

GRIFFINS' NEW YEAR *Extraordinaire*



STEAK MENU

STARTERS

Steak Tartar

Oscietra Caviar, soy marinated egg yolk, chive mayonnaise and sorrel

Lobster bisque

Classic with lobster tail, lobster claw and cognac

MAIN

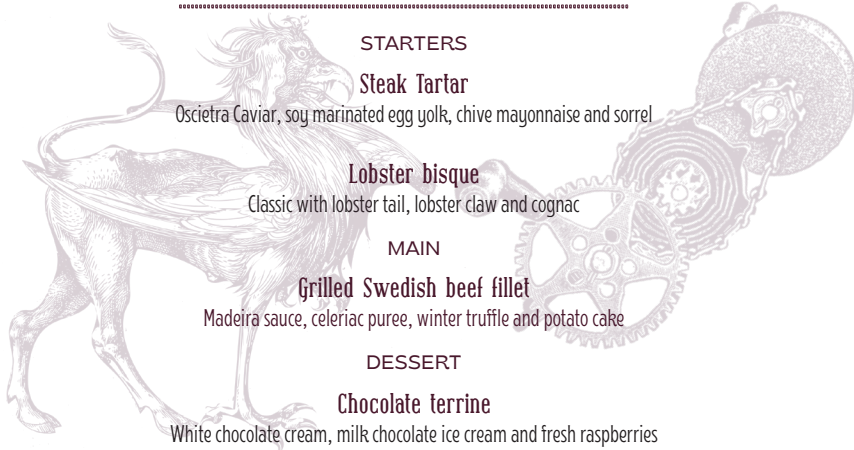
Grilled Swedish beef fillet

Madeira sauce, celeriac puree, winter truffle and potato cake

DESSERT

Chocolate terrine

White chocolate cream, milk chocolate ice cream and fresh raspberries



CHAMPAGNE & SPARKLING

NV Crémante

Bourgogne Brut 125

NV Perrier Joüet

Grand Brut 185

NV Charles Heisieck

Brut 220

*In honor of the evening
we have extra special and
good wines by the glass!*

VEGETARIAN MENU

STARTERS

Beetroot tartar

Chevré foam, locally produced honey from the roof of the Waterfront Building and walnuts

Chestnut soup

Sage, thyme and cream

MAIN

Grilled leeks

Celery puree, roasted artichoke and winter truffle

DESSERT

Chocolate terrine

White chocolate cream, milk chocolate ice cream and fresh raspberries



COCKTAILS 185

Stiggins'

Plantation pineapple, dry curacao, lime, pineapple & pineapple foam

Raspberry Gin Royale

Raspberry, lemon, sugar and crémant

Golden Chili Margarita

Chili infused tequila, lime, ginger, agavesyrup & blood grape juice

Espresso Martini Extraordinaire

Espresso, vodka, galliano, coffee liqueur, coffee foam

ATLANTIC MENU

STARTERS

Atlantic Tartar

Halibut, browned butter flavored with soy, Oscietra Caviar, chive oil and sorrel

Lobster bisque

Classic with lobster tail, lobster claw and cognac

MAIN

Grilled halibut

Champagne sauce, celeriac puree, butter tossed peas and potato cake

DESSERT

Chocolate terrine

White chocolate cream, milk chocolate ice cream and fresh raspberries



DRAUGHT

Melleruds Utmärkta Pilsner 88

Sleepy Bulldog Pale Ale 96

Mariestad Continental 82

Neck Oil Session IPA 105

BOTTLED BEERS

Menabrea Bionda 82

A Ship Full Of IPA 85

Inedit Damm (wheat beer) 95

Wisby Stout 85

Gamma Ray Beavertown 95

IF YOU ARE UNSURE ABOUT ALLERGENS - ASK US!