GRIFFINS'
Steakhouse
EXTRAORDINAIRE

Signature COCKTAILS

Stiggins
Plantation pineapple, dry
curaçao, lime, pineapple
& pineapple foam

175 kr

Bloody Chili Margarita
Chili tequila, ginger, lime,
agave sugar, & grape juice

175 kr

Griffins' CLASSICS
165 kr

Old fashion
Bourbon, sugar, cherry,
angostura bitter & orange zest

Negroni
London dry gin,
campari & sweet vermouth

Whiskey sour
Bourbon, lemon juice
sugar & angostura bitter

Southside royal
London dry gin, mint,
lime, sugar & sparkling wine

Tommy's
Olmeca Reposado, lime
& agave syrup

Griffins' COCKTAILS

French Spritz
Bergamot, elderflower, tonic
& sparkling wine
145 kr / non alcoholic 85 kr

Redberry Royal
Gin, sparkling wine, lemon,
rasberry & strawberry
145 kr / non alcoholic 85 kr

Mango Mule
Rum, mango, cucumber,
honey, lime & ginger beer
165 kr / non alcoholic 85 kr

Espresso Martini
Espresso, vodka, coffee liqueur,
Galliano, sugar, coffee foam
& grated chocolate
175 kr

Pink Lemonade
Stockholm Pink Gin, lime, agave,
bloodgrape soda & rosemary
165 kr

Sparkling by the glass

Perrier-Jouët Grand Brut
185 kr

Crémant de Bourgogne
125 kr

GIN & Tonic
185 kr

The Schwartzwald
Monkey 47 gin, rosemary,
orange zest & tonic

Pink Jaguar
Stockholm pink gin, rhubarb,
lemon zest & rhubarb tonic

Gin & Apples
Stockholms Bränneri Gin, green
apple, rosemary & tonic

When in Palermo
Malfy con Arancia gin,
blood orange, thyme
& bloodgrape soda

Limelight
Martin Miller gin, blackberry,
lime, mint & tonic

Beer & Cider

Draught beers
Melleruds Utmärkta Pilsner 4,8% 86 kr
Wisby Sleepy Bulldog 4,8% 96 kr
Mariestads Continental 4,2% 82 kr
Neck Oil Session IPA 4,3% 105 kr

Bottle beers

Lager
Heineken 5,0% 75 kr
Menabrea Bionda 4,8% 82 kr
Wisby Pils 5,0% 82 kr
Organic Lager (Glutenfri) 4,7% 90 kr

Ale
Södra Maltfabriken Empress IPA 6,0% 105 kr
A Ship full of IPA 5,8% 85 kr
Gamma Ray Beavertown Pale Ale 5,4% 95 kr
Stockholm Brewing IPA 6,0% 105 kr
Snublejuice Pale Ale (glutenfri) 4,5% 95 kr

Wit/Weissbier
Paulaner Hefe Weissbier 5,0% 105 kr
Tail of A Whale 4,8% 75 kr

Stout
Firestone Walker Vintage Parabola 13,6% 215 kr
Wisby Stout, Gotlands Bryggeri 5,0% 85 kr
Konrad's Imperial Stout, Lervig 10,4% 125 kr

Sour beers
Stockholm Exotic 5,0% 105 kr
Dugges Mango Mango Mango 4,5% 105 kr
Odd Island Hallon & Passion 4,2% 105 kr

Cider
Boulard Cidre Biologique 4,5% 80 kr
Kivik Fläder EKO 4,5% 70 kr

NON-ALCOHOLIC

Mocktails

Apple Spritz
Jus de Pomme, lemon,
sugar & soda

Aqua Fresca
Peach, pineapple, lime, honey,
mint & soda water

Pick me up
Lemon, ginger, mint, honey,
passion fruit & soda

85kr

Beer & wine
Menabrea Lager 0,0% 55 kr
Melleruds EKO (0,5%) 55 kr
Easy Rider IPA (0,4%) 62 kr
Upside Dawn Golden Ale gluten free 65 kr

Richard Juhlin Blanc de Blancs 95 kr
Richard Juhlin Chardonnay 110 kr
Richard Juhlin Cabernet-Syrah 110 kr

Soda & juice
Coca cola / Coca cola Zero 42 kr
Fanta / Sprite 42 kr
Äppelmust 58 kr
Jus de pomme 85 kr
Bundaberg Ginger Beer 62 kr
Red Bull 48 kr

OYSTERS

Fine de Claire	35 kr
½ dozen Fine de Claire	189 kr

Served with lemon & shallot vinegar

One oyster

and a glass of Champagne - 195 kr

Allergies?
Ask your waiter for help!
*Dishes marked with a * is also available as vegan dishes*

MENU Extraordinai

The perfect way to experience Griffins'
- served to the whole table

Starter

Bleak roe taco, steak tartar,
croquette & our hot dogs

Main course

The best from our grill
Mixed grill with a selection of the best meats our kitchen has to offer. Served with an extraordinarie mix of sides

Dessert

Banana Split served family style

895 kr per guest
Add 2 oysters & 20 g kalix bleak roe
1250 kr per guest

Wine package

Extraordinaire 475 kr

Signatures

Steak tartar
Sesame seeds & chili. Served with gari
& soy fried shiitake mushrooms – 155 kr

Hot dogs
Extraordinaire

Beef sausage with herbs, black pepper ketchup
& rosemary onions.
Beef sausage with red pepper, chipotle mayonnaise
& fried shallots -145 kr

