

À LA CARTE

STARTERS

CRISP BLEAK ROE TACO.....155kr/2st
Smetana & pickled red onion

ASIAN STEAK TARTAR.....165kr
Grilled levain, sriracha, ginger, shiitake ponzu,
chili mayonnaise & fried onions

MAINS

GRIFFINS' BBQ BURGER*
Maple syrup-glazed bacon, cheddar, BBQ sauce,
salad & pickled red onion.....245kr
Served with fries & trufflemayo

*Also available as veganx

PORTABELLO STEAK (VEGAN).....245kr
Grilled portobello, haricots verts, fried shallots &
pumpkin seed salsa

GRILLED TUNA.....325kr
Chimichurri, haricots verts & fries

STEAK TARTARE.....225kr
Cornichons, shallots, capers, chives,
dijon mayonnaise, and cured egg yolk
Serveras med pommes eller sallad

GRIFFINS' BOWL.....230kr
Ponzu-marinated roast beef, cucumber salsa,
radish, soybeans, rice, spring onions,
raw vegetable salad & chili mayo

CAESAR SALAD.....265kr
Grilled Swedish chicken, salad, croutons,
parmesan cheese, bacon, and anchovies

SHRIMP SALAD.....245kr
Shrimp, avocado, tomato, cucumber, radish, aspara-
gus, lemon- and dill mayonnaise

STEAKS

PORK BELLY (SWEDEN).....255kr
Haricots verts, red wine sauce & fries

FLAT IRON 200 G (URUGUAY).....325kr
Tomato salad, bearnaise sauce & fries

ENTRECÔTE 250 G (SWEDEN).....455kr
Haricots verts, bearnaise sauce, green salad & fries

TODAYS SPECIAL 175

MONDAY

Grilled chicken thigh fillet
Broccoli puree, lemon-butter broth, haricots
verts, and herb-roasted potatoes

TUESDAY

Steamed haddock
Sugar snap peas, watercress, tangy dill
velouté, and boiled potatoes

WEDNESDAY

Ground beef patties
Caramelized onions, red wine sauce,
pickled cucumber & boiled potatoes

THURSDAY

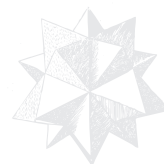
Fish and seafood stew
Tomato, white wine, blue mussels,
prawns, saffron aioli, dill & croutons

FRIDAY

Baked veal picanha
Asparagus, roasted garlic butter, red wine
sauce, and fries

FRIDAY *Special* Flap steak

Haricots verts, red wine sauce, Caesar salad,
and fries



DESSERT

Chocolate truffle.....45kr
Ice cream/Sorbet.....65kr
Mini crème brûlée.....75kr

COFFEE & THÉ

Brewed coffee.....42
Espresso single/double.....38/45
Cappuccino.....55
Latte.....55
Thé, earl grey, green thé, rooibos.....55

Draft beer

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|---------------------------------|-------|
| Melleruds Utmärkta Pilsner 4,8% | 92kr |
| Wisby Sleepy Bulldog 4,8% | 96kr |
| Mariestads Continental 4,2% | 88kr |
| Neck Oil Session IPA 4,3% | 105kr |

Non-alcoholic/Beer/Wine

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|--------------------------------|-------|
| Menabrea Lager 0,0% | 55kr |
| Melleruds EKO (0,5%) | 55kr |
| Easy Rider IPA (0,4%) | 62kr |
| Richard Juhlin Blanc de Blancs | 95kr |
| Alkoholfritt vin rött/vitt | 110kr |
| Läsk/Lättöl | 42kr |
| Äppelmust | 58kr |
| Jus de pomme | 85kr |
| Ginger Beer Budabergs | 62kr |
| Red Bull | 48kr |



*To see the wine list
please ask your waiter*

