

## GRILL BITES

<b>FRIED PADRONS</b> with soy and sesame.....	65
<b>BLEAK ROE BITE</b> with brioche red onion and lemon crème.....	75
<b>PATATAS BRAVAS</b> with aioli och spicy ketchup.....	65

## GRILL START

<b>BLEAK ROE</b> with fried wonton, red onion, chives and lemon crème.....	195
<b>SELECTED CHARCUTERIES</b> with sides.....	175
<b>GRILLED YELLOW BEETS</b> with hollandaise, fried black cabbage and parmesan.....	125
<b>TARTAR</b> with dijonnaise, 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**

59 sek per side

## 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.**

## 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

### HALLOUMI 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**  
255

## 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 FINALE

<b>CRÈME BRÛLÉE</b> .....	95
<b>ICE CREAM AND SORBET COUPE</b> .....	95
<b>CHOCOLATE FONDANT</b> with vanilla ice cream, fresh berries and cookie crumble.....	125
<b>SMALL CHOCOLATE TRUFFLE</b> .....	35

## SPARKLING

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