

# 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

## GRILLS OLIVES 65:-

Garlic, thyme, parsley and olive oil

## GARLIC BREAD 75:-

Baguette with garlic and herb butter

# STARTERS

## OYSTERS FINE DE CLAIR 125:-

Portion of 3 with lemon, mignonette, tabasco

## SMOKED SHRIMPS 175:-

With aioli, lemon, roasted brioche

## BLEAK ROE 255:-

Lemon cream, red onion, brioche

## MUSHROOM TOAST 185:-/WITH BLEAK ROE 285:-

Roasted brioche, butter creamed chantarelles and parmesan

## 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 195:-

With garlic and chili butter, lemon, brioche

## WAGYU SLIDER 245:-

Mini burger with shiso, chili mayonnaise, roasted onions and pickled cucumber

## CHARCUTERIES 245:-

A selection of our finest charcuteries,

## 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:-  
Black Angus / Grain feed

**TENDERLOIN SWEDISH** 200g 435:-  
The most tender steak, without fat

**STRIPLOIN WITH FAT CAP** 250g 385:-  
Grain feed

**BONE-IN STEAK SWEDISH** 1000g 1395:-  
Dry aged 21 days, served for 2 people  
Ask your waiter for more information

**WAGYU RIBEYE 300g SNAKE RIVER FARMS** 1395:-  
Black Angus x Japanese Black / USA  
The best ribeye in the world!

**WAGYU STRIPLOIN JAPAN** 180g 1595:-  
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 KITCHENS 3  
FAVOURITES

# 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 fried maki rolls

## GRILLED COD 390:-

With browned butter hollandaise, hazelnuts, baby potatoes, vegetables, fried kale

## CRISPY AUBERGIN 295:-

with pumpkin puree, svecia cream, herb salad, pickled onions

## 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

## BOUEF BOURGUIGNON 345:-

Short ribs, Jerusalem artichoke, pork belly, mushrooms, pearl onion

# 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 RIBS 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:-  
HANAIEI 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

SPUMANTE Italien 145:-  
CHAMPAGNE France 189:-

### WHITE

RIESLING Germany 186:-  
SAUVIGNON BLANC Italy 167:-  
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 203:-  
VALPOLICELLA RIPASSO Italy 175:-  
MALBEC Argentina 181:-  
CÔTES DU RHÔNE VILLAGES France 179:-  
PINOT NOIR France 199:-

# 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 170:-

KICKASS MARGARITA Sweet and a bit spicy  
Mezcal, mango, lime, chili, agave

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

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

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

LINGONBERRY MOJITO Sour and refreshing  
Havana Club 3 Rom, lingonberry, 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

STRAWBERRY HEAVEN  
Strawberry, lime, sprite

### 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