

TO YOUR PRE DINNER COCKTAIL

- STEAK BITE 98:-**
Dry aged smoked striploin with brioche and herbed mayonnaise
- BLEAK ROE TARTLET 98:-**
With lemon cream, chives and dill
- PADRONS 85:-**
With sesame seeds

STARTERS

- OYSTERS FINE DE CLAIR 125:-**
Portion of 3 with pearls of lemon and mignonette or au gratin with smoked paprika, chili
- BLEAK ROE 255:-**
Lemon cream, red onion, brioche
- GRILLED WHITE ASPARAGUS 195:-**
Beurre blanc, fried rye bread, trout roe
- GRILL’S LUXURIOUS SKAGEN 245:-**
Hand peeled shrimp, bleak roe, brioche
- RUSTIC STEAK TARTAR HALF 165:- WHOLE 295:-**
Amarillo mayonnaise, coriander, bubu-arare, chili roasted sesame seeds and pickled shimeji
- CARPACCIO 225:-**
Swedish tenderloin, Parmigiano Vacche Rosso, arugula, pine nuts, balsamic
- GRILLED HALF LOBSTER 325:-**
Crisp salad, rouille, lemon, brioche
- TIGER PRAWNS 178:-**
Pan fried with chili, garlic, lime
- WAGYU SLIDER 245:-**
Shizo, chili mayonnaise, roasted onions and pickled cucumber
- CHARCUTERIES 245:-**
A selection of our finest charcuteries, recommended for 1-2 persons
- ARTICHOKE 168:-**
Truffle creme, grilled lemon
- CAVIAR**
Baerii 30 gram, 800:-
Oscietra 30 gram, 1000:-
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 Tenderness 8/10 Meat Flavor 9/10 Black Angus / Grain feed	300g	425:-
TENDERLOIN SWEDISH The most tender steak, without fat Tenderness 9/10 Meat Flavor 9/10	200g	435:-
STRIPLOIN WITH FAT CAP Tenderness 9/10 Meat Flavor 10/10 Grain feed	250g	385:-
BONE-IN STEAK SWEDISH Tenderness 8/10 Meat Flavor 10/10 Dry aged 21 days, served for 2 people Ask your waiter for more information	1000g	1395:-
SNAKE RIVER FARMS WAGYU RIBEYE 300g Tenderness 10/10 Meat Flavor 10/10 Black Angus x Japanese Black / USA		1295:-
WAGYU STRIPLOIN JAPAN 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.	180g	1595:-
ALL STEAKS ARE SERVED WITH BÉARNAISE SAUCE, RED WINE GRAVY, VEGETABLES AND HERBED FRENCH FRIES		

ADD A TOUCH OF LUXURY

- SURF ’N TURF 305:-**
Add a half lobster to your steak
- 24K GOLD 1500:-**
Gold plate your steak with 24K gold
- FRESH TRUFFLE 195:-**
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 390:-**
Herb and garlic marinated with chimichurri, grilled vegetables, rouille, red wine gravy and potato gratin
- TUNA TEPPANYAKI 415:-**
Grilled on our table grill, served with Asian sauces and crispy rice
- GRILLED COD 390:-**
With browned butter hollandaise, hazelnuts, baby potatoes, vegetables, fried kale
- TEMPURA FRIED BROCCOLINI 275:-**
Jerusalem artichoke puré, Svecia cheese, grilled avocado
- VEGAN TENDERLOIN 325:-**
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, crispy pork belly, parmesan, caesar dressing
- PARMESAN FRIES 80:-**
- GREEN SALAD 70:-**
Mix of lettuce, cucumber, yellow onion and vinaigrette
- TOMATO SALAD 70:-**
Grape tomatoes, red onions, chives, sherry vinaigrette
- CORN 80:-**
Grilled corn strip with parmesan and chili mayonnaise
- SWEET POTATO FRIES 60:-**
- GOTLAND POTATOES 55:-**
- GRILL’S POTATO GRATIN 60:-**
- JALAPEÑO MAYONNAISE 45:-**
- CHILI MAYONNAISE 45:-**
- ROUILLE 45:-**
- CHIMICHURRI 45:-**

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:-
HANALEI IPA Kona, USA 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:-
G.H. MUMM BRUT MILLÉSIMÉ France 189:-

WHITE

DR. LOOSEN BLUE SLATE DRY RIESLING Germany 167:-
LA BUSE DAL LÔF SAUVIGNON Italy 159:-
CHÂTEAUNEUF-DU-PAPE BLANC France 220:-
SIX RIDGES CHARDONNAY USA 189:-

RED

NATIVA SYRAH BLEND Chile 145:-
MOTTO ZINFANDEL USA 167:-
ERNIE ELS CABERNET SAUVIGNON South Africa 225:-
ST. HUGO GRENACHE SHIRAZ MATARO Australia 223:-
YSIOS TEMPRANILLO Spain 198:-
VALPOLICELLA RIPASSO Italy 175:-
MALBEC Argentina 181:-
ECHEVIN CÔTES DU RHÔNE VILLAGES France 165:-
NUITON-BEAUNOY PINOT NOIR France 171:-



THE FIRE

We as a people have always gathered around it. To warm us, to prepare our meals and for entertainment. At Grill, the fire is always present. It's where our raw materials transform into amazing dishes . It is the fire that spreads the fragrance and brings warmth to our beautiful restaurant, creating the glow that motivates us to deliver a dining experience of the highest quality that is unforgettable. Here at Grill you can and should always feel at home while you delight yourself in new expressions of taste. An evening at Grill is both relaxing and exciting...an event to be enjoyed, remembered and shared.

DRINKS

SIGNATURE COCKTAILS 168:-

FLAMING MARGARITA Sweet and a bit spicy
Tequila, passion fruit, lime, strawberry, jalapeño, sugar

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

APPLE DREAMS Refreshing and sweet
Vodka, Apple Sourz, apple juice, cinnamon, sparkling wine

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

RHUBARB MOJITO Sour and refreshing
Havana Club 3 Rom, rhubarb, 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:-
ÄPPELMUST Golden Cider Company, Sweden 95:-
SOMERSBY PÄRON Carlsberg, Denmark 75:-
SOFT DRINKS 45:-