

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 lemon, mignonette, tabasco or au gratin with smoked paprika, chili

BLEAK ROE 255:-

Lemon cream, red onion, brioche

GRILLED GREEN ASPARAGUS 195:-

With grilled trout, cream cheese

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

YELLOWTAIL SASHIMI 225:-

Shiso, soya vinaigrette, daikon radish

WAGYU SLIDER 245:-

Shiso, chili mayonnaise, roasted onions and pickled cucumber

CHARCUTERIES 245:-

A selection of our finest charcuteries, recommended for 1-2 persons

ARTICHOKE 175:-

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	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	1395:-
Tenderness 8/10 Meat Flavor 10/10 Dry aged 21 days, served for 2 people Ask your waiter for more information		
WAGYU RIBEYE 300g SNAKE RIVER FARMS		1395:-
Tenderness 10/10 Meat Flavor 10/10 Black Angus x Japanese Black / USA The best ribeye in the world!		
WAGYU STRIPLOIN JAPAN	180g	1595:-
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 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

CRISPY AUBERGINE 275:-

fried aubergine with Jerusalem artichoke puré, Svecia cheese, grilled avocado

VEGAN TENDERLOIN 375:-

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

SMALL & DELICIOUS

PARMESAN FRIES 85:-

GREEN SALAD 75:-

Mix of lettuce, cucumber, yellow onion and vinaigrette

TOMATO SALAD 75:-

Grape tomatoes, red onions, chives, sherry vinaigrette

CORN 80:-

Grilled corn strip with parmesan and chili mayonnaise

SWEET POTATO FRIES 65:-

GOTLAND POTATOES 60:-

GRILL'S POTATO GRATIN 65:-

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 Birrifificio 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

CHENIN BLANC South Africa 145:-
CHAMPAGNE France 189:-

WHITE

RIESLING Germany 167:-
SAUVIGNON Italy 159:-
CHÂTEAUNEUF-DU-PAPE BLANC France 220:-
CHARDONNAY USA 189:-

RED

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

GRILL

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

SAMURAI SANGRIA Fresh and fruity
Sake, lime, lychee, strawberry

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, lychee, 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)
Lychee, 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:-
JACOB'S CREEK UNVINED RIESLING 78:-
JACOB'S CREEK WINES, SOUTH EASTERN
JACOB'S CREEK UNVINED SHIRAZ 78:-
JACOB'S CREEK WINES, SOUTH EASTERN