

GRILL

GROUP MENUS

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

MEAT 725:-

BEEF TATAKI

With herb mayonnaise, pickled onion, roasted onion

GRILL'S TOAST SKAGEN

Roasted bread, hand peeled shrimp

STRIPLOIN

Grain Feed 250g, with bearnaise, red wine gravy, vegetables, herbed French fries (served medium)

CHOCOLATE FONDANT

With white chocolate ice cream and raspberry jam

Wine package: Riesling, Malbec, Sauternes 410:-

FISH 675:-

BLEAK ROE

On wonton with red onion, lemon creme

MUSHROOM TOAST

Roasted brioche, butter creamed mushrooms, pickled chantarelles, mushroom cream

GRILLED COD

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

CREMÉ BRÛLÉE

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

VEGETARIAN 595:-

FRIED MAKI

With chili mayonnaise, roasted garlic, chili sesam

GRILLED YELLOW BEETS

With hollandaise on browned butter, fried cale, roasted hazelnuts

VEGAN TENDERLOIN

Chimichurri, vegetables, French fries

ICE CREAM AND SORBET

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

GRILL DELUXE 2500:-

OSCIETRA CAVIAR

With butter fried brioche, red onions, lemon cream

GRILLED HALF LOBSTER

With roasted brioche, salad, rouille, lemon

WAGYU STRIPLOIN 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

CRUMB PIE

With berries and vanilla ice cream

Wine package: Blanc de Blancs, Chardonnay, Cabernet Sauvignon, Tawny Port 685:-