

BITES

OYSTERS 1pc 35:-

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

WAGYU SUSHI 195:-

with soy and wasabi creme

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 95:-

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

GRILLED MUSHROOMS 175:-

with truffle emulsion, pickled onions and pancetta

GRILL STEAKS

Go for the gold!...24K Gold 1500:-
Add fresh truffle to your steak 255:-

BONE-IN-STEAK

1000 G / 1290:-

Served for 2 people.

Dry-aged 21 days.

RIBEYE

300 G / 475:-

TENDERLOIN

200 G / 455:-

STRIPLOIN

200 G / 345:-

MAKE YOUR OWN SURF 'N TURF

and add a half lobster to your steak
295:-

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 345:-

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 **67:- / 77:-**
J.A.C.K Nya Carnegiebryggeriet, Sweden **71:- / 81:-**
CARLSBERG EXPORT Carlsberg, Denmark **61:- / 71:-**
GUEST TAP 67:- / 77:-

BOTTLE 33 CL

BIRRA PORETTI Birrificio Angelo Poretti, Italiy **74:-**
BROOKLYN IPA Brooklyn Brewery, USA **86:-**
CARLSBERG HOF Carlsberg, Denmark **67:-**
HANALEI IPA Kona, USA **88:-**
HOPPY DAZE Nya Carnegiebryggeriet, Sweden **87:-**
SAPPORO Sapporo Beer, Japan **74:-**
STAROPRAMEN Staropramen A.S, Czech Republic **76:-**
HITACHION Nest Red Rice Ale, Japan **97:-**
100W IPA Nya Carnegiebryggeriet, Sweden **88:-**
1664 BLANC Kronenbourg, France **76:-**

CIDER

SOMERSBY PEAR Carlsberg, Denmark **77:-**
LA CIDRAIE Normandie, France **77:-**

ALCOHOL FREE

SOMMERSBY PEAR Carlsberg, Denmark **57:-**
APPLE CIDER Golden Cider Company, Sweden **74:-**
"ÄPPELMUST" Golden Cider Company, Sweden **74:-**
BEER 50:-



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

