

# 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 795:-

#### 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 745:-

#### BLEAK ROE

On wonton with red onion, lemon creme

#### GRILLED GREEN ASPARAGUS

Jerusalem artichoke puree, pickled cucumber, marcona almonds, browned butter

#### 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 665:-

#### FRIED MAKI

With chili mayonnaise, roasted garlic, chili sesame

#### BURRATA

Tomato variation, basil pesto, balsamico dressing

#### VEGAN TENDERLOIN

Chimichurri, vegetables, French fries

#### ICE CREAM AND SORBET

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

### GRILL DELUXE 2900:-

#### 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 it's 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:-