

TO YOUR PRE DINNER COCKTAIL

CORN RIBS 80:-

Grilled corn strip with chili mayonnaise and parmesan

BLEAK ROE BITE 98:-

With lemon cream, chives and dill

PADRONS 85:-

With sesame seeds

MARINATED OLIVES 65:-

Garlic, thyme, parsley and olive oil

GARLIC BREAD 90:-

With garlic- and herb butter, parmesan

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, freshly roasted blini

FRIED BURRATA 185:-

With semi dried tomatoes, grilled tomato, pickled green tomato, pesto rosso, silver onion, balsamico glaze

GRILLED WHITE ASPARAGUS 195:-

ADD BLEAK ROE 295:- OR BAERII CAVIAR 695:-

With trout roe, wild garlic mayonnaise, butter fried levain, pickled cucumber

GRILLS TOAST SKAGEN 245:-

Hand peeled shrimps, smoked shrimps, bleak roe, brioche

RUSTIC STEAK TARTAR HALF 165:- WHOLE 295:-

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

CARPACCIO 225:-

Swedish tenderloin, parmesan cream, arugula, pine nuts, balsamico pearls

GRILLED HALF LOBSTER 325:-

Crisp salad, rouille, lemon, levain bread

TIGER PRAWNS 195:-

With garlic and chili butter, lemon, levain bread

CAVIAR

Baerii 30 gram, 800:-

Oscietra 30 gram, 1000:-

With freshly roasted blini, 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 Black Angus / Grain feed	300g	435:-
TENDERLOIN SWEDISH The most tender steak	200g	435:-
STRIPLOIN WITH FAT CAP World Steak Challenge winner	250g	395:-
BONE-IN STEAK SWEDISH Dry aged 21 days, served for 2 people Ask your waiter for more information	1000g	1395:-
WAGYU RIBEYE 300g SNAKE RIVER FARMS Black Angus x Japanese Black / USA The best ribeye in the world!		1395:-
WAGYU STRIPLOIN KAGOSHIMA Japanese Black / Japan / Quality A5 This type of meat is renowned worldwide for its beautiful marbling, exquisite sweetlike flavor and extreme tenderness.	180g	1595:-
WAGYU TOMAHAWK KING RIVER Japanese Black / Australia / Quality A5 Noble cut of Australian fullblooded wagyu Ribeye on the long bone	900g	2595:-

ALL STEAKS ARE SERVED WITH BÉARNAISE SAUCE, RED WINE GRAVY 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. Specially composed menu by our chef, served to all at the table. Ask your waiter what is available today.

5 DIFFERENT STARTERS PER PERSON
FOLLOWED BY A MIX OF THE KITCHENS
3 FAVOURITE 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 fried maki rolls

GRILLED COD 390:-

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

CRISPY AUBERGINE 295:-

With butternut puree, svecia cream, herb salad, grilled avocado, pickled onions

VEGAN TENDERLOIN 375:-

Chimichurri, vegetables, herbed French fries

GRILL'S BIFF RYDBERG 395:-

With Swedish tenderloin, dijon- and tarragon butter, egg yolk and crispy potatoes

CAESAR SALAD 245:-

Grilled chicken, crispy pork belly, parmesan, caesar dressing

SMALL & DELICIOUS

PARMESAN FRIES 85:-

GREEN SALAD 75:-

TOMATO SALAD 75:-

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 159:-
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

CABERNET SAUVIGNON France 145:-
ZINFANDEL USA 167:-
CABERNET SAUVIGNON South Africa 225:-
SHIRAZ Australia 223:-
TEMPRANILLO Spain 203:-
VALPOLICELLA RIPASSO Italy 183:-
MALBEC Argentina 181:-
CÔTES DU RHÔNE VILLAGES France 199:-
PINOT NOIR France 199:-

ALCOHOL FREE

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

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:-

DRINK OF THE MONTH

Ask your waiter what we serve for tonight

MANGO LOCO Fresh and well balanced
Vodka, Tequila, lime, mango juice, mango foam

SINGAPORE SLING Refreshing and fruity
Pineapple, lime, gin, Cointreau, Bénédictine

GRILL'S OLD FASHIONED Stiff and slightly sweet
Bourbon, orange, Angostura Bitter

WHISKEY SOUR Round and sour
Bourbon, lemon, sugar,
egg-white, Angostura Bitter

RASPBERRY PASSION Fruity and Sour
Rum, lemon, raspberry syrup, passion syrup,
raspberries, Red Bull pink edition

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

RHUBARB MOJITO Sour and refreshing
Havana Club 3 Rom, rhubarb, lime, mint

ELDERFLOWER SLUSH Perfect after the food
St Germain, sugar, lemon

MOCKTAILS 85:-

YANG (WITHOUT GIN)
Lychee, elderflower, ginger and lemon

MANGO EXPLOSION A bit spicy
Mango, lime, sugar, chili

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:-