

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 (served medium)

CREMÉ BRÛLÉE

Wine package: Dr. Loosen Riesling, Indomito Malbec, Sauternes 410:-

FISH 670:-

GRILLED GREEN ASPARAGUS

With grilled trout, cream cheese

GRILLED COD

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

CREMÉ BRÛLÉE

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

VEGETARIAN 650:-

GRILLED GREEN ASPARAGUS

With grilled trout, cream cheese

VEGAN TENDERLOIN

Chimichurri, vegetables, French fries

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:-