

# TO YOUR PRE DINNER COCKTAIL

**CORN RIBS 85:-**  
Grilled corn strips, chili mayonnaise, parmesan

**BLEAK ROE BITE 98:-**  
Lemon cream, chives, dill

**PADRONS 85:-**  
Fried with sesame seeds

**MARINATED OLIVES 75:-**  
Garlic, thyme, parsley, olive oil

**GARLIC BREAD 95:-**  
Garlic, herb butter, parmesan

**BBQ SMOKED PORK BELLY 95:-**

## STARTERS

**OYSTERS FINE DE CLAIRE 135:-**  
Portion of 3, lemon wedge, mignonette, tabasco

**WOOD-FIRED MARROW BONE 165:-**  
**Add Baerii caviar 485:-**  
Caramelised onion, butter-fried levain

**SMOKED SHRIMPS 185:-**  
Aioli, lemon wedge, roasted brioche

**BLEAK ROE 265:-**  
Lemon cream, red onion, crispy potato terrine

**FRIED BURRATA 185:-**  
Semi dried tomatoes, grilled tomatoes, pickled green tomatoes, pesto rosso, silver onion, balsamico glaze

**GRILLED GREEN ASPARAGUS 185:-**  
Browned butter hollandaise, parmesan crisp, watercress, grilled lemon wedge

**GRILL’S TOAST SKAGEN 245:-**  
Hand peeled shrimps, smoked shrimps, bleak roe, brioche

**RUSTIC STEAK TARTAR HALF 185:- WHOLE 295:-**  
Amarillo mayonnaise, cilantro, bubu-arare, chili roasted sesame seeds,pickled shimeji, pickled silver onion

**CARPACCIO 235:-**  
Grain fed tenderloin, parmesan cream, arugula, pine nuts, balsamico pearls

**HALF LOBSTER AU GRATIN 345:-**  
Crisp salad, rouille, lemon, levain bread

**TIGER PRAWNS 195:-**  
Garlic-chili butter melt, lemon, levain bread

**CAVIAR**  
Baerii 30 gram, 800:-  
Oscietra 30 gram, 1000:-



## FROM THE MEAT BAR

WE STRIVE TO ALWAYS FIND THE ABSOLUTE BEST  
QUALITY STEAK TO BE SERVED AT GRILL

<b>RIBEYE</b> Black Angus / Grain fed	<b>300g</b>	<b>445:-</b>
<b>TENDERLOIN</b> The most tender steak / Grain fed	<b>200g</b>	<b>445:-</b>
<b>STRIPLOIN with fat cap</b> World’s Steak Challenge winner	<b>250g</b>	<b>405:-</b>
<b>BONE-IN STEAK SWEDISH</b> Dry aged 28 days / suggested for 2 people Check the display and see what is available or ask the wait staff to present our meat board	<b>1000g</b>	<b>1435:-</b>
<b>WAGYU RIBEYE</b> KING RIVER Japanese Black / Australia With pronounced marbling and a round flavor profile	<b>300g</b>	<b>1495:-</b>
<b>WAGYU RIBEYE</b> SNAKE RIVER FARMS Black Angus x Japanese Black / USA The perfect blend of meat flavour and tenderness	<b>300g</b>	<b>1475:-</b>
<b>WAGYU STRIPLOIN</b> KAGOSHIMA Japanese Black / Japan / Quality A5 This type of meat is renowned worldwide for its beautiful marbling, exquisite sweetlike flavor and extreme tenderness.	<b>180g</b>	<b>1595:-</b>
<b>WAGYU TOMAHAWK</b> KING RIVER Japanese Black / Australia / suggested for 2 people Noble cut of Australian fullblooded wagyu Ribeye on the long bone	<b>900g</b>	<b>2595:-</b>

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 395:-**  
Herb and garlic marinated with chimichurri, grilled vegetables, rouille, red wine gravy, potato gratin

**TUNA TEPPANYAKI 415:-**  
Grilled by you at the table, served with Asian sauces, fried maki roll

**GRILLED COD 395:-**  
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 425:-**  
Chimichurri, vegetables, herbed French fries

**GRILL’S BIFF RYDBERG 395:-**  
With Swedish tenderloin, dijon- and tarragon butter, egg yolk, caramelised onion, crispy potatos

**CAESAR SALAD 265:-**  
Grilled chicken, crispy pork belly, parmesan, caesar dressing

## SMALL & DELICIOUS

**PARMESAN FRIES 95:-**

**GREEN SALAD 85:-**

**TOMATO SALAD 75:-**

**SWEET POTATO FRIES 75:-**

**GOTLAND POTATOES 60:-**

**GRILL’S POTATO GRATIN 75:-**

**JALAPEÑO MAYONNAISE 45:-**

**CHILI MAYONNAISE 45:-**

**ROUILLE 45:-**

**CHIMICHURRI 45:-**

**WILD GARLIC MAYONNAISE 45:-**

**GARLIC MAYONNAISE 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 82:- / 92:-

BIRRA PORETTI Birrifificio Angelo Poretti, Italy 87:- / 97:-

### BOTTLE 33 CL

BROOKLYN IPA Brooklyn Brewery, USA 100:-

CARLSBERG HOF Carlsberg, Denmark 89:-

HANALEI IPA Kona, USA 101:-

SAPPORO Sapporo Beer, Japan 94:-

HITACHINO RED RICE ALE Naka, Japan 161:-

100W IPA Nya Carnegiebryggeriet, Sweden 101:-

STAROPRAMEN Staropramen a.s, Czech Republic 99:-

1664 BLANC Kronenbourg, France 99:-

GLUTEN FREE BEER 86:-

### 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:-

CHÂTEAUNEUF-DU-PAPE BLANC France 220:-

SAUVIGNON BLANC Italy 167:-

CHARDONNAY USA 189:-

### RED

ZINFANDEL USA 167:-

CABERNET SAUVIGNON South Africa 225:-

SYRAH Lebanon 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, lemon, mango juice,  
mango syrup, mango foam, tajin

SINGAPORE SLING Refreshing and fruity

Pineapple juice, Angostura Bitter, gin,  
cherry liqueur, grenadine

GRILL'S OLD FASHIONED Stiff and slightly sweet

Bourbon, orange, Angostura Bitter, sugar

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 syrup, 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, lemon, sugar, chili, mango foam

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:-