

TO YOUR PRE DINNER COCKTAIL

BREAD SERVING 45:- PP
Fresh baked with bone marrow butter

STEAK BITE 95:-
Dry aged smoked striploin with brioche and herbed mayonnaise

BLEAK ROE TARTLET 95:-
With lemon cream, chives and dill

PADRONS 85:-
With sesame seeds

STARTERS

OYSTERS FINE DE CLAIR 120:-
Portion of 3 with pearls of lemon and mignonette
or au gratin with smoked paprika, chili

BLEAK ROE 255:-
Roasted brioche, lemon cream, red onion

MUSHROOM TOAST 175:-
Roasted brioche, pickled chantarelles, parmesan, parsley

GRILL'S LUXURIOUS SKAGEN 245:-
Grilled bread, hand peeled shrimp, bleak roe

RUSTIC STEAK TARTAR HALF 160:- WHOLE 295:-
Amarillo mayonnaise, coriander, bubu-arare,
chili roasted sesame seeds and pickled shimeji

CARPACCIO 225:-
Swedish tenderloin, Parmigiano Vacche Rosso, arugula,
12 year balsamic

GRILLED HALF LOBSTER 335:-
With roasted brioche, crisp salad, rouille and lemon

TIGER PRAWNS 175:-
Pan fried with chili, garlic, lime

WAGYU SLIDER 245:-
With shizo, chili mayonnaise, roasted onions and pickled cucumber

CHARCUTERIES 195:-
A selection of our finest charcuteries

YELLOW BEETS ON THE GRILL 195:-
Browned butter, hollandaise, roasted walnuts, pickled yellow beets

CAVIAR
Baerii 30 gram, 795:-
Oscietra 30 gram, 995:-
With butter fried brioche, red onions and lemon cream

GRILL

FROM THE MEAT BAR

WE STRIVE TO ALWAYS FIND THE ABSOLUTE BEST
QUALITY STEAK TO BE SERVED AT GRILL

RIBEYE 300g 425:-
Tenderness 8/10 Meat Flavor 9/10
Black Angus / Grain feed

TENDERLOIN SWEDISH 200g 435:-
The most tender steak, without fat
Tenderness 9/10 Meat Flavor 9/10

STRIPLOIN WITH FAT CAP 250g 385:-
Tenderness 9/10 Meat Flavor 10/10
Grain feed / World Steak Challenge Winner 2022

BONE-IN STEAK SWEDISH 1000g 1390:-
Tenderness 8/10 Meat Flavor 10/10
Dry aged 21 days, served for 2 people
Ask your waiter for more information

SNAKE RIVER FARMS WAGYU RIBEYE 300g 1290:-
Tenderness 10/10 Meat Flavor 10/10
Black Angus x Japanese Black / USA

WAGYU STRIPLOIN JAPAN 180g 1590:-
Tenderness 10/10 Meat Flavor 9/10
Japanese Black / Japan / Quality A5
This type of meat is renowned worldwide for its beautiful
marbling, exquisite sweetlike flavor and extreme tenderness.

ALL STEAKS ARE SERVED WITH BÉARNAISE SAUCE, RED WINE
GRAVY, VEGETABLES AND HERBED FRENCH FRIES

ADD A TOUCH OF LUXURY

SURF 'N TURF 300:-
Add a half lobster to your steak

24K GOLD 1500:-
Gold plate your steak with 24K gold

FRESH TRUFFLE 200:-
Add fresh truffle to your steak

FAMILY STYLE 995:-

For 2 persons or more. The Meat Master's specially
composed menu served to all at the table. An unfor-
gettable experience! Ask your attendant what is avai-
lable today.

5 DIFFERENT STARTERS PER PERSON
FOLLOWED BY A MIX OF THE DAY'S 3 BEST
CUTS

MAIN COURSE

LAMB ASADO 385:-
Herb and garlic marinated with grilled vegetables, rouille,
red wine gravy and potato gratin

TUNA TEPPANYAKI 410:-
Grilled on our table grill, served with our Asian sauces and
crispy rice

GRILLED COD 385:-
With browned butter hollandaise, hazelnuts, baby potatoes,
vegetables, fried kale

GRILLED CELERIAC 265:-
With roasted garlic mayonnaise, butternut puree,
pickled red onion, hazelnuts

VEGAN TENDERLOIN 325:-
With chimichurri, vegetables, herbed French fries

GRILL'S BIFF RYDBERG 395:-
With Swedish tenderloin, mustard tarragon butter and crispy
potatoes

CAESAR SALAD 245:-
Grilled corn chicken, semi-dried tomatoes, crispy pork
belly, parmesan, caesar dressing

SMALL & DELICIOUS

PARMESAN FRIES 75:-

GREEN SALAD 65:-
Mix of lettuce, cucumber, yellow onion and vinaigrette

TOMATO SALAD 65:-
Grape tomatoes, red onions, chives, sherry vinaigrette

GRILLED CORN 75:-
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:-