



## Starters

### Bleak roe tacos

Crème fraîche & pickled onions- 105 kr / 2 pcs

### Griffins' assorted charcuteries

Parma Ham, fennel salami,  
parmesan cheese & pickles- 125 kr

### Steak tartar

Sesame seeds & chili. Served with gari  
& soy fried shiitake mushrooms - 115 kr



### Shrimp Salad Extraordinaire

Shrimps, boiled egg, avocado, dill  
red onion, aioli and crisp rye bread - 225 kr



### Tuna Niçoise

Yellowfin tuna, crispy new potatoes,  
haricots verts, egg, nice olives and  
caper mayonnaise - 235kr

### Jersusalem artichoke gnocchi

Green kale, mushrooms browned butter,  
Jerusalem artichoke chips,  
hazel nuts & lingonberries - 195 kr

## STEAKS

**Flank steak** (150 g. origin US) 215 kr  
Buttered corn & chili

**Entrecôte** (250g. origin Sweden) 375 kr  
Black- & rosé pepper

SERVED WITH: Red wine sauce, sauce béarnaise,  
green salad och fries

### BUSINESS LUNCH

*Extraordinaire*

Three courses - 350 SEK

Bleak roe taco  
Flank steak with fries  
Crème Brûlée



### Steak tartar

Beet crumble, green kale, watercress, fried capers  
& mushroom mayonnaise - 210kr

Served with french fries or salad



### GRIFFINS' BURGER\*

*Extraordinaire*

Grilled chuck of beef, cheddar & emmentaler cheese,  
mayonnaise with pickles,  
pickled onions, salad & tomato

Served with french fries or salad

\*Vegetarian or vegan option available

## TODAYS SPECIAL 165:-

### MONDAY

#### Slow cooked chuck

Beans, sour cream, coriander,  
fried potatoes & tortilla chips

### TUESDAY

#### Grilled salmon

Buttered cauliflower, fennel crudité  
& hollandaise sauce

### WEDNESDAY

#### Venison patties

Pickled chanterells, thyme,  
roasted roots vegetables  
& red wine sauce

### THURSDAY

#### Steamed saithe

Beets from Gotland, browned butter,  
capers and potatoes

### FRIDAY

#### Steak minute

Tomatoe salad, french fries  
& bearnaise sauce



### Dessert

Petit four 30kr  
Ice cream/Sorbet 45kr  
Crème brûlée 79kr

