

SNACKS

BLEAK ROE BITE 98:-
Lemon cream, chives, dill, red onions

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

PORK BELLY STRIPS 95:-
BBQ, pork cracklings, sesame

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

PADRONS 85:-
Sea salt, sesame seeds

GARLIC BREAD 95:-
Garlic herb butter, parmesan

STARTERS

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

WOOD-FIRED BONE MARROW 165:-
Add Baerii caviar 485:-
Caramelised onion, roasted levain

SMOKED SHRIMPS 185:-
Aioli, lemon, roasted garlic bread

BLEAK ROE 265:-
Lemon cream, red onion, roasted brioche

GRILLED YELLOW BEETS 165:-
Brown butter hollandaise, fried kale, roasted hazelnuts

MUSHROOM TOAST 185:-
Mushroom mix, mushroom cream, roasted brioche, parmesan

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

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

CARPACCIO 245:-
Tenderloin, parmesan, arugula, pine nuts, balsamico pearls

HALF LOBSTER AU GRATIN 345:-
Crisp salad, rouille, lemon, roasted garlic bread, garlic butter

TIGER PRAWNS 195:-
Garlic-chili butter, lemon, roasted garlic bread

CAVIAR
Baerii 30 gram, 800:-
Oscietra 30 gram, 1000:-
Roasted brioche, red onions, lemon cream



FROM THE MEAT BAR

STEAKS	M = Meat flavor	T = Tenderness		
RIBEYE	M=7 / T=8	300g	465:-	
Black Angus / Grain Fed				
TENDERLOIN	M=6 / T=9	200g	455:-	
Black Angus / Grain Fed				
STRIPLOIN	M=8 / T=7	250g	405:-	
Black Angus / Grain Fed				
SRF ENTRECÔTE	M=10 / T=10	250g	1585:-	
Japanese Black & Black Angus / USA				
WAGYU STRIPLOIN	M=5 / T=11	180g	1695:-	
Japanese Black / Kagoshima, JPN / A5				

BONE-IN STEAK (Recommended for 2 people)

FROM SWEDEN	M=8 / T=8	1000g	1595:-	
Ask your waiter or check out our meat fridge				
WAGYU TOMAHAWK	M=9 / T=10	1000g	2695:-	
Japanese Black / Australia				
Noble cut of fullblooded wagyu				
RUBIA GALLEGA	M=10 / T=9	1000g	2895:-	
Rubia Gallega / Galicia, Spain				
One of the world’s most flavorful steaks				

SIGNATURE STEAK M=8 / T=8 500g 685:-
Our own dry aged bone-in steak
Recommended for 1 person

ALL STEAKS ARE SERVED WITH BÉARNAISE SAUCE,
RED WINE GRAVY AND HERBED FRENCH FRIES

ADD A TOUCH OF LUXURY

SURF ’N TURF 305:-
Add half a 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
Our chef’s specially composed menu. For 2 people or more. Ask your waiter for more details.

5 DIFFERENT STARTERS PER PERSON
FOLLOWED BY A MIX OF THE KITCHENS
3 FAVOURITE CUTS

MAIN COURSE

LAMB ASADO 405:-
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 brown butter hollandaise, hazelnuts, baby potatoes, vegetables, fried kale

CRISPY AUBERGINE 295:-
With butternut puree, svecia cream, herb salad, grilled avocado, pickled onions, bubu arare

VEGAN TENDERLOIN 425:-
Chimichurri, vegetables, herbed French fries

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

CAESAR SALAD 265:-
Grilled corn-fed chicken, crispy pork belly, parmesan, caesar dressing, croutons

SMALL & DELICIOUS

PARMESAN FRIES 95:- CHILI MAYO 45:-

GOTLAND POTATOES 60:- JALAPEÑO MAYO 45:-

POTATO GRATIN 75:- GARLIC MAYO 45:-

SWEET POTATO FRIES 75:- ROUILLE 45:-

GREEN SALAD 85:- CHIMICHURRI 45:-

TOMATO SALAD 75:-

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 Birrificio 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:-
SAN MIGUEL GLUTENFRI, San Miguel, Spain 86:-
FREEBIRD IPA GLUTENFRI, Basqueland Brewery, Spain 129:-

CIDER

SOMERSBY PEAR Carlsberg, Denmark 97:-
LA CIDRAIE Normandy, France 97:-

WINE BY GLASS

BUBBLY

SPARKLING WINE 145:-
CHAMPAGNE France 189:-

WHITE

RIESLING Germany 186:-
CHÂTEAUNEUF-DU-PAPE BLANC France 220:-
SAUVIGNON BLANC Italy 167:-
CHARDONNAY USA 189:-

RED

ZINFANDEL USA 179:-
CABERNET SAUVIGNON South Africa 225:-
SYRAH Lebanon 223:-
TEMPRANILLO Spain 203:-
VALPOLICELLA RIPASSO Italy 183:-
MALBEC Argentina 181:-
CÔTES-DU-RHÔNE VILLAGES France 172:-
PINOT NOIR France 199:-

NON-ALCOHOLIC

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

Gin, Cherry Liqueur, pineapple juice,
Angostura Bitter, grenadine

GRILL'S OLD FASHIONED STIFF AND SLIGHTLY SWEET

Bourbon, orange, Angostura Bitter, sugar

BLOODY SOUR FRESH AND FLORAL

Bourbon, Crème de Cassis, sugar, lemon
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, lychee and elderflower syrup,
lemon, ginger

LINGONBERRY MOJITO SOUR AND REFRESHING

Havana Club 3 Rom, lingonberry syrup, lime, mint

LIMONCELLO SLUSH PERFECT AFTER THE FOOD

Limoncello, sugar, lemon

MOCKTAILS 85:-

YANG (WITHOUT GIN) SWEET BUT WELL BALANCED

Lychee and elderflower syrup, ginger, lemon

MANGO EXPLOSION A BIT SPICY

Mango syrup, lemon, sugar, chili, mango foam

FOREST LEMONADE FRUKTIG OCH SÖT

Blueberry, lemon, spruce tip syrup

NON-ALCOHOLIC

ALCOHOL FREE BEER 65:-

APPLE CIDER Golden Cider Company, Sweden 95:-
APPLE MUST Golden Cider Company, Sweden 95:-
SOMERSBY PÄRON Carlsberg, Denmark 75:-
SOFT DRINKS 45:-