

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:-

MINI STEAK TARTAR

Amarillo mayonnaise, coriander, bubu-arare, chili roasted sesame, seeds and pickled shimeji

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: Riesling, Malbec, Sauternes 450:-

FISH 675:-

BLEAK ROE

On wonton with red onion, lemon creme

GRILLED WHITE ASPARAGUS

With wild garlic mayonnaise, butter fried levain, pickled cucumber

GRILLED COD

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

CHOCOLATE FONDANT

With white chocolate ice cream and raspberry jam

Wine package: Brut Champagne, Chardonnay, Tokaji 460:-

VEGETARIAN 595:-

FRIED MAKI

With chili mayonnaise, roasted garlic, chili sesame

GRILLED YELLOW BEETS

With browned butter hollandaise, fried kale, roasted hazelnuts

VEGAN TENDERLOIN

Chimichurri, vegetables, French fries

ICE CREAM AND SORBET

Wine package: Chardonnay, Pinot Noir, Moscato D'Asti 450:-

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 its beautiful marbling, exquisite sweetlike flavor and extreme tenderness

SMASHED CINNAMON BUN

With caramelized nuts and vanilla ice cream

Wine package: Blanc de Blancs, Chardonnay, Cabernet Sauvignon, Sauternes 725:-