

STARTERS, RAW & SNACKS

Griffins' signatur starters since 2010

- Asian steak tartare.....155
Grilled levain, sriracha, ginger, shiitake ponzu, chili mayonnaise & fried onions
- Chrisp bleak roe taco.....2st 165
Bleak roe from Bottenviken, smetana & pickled red onion
- Hot dogs Extraordinaire.....155
Pickled mustard seeds & chimichurri mayo



STARTERS, RAW & SNACKS

- Beef carpaccio.....175
Arugula pesto, pine nuts, and Parmesan
- Fried cauliflower (V).....145
Ginger, scallions, red chili, chili mayonnaise & honey sriracha
- Oyster Fine de Claire.....39/st
With Griffins' hot sauce
- Västerbotten cheese waffle.....175
With butter-fried chanterelles and chives

MAINS

- Mushroom risotto.....295
Seasonal mushrooms, balsamic vinegar & parmesan cheese
- Portabello steak (VEGAN).....275
Grilled portobello, haricots verts, fried salsify & pumpkin seed salsa
- Caesarsallad.....265
Grilled Swedish chicken, smoked pork belly, salad, croutons, Parmesan cheese & anchovies.

- Pork schnitzel.....325
Iberico pork chop on the bone, red wine sauce, garlic butter & fries
- Classic steak tartare.....225
Cornichons, shallots, capers, chives, Dijon mayonnaise & cured egg yolk.
Choose between fries or a green salad.

- Steak Frites (URUGUAY).....325
Sirloin, tomato salad & french fries
- Halibut "Provençale".....455
Grilled halibut, garlic, capers, Taggiasca olives, Piccadilly tomatoes & herbs.
- Griffins' BBQ Burger*.....160 g 245 / 320 g 335
Maple syrup-glazed bacon, cheddar, BBQ sauce, salad & pickled red onion.
*Also available as vegan/vegetarian

MENY EXTRAORDINAIRE 945 / P.P

Served to the whole party

GRIFFINS CLASSICS STARTERS

Asian steak tartare - Crispy bleak roe taco - Hot dog Extraordinaire

MAIN

Griffins' Mixed Grill

Served with an extraordinary mix of sides

DESSERT

Banana Split Extraordinaire

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

WINE PACKAGE EXTRAORDINAIRE 495 / P.P

Mixed Grill (Fr. 4 persons) 495 / p.p

French fries, Béarnaise sauce, red wine sauce, chimichurri & Caesar salad

MENU GRIFFINS'

Asian steak tartare

Grilled levain, sriracha, ginger, shiitake ponzu, chili mayonnaise & fried onions

Pork belly (SWEDEN)

With fries, green salad & red wine sauce

Crème brûlée

445kr

FROM THE GRILL

- | | | |
|---|--|------------------------------------|
| Flat iron (URUGUAY).....200 g 285.....300 g 365 | Entrecôte (SWEDEN)250 g 425350 g 535 | 1/2 Farm chicken (SWEDEN)..... 265 |
| Wagyu Flank (AUS) AACO.....200 g 335300 g 455 | Filét of beef (SWEDEN)150 g 375250 g 545 | Tuna (INDIAN OCEAN).....200 g 310 |
| Served with red wine sauce | | Served with chimichurri |
| Pork belly (SWEDEN)150 g 225250 g 295 | | |
| Served with red wine sauce | | |

GREENS & SALAD

- Haricots verts.....55
- Creamed spinach.....45
- 1/2 grilled corn with chili and parmesan.....45
- Green salad.....35
- Caesar salad.....40

POTATOES & FRIES

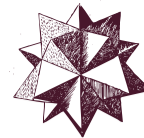
- Grilled sweet potatoe with truffle butter.....65
- Potatoe Gratin.....65
- Potatoe puré.....45
- Farm fries.....55
- Tallow fried farm fries.....60
- Farm fries Caesar salad & Béarnaise sauce.....115

SAUCE & DIP

- Cognac- & pepper sauce.....45
- Béarnaise sauce.....45
- Truffle mayonnaise.....35
- Roasted garlic aioli.....35
- Red wine sauce.....45
- Chimichurri.....45



Signature COCKTAILS



Stiggins

Pineapple on pineapple with pineapple. A daiquiri-like drink with a sweet foam on top

185 kr

Espresso Martini

Extraordinaire

A rich coffee cocktail that has become a classic, with a twist of coffee foam

185 kr

Sparkling

By the glass

Perrier-Jouët Grand Brut
195 kr

Crémant de Bourgogne
135 kr

Sparkling wine
125 kr

GIN & TONIC 185kr

Happy in Härnösand

A slightly herbal gin and tonic with lingonberries, coriander & lemon, with a kick from black pepper

From Sevilla to Bergamo

Both fresh and sweet orange flavor from Tanqueray Sevilla gin & a refreshing finish from bergamot & mandarin soda

Gin & Apples

A balanced flavor of tart green apple, rosemary & Stockholm London dry gin

Vive le Cornichon

Herbal, fresh, and slightly pickled flavor from Mare gin with a nice crisp bitterness

Pink Jaguar

A gin and tonic that brings thoughts of summer, with a fresh taste of rhubarb, lemon & Stockholm Pink Gin

Seasonal Drink 145r

Ask your server about today's delicious drink

Griffins' COCKTAILS

Bloody Chili Margarita 175kr

Chili-infused tequila and blood grapefruit create a great blend in a margarita variation. Tangy and spicy.

