

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:-
Lemon cream, red onion, brioche

MUSHROOM TOAST 175:-
Pickled mushrooms, parmesan, parsley, brioche

GRILL'S LUXURIOUS SKAGEN 245:-
Hand peeled shrimp, bleak roe, brioche

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:-
Crisp salad, rouille, lemon, brioche

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

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

CHARCUTERIES 195:-
A selection of our finest charcuteries

YELLOW BEETS ON THE GRILL 165:-
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

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:-/p

For 2 persons or more. 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 PER PERSON
FOLLOWED BY A MIX OF THE DAY'S 3 BEST
CUTS

MAIN COURSE

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

TUNA TEPPANYAKI 410:-
Grilled on our table grill, served with 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

CORN 75:-
Grilled corn strip 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:-

BEER

DRAFT 30/40 CL

BROOKLYN LAGER Brooklyn Brewery, USA 87:- / 97:-
J.A.C.K Nya Carnegiebryggeriet, Sweden 87:- / 97:-
CARLSBERG EXPORT Carlsberg, Denmark 77:- / 87:-
BIRRA PORETTI Birrificio Angelo Poretti, Italy 87:- / 97:-

BOTTLE 33 CL

BROOKLYN IPA Brooklyn Brewery, USA 98:-
CARLSBERG HOF Carlsberg, Denmark 87:-
HANAIEI IPA Kona, USA 99:-
HOPPY DAZE Nya Carnegiebryggeriet, Sweden 99:-
SAPPORO Sapporo Beer, Japan 92:-
HITACHINO RED RICE ALE Naka, Japan 109:-
100W IPA Nya Carnegiebryggeriet, Sweden 99:-
STAROPRAMEN Staropramen a.s, Czech Republic 97:-
1664 BLANC Kronenbourg, France 97:-
GLUTEN FREE BEER 84:-

CIDER

SOMERSBY PEAR Carlsberg, Denmark 97:-
LA CIDRAIE Normandy, France 97:-

WINE BY GLASS

BUBBLY

MULDERBOSCH CHENIN BLANC South Africa 145:-
PERRIER-JOUËT BLANC DE BLANC France 191:-

WHITE

DR. LOOSEN BLUE SLATE DRY RIESLING Germany 160:-
LA BUSE DAL LÔF SAUVIGNON Italy 155:-
CHÂTEAUNEUF-DU-PAPE BLANC France 220:-
SIX RIDGES CHARDONNAY USA 189:-

RED

NATIVA SYRAH BLEND Chile 145:-
MOTTO ZINFANDEL USA 165:-
ERNIE ELS CABERNET SAUVIGNON South Africa 225:-
ST. HUGO BAROSSA SHIRAZ Australia 225:-
YSIOS TEMPRANILLO Spain 200:-
VALPOLICELLA RIPASSO Italy 175:-
INDÓMITO MALBEC Argentina 165:-
ECHEVIN CÔTES DU RHÔNE VILLAGES France 165:-
NUITON-BEAUNOY PINOT NOIR France 165:-

GRILL

DRINKS

SIGNATURE COCKTAILS 170:-

KICKASS MARGARITA Spicy (!!!)
Mezcal, Cointreau, chilli, lime

GRILL'S OLD FASHIONED Stiff and slightly sweet
Bourbon, orange, Angostura Bitter

BLOODY SOUR Fresh and bloomy
Whiskey, Crème de Griotte, cherry, lemon, egg-white

WINTER'S APPLE Refreshing and sweet
Vodka, Apple Sourz, apple juice, cinnamon, sparkling wine

GIN & YANG Sweet and sour
Beefeater Gin, lytchee, lemon, elderflower, ginger

LINGONBERRY MOJITO Sour and refreshing
Havana Club 3 Rom, lingon berry, lime, mint

LIMONCELLO SLUSH Perfect after the food
Limoncello, sugar, lemon

MOCKTAILS 85:-

YANG (WITHOUT GIN)
Lytchee, elderflower, ginger and lemon

FOREST LEMONADE Tart and fruity
Blueberry och lemon topped with spruce tonic

ALCOHOL FREE

ALCOHOL FREE BEER 65:-
ÄPPELCIDER Golden Cider Company, Sweden 95:-
ÄPELMUST Golden Cider Company, Sweden 95:-
SOMERSBY PÄRON Carlsberg, Denmark 75:-
SOFT DRINKS 45:-