



## 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	

Venison tartare.....	215
Smetana, red onion, chives, bleak roe from Bottenviken & rye crispbread	
Brisket kimchi bundles.....	175
Swedish brisket, kimchi glaze, sesame seeds, gem lettuce & spring onion	
Caviar	
20g Baerii.....	780
30g Oscietra.....	980
Västerbotten waffle, smetana, red onion & chives	

## STARTERS, RAW & SNACKS

Carpaccio on Wagyu from Kagoshima.....	195
Served with parmesan cheese & grated truffle	
Fried cauliflower (V).....	145
Ginger, scallions, red chili, chili mayonnaise & honey sriracha	
Oyster Celine No.4.....	39/st
With Griffins' hot sauce	
Spicy Tuna.....	155
With crispy rice cake & jalapeño mayonnaise	

## 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.	
Venison tenderstrip (NEW ZEALAND).....	350
Truffle-creamed savoy cabbage, red wine sauce & Jerusalem artichoke chips	

Steak Frites (FINLAND).....	325
Sirloin, tomato salad & french fries	
Halibut "Provençale".....	445
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. Served with fries & truffle mayonnaise	
*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

### Extraordinaire Mixed Grill

(For at least 2 people)

585:- p.p

French fries, mashed potatoes, béarnaise sauce, red wine sauce, truffle mayonnaise & green 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

Sirloin (SWEDEN).....	200 g 335.....	300 g 455	Entrecôte (SWEDEN).....	250 g 425.....	350 g 535	1/2 Farm chicken (SWEDEN).....	265
T-Bone steak (SVERIGE) Recommended for 2 people.....	1kg 1300	Filét of beef (SWEDEN).....	150 g 375.....	250 g 545	Tuna (INDIAN OCEAN).....	200 g 310	
Served with red wine sauce		Pork belly (SWEDEN).....		150 g 225.....	250 g 295	Served with chimichurri	
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
Tomato salad.....	55

## POTATOES & FRIES

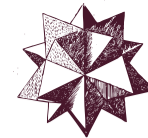
Grilled sweet potatoe with truffle butter.....	65
Potatoe Gratin.....	65
Potatoe puré.....	45
Farm fries.....	55
Tallow fried farm fries.....	60
Farm fries Caesar salad & Bearnaise sauce.....	115

## SAUCE & DIP

Cognac- & pepper sauce.....	45
Bearnaise 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

### Schwartzwald

A gin & tonic with a delicate flavor of rosemary, pink peppercorn, and orange. Pairs perfectly with the German gin Monkey 47.

### 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, Villamont.....	185
Rioja Reserva, Coto de Imaz.....	145
Perfiles Malbec, Mendoza Trapiche.....	175
Sonoma Cabernet, L. Martini.....	195
Don't tell Gary, Shiraz, Victoria.....	155

### NON ALCOHOLIC

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

