

This is our menu for parties of 11 people or more.

Your party is expected to choose a unanimous three-course menu where you choose the same starter, main course & dessert for all guests. Of course, the menu adapts to any allergies. If you eat the Menu Extraordinaire, the menu is served on shared plates. We offer one for all menus wine package for SEK 495. The wine package includes 1 glass of wine for starter, 1 glass of wine for main course and 1 glass of wine for dessert. Please let us know when booking about any allergies. If you have any questions, you are welcome to contact us at info@griffinssteakhouse.se



SNACKS

Hot Dog Extraordinaire.....	155
Pickled mustard seeds & chimichurri mayo	
Crispy Bleak Roe Taco.....	165/2 pcs
Roe from Bottenviken, smetana & pickled red onion	

PRE-DINNER COCKTAILS

Stiggins'.....	185
Plantation pineapple, dry curaçao, lime and pineapple	
Bloody Chili Margarita.....	175
Chiliinfused tequila, lime, agavesyrup & bloodgrape	

STARTERS

Asian Steak Tartar	155
Sesame & chili. Served with gari & soy fried mushrooms	
Beef carpaccio.....	175
Arugula pesto, pine nuts, and Parmesan	
Deep Fried Cauliflower (V).....	145
Ginger, green onion, red chili, chili mayo & honey-sriracha	

MAINS

Portabello steak (VEGAN).....	275	Grilled Tuna (INDIAN OCEAN) 200 g.....	420
Grilled portobello, haricots verts, fried salsify & pumpkin seed salsa		With haricots verts, tomato salad & red wine sauce	
Wagyu Flank (AUS) AACO.....	200 g 435	Flat iron (URUGUAY).....	365
Haricots verts, potato purée & red wine sauce		French Fries & sauce bearnaise	

MENU EXTRAORDINAIRE 945 / P.P

Served to the whole party

GRIFFINS CLASSICS

Asian Steak Tartar - Crispy Bleak Roe Taco - Hot Dog Extraordinaire

MAIN COURSE

Griffins' Mixed Grill

Comes with an extraordinaire mix of sides

DESSERT

Banana Split Extraordinaire

Chocolate sauce, vanilla ice cream, whipped cream, meringue, brownie & caramelized banana

WINE PACKAGE EXTRAORDINAIRE 495 / P.P

MENU MODÉRÉ 695

Beef carpaccio

Arugula pesto, pine nuts, and Parmesan

Wagyu Flank (AUS) AACO

Haricots Verts, potato purée & red wine sauce

Crème Brûlée



DESSERTS

Pecan pie.....	145
With canadian maple syrup and vanilla ice cream	
Crème Brûlée.....	115

Banana Split Extraordinaire.....	165
Chocolate ice cream, whipped cream, meringue, brownie & caramelized banana	

WHITE WINE & BUBBLES

2022 Etna Bianco, Tenuta delle Terre Nere, Italy	850
2021 Leitz Magic Mountain Riesling, Germany	725
2022 Chapelle Royal Chablis, France	925
2021 NAI Albarino, Rias Baixas, Spain	725

Perrier Joüet Grand Brut	195/1095
Cremant de Bourgogne.....	135/745

RED WINE

2019 Chateau Paradis Casseuil, France	975
2020 Terre Magre, Cabernet Franc, Italy	780
2017 Virtus Grand Reserva, Tempranillo, Spain	1050
2019 Collusion, Cabernet Sauvignon, Washington State	1350
2019 Tooth and Nail, Rabble, Zinfandel, California	895
2019 Pine Ridge, Cabernet Sauvignon, Napa Valley MAGNUM	3150