

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

FRIED CAULIFLOWER 95:-

With truffle vinaigrette

MARCONA ALMONDS 65:-

STARTERS

OYSTERS FINE DE CLAIRE 135:-

Portion of 3, lemon, mignonette, tabasco
(consumed at your own risk)

WOOD-FIRED BONE MARROW 165:-

Add 30g Baerii caviar 965:-

Caramelised onion, roasted levain

SMOKED SHRIMPS 185:-

Aioli, lemon, roasted garlic bread

BLEAK ROE 285:-

Lemon cream, red onion, roasted brioche

GRILLED GREEN ASPARAGUS 165:-

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

BURRATA 185:-

Tomato variation, basil pesto, balsamico dressing

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

GRILL

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** **415:-**

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=8 **1000g** **2895:-**

Rubia Gallega / Galicia, Spain

One of the world's most flavorful steaks

SIGNATURE STEAK M=10 / T=7 **500g** **845:-**

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 425:-

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 410:-

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

CRISPY AUBERGINE 295:-

Jerusalem artichoke puree, salsa verde, herb salad, grilled avocado, pickled red 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:-

PARMESAN 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:-
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 139:-

CIDER

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

WINE BY GLASS

BUBBLY

SPARKLING WINE 150:-
CHAMPAGNE France 190:-

WHITE

SAUVIGNON BLANC Italy 175:-
RIESLING Germany 190:-
CHARDONNAY USA 195:-
VIOGNIER USA 150:-
CHARDONNAY Chile 150:-

RED

CÔTES-DU-RHÔNE France 180:-
PINOT NOIR France 200:-
VALPOLICELLA RIPASSO Italy 190:-
BAROLO Italy 325:-
TEMPRANILLO Spain 205:-
BLAUFRÄNKISCH Austria 150:-
CABERNET SAUVIGNON SA 250:-
SYRAH Lebanon 225:-
ZINFANDEL USA 200:-
SYRAH/CARIGNAN Chile 150:-
MALBEC Argentina 190:-

NON-ALCOHOLIC

JACOB'S CREEK UNVINED RIESLING 80:-
JACOB'S CREEK UNVINED SHIRAZ 80:-

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

CROWN SOUR FRESH AND FLORAL

Rum, Aperol, pineapple syrup, lemon
egg white, Angostura Bitter

PINK 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

SCARLET MOJITO SOUR AND REFRESHING

Havana Club 3 Rom, rhubarb 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 FRUITY AND SWEET

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:-