

BITES

BREAD SERVING 45:- PP

Served with bone marrow butter

SMOKED STEAK BITE 95:-

With brioche, striploin and herbed mayonnaise

BLEAK ROE TARTLET 95:-

With lemon cream, chives and dill

OYSTERS

Fine de Claire / With pearls of lemon and mignonette

39:- / EACH

GRILL'S OYSTERS AU GRATIN

Fine de Claire / cream, red paprika and chili

45:- / EACH

PADRONS 85:-

With sesame seeds

STARTERS

BLEAK ROE SLIDER 255:-

With brioche, red onion, chives and lemon cream

RUSTIC STEAK TARTAR 1/2 165:- / 1/1 295:-

With Amarillo mayonnaise, coriander, bubu-arare, chili roasted sesame seeds and pickled shimeji

GRILLED GREEN ASPARGUS 165:-

With almonds and romesco cream

GRILLED HALF LOBSTER (CANADA) 365:-

With roasted brioche, crisp salad, rouille and lemon

GRILLED BONE MARROW 165:-

With roasted brioche and chimichurri

WAGYU SLIDER 295:-

With shizo, chili mayonnaise, roasted onions and pickled cucumber

CHARCUTERIES 195:- PP

A selection of our finest charcuteries

CAVIAR

Baerii 30 g 795:-

Oscietra 30 g 995:-

With butter fried brioche, red onions and lemon cream

STEAKS

We strive to always find the absolute best quality steak to be served at Grill

RIBEYE 300 g / 475:-

A steak whose fat is located in the center giving it flavor and tenderness / Black Angus / Grain fed
Tenderness 8/10 Meat Flavor 9/10

TENDERLOIN 200 g / 475:-

The most tender steak (SWE)
Tenderness 9/10 Meat Flavor 9/10

STRIPLOIN WITH FAT CAP 250 g / 385:-

A classic steak, perfect for grilling / Grain fed / Winner of the World Steak Challenge 2022
Tenderness 9/10 Meat Flavor 10/10

BONE-IN STEAK 1000 g / 1390:-

Dry aged 21 days, (SWE), served for 2 people
Tenderness 8/10 Meat Flavor 10/10

GOLD PLATE YOUR STEAK WITH 24K GOLD 1500:-
ADD FRESH TRUFFLE TO YOUR STEAK 255:-

CREATE YOUR OWN SURF'N TURF 330:-

By adding a half lobster to your steak

WAGYU STRIPLOIN 180 g / 1590:-

Japanese Black / (JAP) / Quality A5 (Highest possible)
Recommended temperature - Medium
Tenderness 10/10 Meat Flavor 9/10

“This type of meat is renowned for its beautiful marbling, exquisite sweetlike flavor and intense tenderness”

All steaks are served with béarnaise sauce, red wine gravy, vegetables and herbed French fries

FAMILY STYLE

The Meat Master's specially composed menu served to all at the table. An unforgettable experience! Ask your attendant what is available today.

5 DIFFERENT STARTERS 295:- PP
ALL STEAKS INDIVIDUALLY PRICED

GRILL'S CLASSICS

LAMB ASADO 420:-

Herb and garlic marinated lamb with grilled vegetables.
Served with rouille, red wine gravy and potato gratin

TUNA TEPPANYAKI 420:-

Tuna that you grill at the table. One of Grill's most popular dishes through the years! Served with our Asian sauces and crispy rice

CATCH OF THE DAY, DAILY PRICED

Grilled fish with vegetables, smoked paprika aioli and grilled lemon

WOOD FIRED BEETROOT 265:-

With pickled onions, goat cheese, smoked almonds and browned butter soy sauce

GRILL'S BIFF RYDBERG 425:-

With tenderloin, mustard tarragon butter and potato crisps

GRILL'S TENDERLOIN SALAD 375:-

With semi-dried tomatoes, grilled avocado, watermelon, parmesan and herbed mayonnaise

SIDES

GRILLED HISPI CABBAGE 75:-

GREEN SALAD 65:-

Three kinds of salad leaf, cucumber, yellow onion and vinaigrette

TOMATO SALAD 65:-

Cherry tomatoes, red onions, chives, sherry vinaigrette

GRILLED CORN 75:-

With parmesan and chili mayonnaise

SWEET POTATO FRIES 55:-

GOTLAND POTATOES 50:-

GRILL'S POTATO GRATIN 55:-

JALAPEÑO MAYONNAISE 40:-

CHILI MAYONNAISE 40:-

ROUILLE 40:-

CHIMICHURRI 40:-