

# 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 beets, capers mayonnaise, fried leek, roasted leek and cress. French fries is served for the whole tartar

GRILLED YELLOW BEETS 145:-

with hollandaise, fried cabbage, shizo and parmesan

GRILLED PORK BELLY 85:-

asian style

YELLOWTAIL SASHIMI 175:-

with shizo, gari, avocado crème, soy and black radish

GRILLED HALF LOBSTER 295:-

with garlic, fresh herbs, brioche, rouille and lemon

CARPACCIO 175:-

with tomatoes, celery, Jerusalem artichoke chips, truffle creme and parmesan

## STRAIGHT FROM JAPAN BIGGER BITES TO SHARE

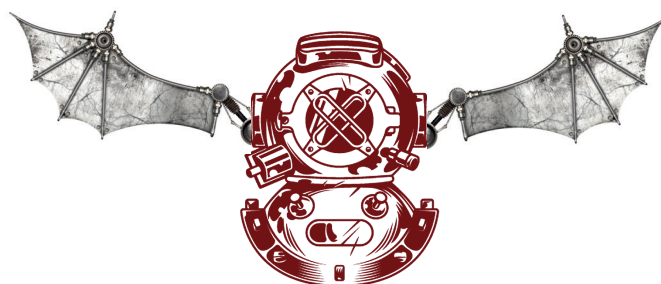
WAGYU MAKIROLLS 495:-

filled with crispy vegetables and herbs, topped with wagyu sashimi! served with three different sauces and gari

YELLOWTAIL MAKIROLLS 285:-

filled with crispy vegetables and herbs, topped with yellow-tail sashimi! served with three different sauces and gari

## GRILL STEAKS



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

Add fresh truffle to your steak 255:-

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:-

MAKE YOUR OWN  
SURF 'N TURF

and add a half lobster to your steak  
295:-

## STRAIGHT FROM JAPAN

WAGYU STRIPLOIN

JAPANESE BLACK A5 180 G / 1590:- (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 with grilled vegetables, fried green cabbage and shallot's butter

SERVED WITH, ROUILLE, 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

SOYBEAN FRITTERS 245:-

with grilled vegetables, parmesan dressing and fresh parmesan

GRILLED COD 385:-

with smoked pork belly, mushrooms, red wine gravy and beets



## SIDES

Just eat it!

TOMATO SALAD

with chives, red onions and sherry vinaigrette

GRILLED ASPARGUS BROCCOLI

with chimichurri

GRILLED SALAD (75:-)

with chevre, honey vinaigrette and roasted walnuts

SWEET POTATO FRIES

POTATO GRATIN

55:- / SIDE





# BEER



## DRAFT 30/40 CL

**BROOKLYN LAGER** Brooklyn Brewery, USA **65:- / 75:-**  
**J.A.C.K** Nya Carnegiebryggeriet, Sweden **69:- / 79:-**  
**CARLSBERG EXPORT** Carlsberg, Denmark **59:- / 69:-**  
**GUEST TAP 65:- / 75:-**

## BOTTLE 33 CL

**BIRRA PORETTI** Birrificio Angelo Poretti, Italiy **72:-**  
**BROOKLYN IPA** Brooklyn Brewery, USA **84:-**  
**CARLSBERG HOF** Carlsberg, Denmark **65:-**  
**HANALEI IPA** Kona, USA **86:-**  
**HOPPY DAZE** Nya Carnegiebryggeriet, Sweden **87:-**  
**SAPPORO** Sapporo Beer, Japan **72:-**  
**STAROPRAMEN** Staropramen A.S, Czech Republic **74:-**  
**HITACHION** Nest Red Rice Ale, Japan **95:-**  
**100W IPA** Nya Carnegiebryggeriet, Sweden **86:-**  
**1664 BLANC** Kronenbourg, France **74:-**

## CIDER

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

## ALCOHOL FREE

**SOMMERSBY PEAR** Carlsberg, Denmark **55:-**  
**APPLE CIDER** Golden Cider Company, Sweden **72:-**  
**"ÄPPELMUST"** Golden Cider Company, Sweden **72:-**  
**BEER 48:-**



## GRILL

# Welcome



## SIGNATURE COCKTAILS 160:-

**KICKASS MARGARITA (AQUARIUM)** Spicy, some smokiness  
*Chili infused Mezcal, Cointreau, Lime, Mango, Agave*

**ROXANNE (MOULIN ROUGE)** Tasty, Fruity  
*Flambéed Strawberries and Sage, Gin, Lime, Grapefruit-bitters, Rose water*

**BUTTERFLY EFFECT (THE ORIENT EXPRESS)** Herby, Fresh  
*Monkey 47 Gin, Italicus, Grapefruit, Thyme, Butterfly Pea Flower, Clarified Lemon, Champagne*

**THE KAROSHI CURE (TOKYO)** Fresh, Sour  
*Etsu Gin, Sake, Green Apple, Fresh Ginger, Shizo, Lemon and Yuzu juice*

**ZEN GARDEN (TOKYO)** Tasty, Umami  
*Japanese Whiskey - Sesam infused, Yuzu, Lemongrass, Sansho pepper, Yuzu foam*

**DUMBO (CIRCUS)** Sweet, Fruity  
*Virtuous Ginger, Blueberries, Lychee, Coconut, Rosemary*

**LUMBERJACK (HUNTER'S LODGE)** Boozy, Stiff  
*Monkey Shoulder Blend, Rye Whiskey, Cloudberry and Maple Syrup, Bitters, Smoked Pancetta*

**NOT QUITE A COLADA (TIKI)** Sweet, Creamy  
*Butter washed Rum, Passionfruit, Pineapple, Lime, Coconut Cream, Pimento Dram*

**PINE ISLE (TIKI)** Fruity, some bitterness  
*Plantation Grande Reserve, Wray & Nephew, Amaro CioCiaro, Chai, Pineapple, Lime, Sherry float*



## MOCKTAILS 85:-

**YANG (TOKYO)** Fresh, Sour  
*Lychee, Elderflower, fresh Ginger, Lemon*

**STRANGER IN POLYNESIA (TIKI)** Fruity  
*Pineapple, Grapefruit, Orgeat, Mint, Lime, Soda*

**JUMBO JR. (CIRCUS)** Sweet, Creamy  
*Seedlip Garden, Rosemary, Blueberries, Lychee, Lime, Coconut Cream*