Mango Mule 175kr/non alcoholic 95kr

Sweet, ripe mango blended with rum and ginger, rounded off with fresh cucumber and topped with ginger beer

Garden Collins 175kr

A herby version of the classic Collins with a fresh twist of basil

Lowball Apple 165kr

A stiff drink with Calvados, sweetness from vanilla and almond, reminiscent of a delicious apple pie

Angelico Coffee 175kr

Craving something sweet? This is the perfect choice. A nutty dessert drink that pairs perfectly after a meal

Redberry Royal 165kr/non alcoholic 95kr

Sweetness from both raspberries and strawberries with a delightful kick from both gin and bubbles

Lätt Som En Fläder 165kr

With Calvados and elderflower, this makes a perfect start to the dinner. Topped off with a splash of bubbles for extra freshness

Tajin Passion 165kr

With the tangy tajin seasoning on the rim, this provides a nice contrast to the passion fruit and tequila in the glass.

A refreshing and tart margarita

Pineapple Hights 165kr

A sparkling, sweet and refreshing drink with rum and a hint of cachaça, finished with a touch of bitterness from Angostura

Paloma 165kr

The salt on the rim adds a special touch to this refreshing drink with blood grapefruit and tequila

Draft Beer

Melleruds Utmärkta Pilsner 4,8%.....	92kr
Wisby Sleepy Bulldog 4,8%.....	96kr
Mariestads Continental 4,2%.....	88kr
Guest tap.....	105kr

Bottle/Can

Lager

Heineken 5,0%.....	82kr
Menabrea Bionda 4,8%.....	85kr
Wisby Pils 5,0%.....	85kr
Brewski-Helsingbräu (glutenfri) 4,5%.....	95kr

Ale

A Ship Full Of IPA 5,8%.....	85kr
Lervig Lucky Jack APA (glutenfri) 4,7%.....	95kr
Gamma Ray Beavertown Pale Ale 5,4%.....	95kr
To Øl Whir Domination IPA 44cl 6,2%.....	115kr
Apex Helios IPA 44cl 6,5%.....	125kr

Wit/Weissbier

Paulaner Hefe Weissbier 5,0%.....	125kr
Tail Of A Whale 4,8%.....	78kr

Sour beer

Dugges Mango Mango Mango 4,5%.....	105kr
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Stout

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

Cider

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

Mocktails 95kr

Sweet bubbly apple

A sparkling, refreshing drink with non-alcoholic beer, honey & sparkling apple cider

My Sweet Basil

A refreshing non-alcoholic drink with basil and lemon

Pick me up

With ginger, mint & passion fruit, you'll get a real vitamin boost and a great start to your dinner

Non Alcoholic

Beer/wine

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

Soda/juice

Coca cola / Coca cola Zero.....	42kr
Fanta / Sprite.....	42kr
Cold pressed apple juice.....	58kr
Orange juice.....	45kr
Jus de pomme.....	85kr
Bundaberg Ginger Beer.....	62kr
Red Bull.....	48kr

WINE BY THE GLASS

SPARKLING/CHAMPAGNE

NV Perrier-Jouët Champagne.....	195
NV Crémant de Bourgogne.....	135
Sparkling Wine.....	125
Richard Juhlin Blanc de blanc 0%.....	95

WHITE

Muscadet, P. Buisse, Loire.....	125
Touraine Sauvignon Blanc, Loire.....	140
Chablis, Chapelle Royal.....	175
Steinberger Riesling, Trocken, Rheingau.....	155
Talbot, Chardonnay.....	165

RED

Patriale Rosso, Italy.....	125
Langhe Nebbiolo, A. Ballarin, Piemonte.....	185
Grand Renom Merlot, Bordeaux.....	175
Bourgogne Pinot Noir, Champy.....	185
Rioja Reserva, Coto de Imaz.....	145
Perfiles Malbec, Mendoza Trapiche.....	175
Sonoma Cabernet, L. Martini.....	195
Love You Bunches, California.....	195
Don't tell Gary, Shiraz, Victoria.....	155

NON ALCOHOLIC

Richard Juhlin Cabernet Sauvignon.....	110
Richard Juhlin Chardonnay.....	110

