

# BITES

**OYSTERS 1pc 35:- 6pcs 190:-**  
with tabasco, lemon and mignonette

**FRIED PADRONS 65:-**  
with soy and sesame

**BLEAK ROE BITE 75:-**  
with brioche, red onion and lemon crème

**ASIAN TUNA TARTAR 75:-**  
with sesame, soy, chili and shizo

## STARTERS

**BLEAK ROE 195:-**  
with fried wonton, red onion, chives and lemon crème

**RUSTIC BEEF TARTAR 1/2 145:- 1/1 255:-**  
with pickled yellow beetroot, capers mayonnaise, roasted onions, fried leek and cress

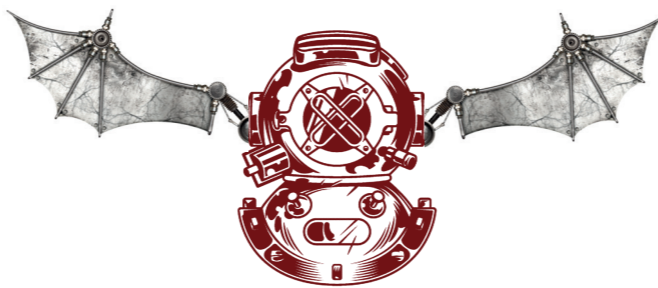
**GRILLED GREEN ASPARAGUS 145:-**  
with hollandaise, dill pickled cucumber, roasted onions and parmesan

**GRILLED PORK BELLY 85:-**  
asian style



Ways to my heart:  
1. Buy me food  
2. Make me food  
3. Be food

## GRILL STEAKS



Go for the gold!...24K Gold 1500:-

### BONE-IN-STEAK (SWE)

1000 G / 1290:-  
Served for 2 people.  
Dry-aged 21 days.

### RIBEYE (SWE)

300 G / 465:-

### TENDERLOIN (SWE)

200 G / 445:-

### STRIPLOIN (SWE)

200 G / 335:-



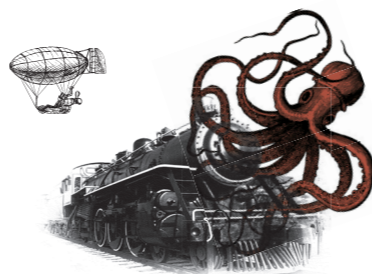
## STRAIGHT FROM JAPAN

### WAGYU STRIPLOIN JAPANESE BLACK A5 180 G / 1490:- (JAP)

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

Quality A5 (highest possible).

The kitchen recommends grilling this steak to a perfect medium.



All steaks are served with béarnaise sauce, red wine sauce, shallot's butter, green cabbage 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 and you select the grilled cuts of your choice from our steak list for your main course.

Served with French fries and selected sides

5 STARTERS 295:- / PERSON  
AND THE PRICE OF YOUR SELECTED STEAKS.



## GRILL FAVOURITES

### LAMB ASADO 320:-

Herb and garlic grilled lamb racks with grilled carrots and baked garlic  
SERVED WITH RED WINE GRAVY AND POTATO GRATIN

### TUNA TEPPANYAKI 330:-

Tuna that you grill at the table. One of Grill's most popular dishes through the years!  
SERVED WITH CRISPY MAKI ROLLS, SAUCES AND ASIAN SALAD

### VEGETABLE SALAD 225:-

Soy bean fritters, parmesan dressing and fresh parmesan

## SIDES

Just eat it!

### TOMATO SALAD

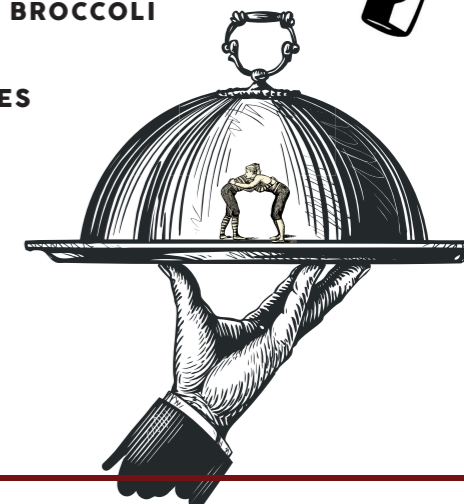
with chives, red onions and sherry vinaigrette

**GRILLED ASPARAGUS BROCCOLI**  
with chimichurri

### SWEET POTATO FRIES

### POTATO GRATIN

55:- / SIDE



# BEER



## DRAFT 30/40 CL

**BROOKLYN LAGER** Brooklyn Brewery, USA 65:- / 75:-  
**100W IPA** Nya Carnegiebryggeriet, Sweden 69:- / 79:-  
**CARLSBERG EXPORT** Carlsberg, Denmark 59:- / 69:-  
**KRONENBOURG 1664 BLANC** Kronenbourg, France 65:- / 75:-

## BOTTLE 33 CL

**BIRRA PORETTI** Birrificio Angelo Poretti, Italiy 72:-  
**BROOKLYN IPA** Brooklyn Brewery, USA 84:-  
**CARLSBERG HOF** Carlsberg, Denmark 65:-  
**HANNALEI IPA** Kona, USA 86:-  
**HOPPY DAZE** Nya Carnegiebryggeriet, Sweden 86:-  
**SAPPORO** Sapporo Beer, Japan 72:-  
**STAROPRAMEN** Staropramen A.S, Czech Republic 74:-  
**GLUTEN FREE BEER** 72:-

## CIDER

**SOMERSBY PEAR** Carlsberg, Denmark 79:-  
**LA CIDRAIE** Normandie, France 75:-

## ALCOHOL FREE

**BEER** 45:-  
**CIDER** 55:-  
**SODA** 38:-  
**MINERAL WATER** 38:-  
**RED BULL** 58:-



## GRILL

# Welcome

## SIGNATURE COCKTAILS 155:-

**KICKASS MARGARITA (AQUARIUM)**  
*Chiliinfused Mezcal, Cointreau, Lime, Mango, Agave*

**GRILL COLADA (TIKI)**  
*Butter washed Rum, Grilled Pineapple, Coconut Cream, Lime, Pimento Dram*

**ZOMBIE (TIKI)**  
*Rum From Jamaica and Guyana, Falernum, Cinnamon, Grapefruit, Lime, Absinth, Peychaud's Bitters*

**ROXANNE (MOULIN ROUGE)**  
*Flambéed Strawberries and Salvia, Gin, Lime, Grapefruit-bitters*

## SUMMER COCKTAILS 148:-

**FORGIVEN FRUIT**  
*Absolut vodka, Limoncello, Lemongrass, Peach-bitters, Lemon, Soda*

**BRAMBLE MULE**  
*Jägermeister Scharf, Blackberries and Lime, Ginger Beer*

**FROZEN NEGRONI**  
*London Dry Gin, Campari, Sweet Vermouth*

**APEROL SPRITZ**  
*Aperol, Prosecco, Soda*



## MOCKTAILS 65:-

**UNTOUCHABLES**  
*Seedlip Garden, Litchi, Blueberries, Coconut cream, Lime, Rosemary*

**STRANGER IN POLYNESIA**  
*Pineapple, Orgeat, Lime, Mint, Soda*

