MUMM CORDON ROUGE NV <i>G.H. Mumm, Champagne (FRA)</i>	130	785
ZONIN PROSECCO <i>Zonin, Veneto (ITA)</i>	105	485
PERRIER-JOUËT BLASON ROSÉ NV <i>Perrier-Jouët, Champagne (FRA)</i>		1375
PERRIER-JOUËT GRAND BRUT NV <i>Perrier-Jouët, Champagne (FRA)</i>		990
JACQUART BLANC DE BLANCS MILLESIME 2009 <i>Jacquart, Champagne (FRA)</i>		1050

BEER

DRAFT

Large Small

J.A.C.K Nya Carnegiebryggeriet (SWE).....	73	63
CARLSBERG EXPORT Carlsberg (DEN).....	70	60
BROOKLYN LAGER Brooklyn Brewery (USA).....	72	62
STAROPRAMEN UNFILTERED Staropramen a.s. (CZE).....	72	62

BOTTLED

STAROPRAMEN LAGER Staropramen a.s. (CZE).....	71	
BIRRA PORETTI Birrificio Angelo Poretti (ITA).....	71	
KRONENBOURG 1664 BLANC Kronenbourg (FRA).....	73	
BROOKLYN IPA Brooklyn Brewery (USA).....	88	
HOPPY DAZE IPA Carnegiebryggeriet (SWE).....	87	
CARLSBERG HOF Carlsberg (DNK).....	62	
BROOKLYN LOCAL 1 Brooklyn Brewery (75 CL) (USA).....	198	
HANNALEI IPA Kona (USA).....	84	
100W IPA Nya Carnegiebryggeriet (SWE).....	88	
GLUTEN FREE BEER.....	72	

CIDER

DRY CIDER.....	72	
SOMMERSBY PEAR Carlsberg (DEN).....	72	
NON ALCOHOLIC.....	49	

WELCOME TO

GRILL

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! On our steak list we only serve Swedish meat except for our Wagyu.