

GRILL

GROUP MENUS

Please note that the whole party choose one and the same menu. Don't forget to let us know about any allergies or special diets.

MEAT 670:-

GRILL'S TOAST SKAGEN

Roasted bread, hand peeled shrimp

STRIPLOIN

Grain Feed 250g, with bearnaise, red wine gravy, vegetables, herbed French fries

CREMÉ BRÛLÉE

Wine package: Dr. Loosen Riesling, Indomito Malbec, Moscato d'Asti 410:-

FISH 650:-

MUSHROOM TOAST

Roasted brioche, pickled chantarelles, parmesan, parsley

GRILLED COD

With hollandaise on browned butter, hazelnuts, baby potatoes, vegetables, fride kale

CREMÉ BRÛLÉE

Wine package: Gruner Veltliner, Châteauneuf Blanc, Sauternes 460:-

VEGETARIAN 495:-

YELLOW BEETS ON THE GRILL

Hollandaise on browned butter, roasted walnuts, pickled yellow beets

GRILLED CELERIAC

With roasted garlic mayonnaise, butternut puree, pickled red onion, hazelnuts

ICE CREAM AND SORBET

Wine package: La Buse Sauvignon Blanc, Bourgogne Pinot Noir, Royal Tokaji 395:-

GRILL DELUXE 2500:-

OSCIETRA CAVIAR

With butter fried brioche, red onions, lemon cream

GRILL HALF LOBSTER

With roasted brioche, salad, rouille, lemon

WAGYU TENDERLOIN JAPAN

Tenderness 10/10 Meat flavor 9/10

Japanese Black / Quality A5

Wagyu is renowned worldwide for it's beautiful marbling, exquisite sweetlike flavor and extreme tenderness

BERRY CRUMB PIE

With vanilla ice cream

Wine package: Blanc de Blancs, Six Ridges Chardonnay, SA Cabernet, Tawny Port 685:-