Bleak roe tacos
Smetana & pickled onions 145 kr / 2 st

Menu
GRIFFINS'
- Three courses - 395 kr

Steak tartar
Grilled pork shoulder
Mini crème brûlée

Starters

Kalix bleak roe
Crêpes vonnassienne, smetana,
lemon & onion. 30 gram - 345 kr

Charcuteries & cheese
Tonights selection of charcuteries, gruyère cheese,
pickles & crisp bread - 175 kr

Färö salmon tartar
Diced salmon from Färö, horseradish crème,
chives, lemon & rye crouton - 195 kr

Croquettes
Chèvre, smetana, sea salt & rasberry marmelade - 145 kr

Cauliflower*
Deep fried cauliflower, soy marinated ginger,
red chili & spring onions
served with chili mayonnaise & honey sriracha - 125 kr

** Vegan option available*

Main courses

Grilled artic char

Swedish grilled artic char, butter
fried mangold, browned butter
hollandaise sauce, lemon & potato

295 kr

LOBSTER *Roll*

Lobster, avocado, tomato & mayonnaise.
Served in a brioche bun with french
fries & lemon aioli

395 kr

Fish casserole

Cod, salmon & shrimps in tomato broth
with fennel, dill, mussels & crouton
Served with saffron aioli

295 kr

Grilled Celeriac Steak*

Jerusalem artichoke crème, pickled
celeriac, deep fried oyster mushrooms
& grilled lemon

served with french fries & bearnaise sauce

245 kr

Caesar salad

Grilled chicken, smoked pork belly,
salad, croutons, parmesan cheese &
anchovies

265 kr

GRIFFINS' BURGER *Extraordinaire*

Grilled Swedish chuck roll*, bacon, Väddö
cheddar cheese, pickled cucumber, pickled
onions, tomato & lettuce.
Served with french fries, onions rings &
truffle mayonnaise

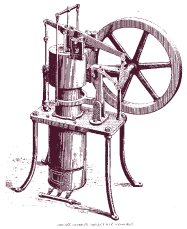
160 gr. 235 kr / 320 gr. 325 kr

CHEF'S BURGER *Smash*

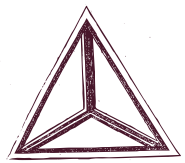
Grilled Swedish chuck roll*, mustard
mayonnaise, pastrami, cheddar cheese, pickled
cucumber, lettuce & sauerkraut
Served with french fries, onions rings
& hamburger dressing

100 gr. 225 kr / 200 gr. 315 kr

** Vegan option available*



STEAKHOUSE EXTRAORDINAIRE



Flank steak (origin USA) Buttered corn & chili	150 gr. 295 kr	250 gr. 395 kr
Beef tenderloin (origin Sweden) Green beans & Café de Paris	150 gr. 445 kr	250 gr. 575 kr
Entrecôte (origin Sweden) Black peppar & Pink pepper	250 gr. 425 kr	350 gr. 535 kr
Chicken fillet (origin Sweden) Thyme, lemon & gremolata	150 gr. 265 kr	With thigh 295 kr
Pork shoulder (origin Sweden) Kohlrabi- & appleslaw	150 gr. 255 kr	250 gr. 295 kr
Iberico secreto (origin Spain) Mojo rojo & parsley	150 gr. 295 kr	250 gr. 395 kr

SERVED WITH: Red wine sauce, bearnaise sauce, green salad and crudité salad

CHOOSE BETWEEN: Potato puree or french fries

GRILLED *Lobster*

Grilled Canadian lobster with garlic butter.
Served with french fries, sallad & aioli

1/2 445 kr 1/1 695 kr

GRILLED *Sirloin steak*

Swedish sirloin steak, tomato salad & red wine sauce
Served with french fries & chipotle bearnaise sauce

250 G **395 kr** / 350 G **495 kr**

DESSERT & CHEESE

Crème Brûlée 115 kr

Chocolate fondant 155 kr
Salty caramell ice cream & hazelnut crunch

Grilled PINEAPPLE*
Coconut ice cream, lime, rum
& chili roasted coconut flakes

145 kr

Baked Lemon- & Meringue cheesecake
Passionfruit coulis & honeycomb

135 kr

ICE CREAM & SORBET

Tonights selection, ask your waiter!

65 kr

** Vegan option available*

BANANA SPLIT *Extraordinaire*

Vanilla ice cream, cherry sorbet,
deep fried banana, brulée banana,
cream, meringue & chocolate sauce

165 kr pp
served family style

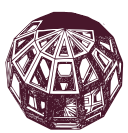
Cheese

Tonights cheese from Androuet, quince marmelade & crisp bread

75 kr

DESSERT WINE

Carmes de Rieussec, Sauternes, France	125 kr
Moscato d'Asti DOC, Italy	85 kr
10 Year Old Tawny Port, Vallado, Portugal	125 kr
Pomino Vinsanto Frescobaldi, Italy	125 kr



COFFEE & TEA

Filter coffee		38 kr
Espresso	singel / double	34 kr / 38 kr
Cappuccino		55 kr
Latte		55 kr

TEA - 55 kr

Earl Grey, Green or Rooibos

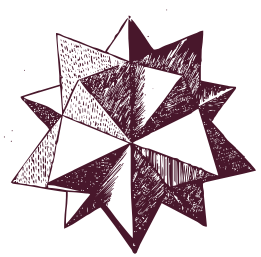
Espresso Martini

Espresso, vodka,
Galliano, kaffelikör,
sugar, coffee foam
& grated chocolate

175 kr

Citronella Della Nonna

Vodka, Limoncello,
Galliano, lemon,
vanilla foam & lemoncurd

165 kr

Chocolate truffle
45 kr