

# À LA CARTE

## STARTERS

Chrisp bleak roe taco.....155kr/2st  
Smetana & pickled red onion

Asian steak tartar.....165kr  
Sesame seeds & chili. Served with gari  
& soy-marinated shiitake mushroom

## MAINS

**GRIFFINS' BBQ BURGER\***  
Maple syrup-glazed bacon, cheddar, BBQ sauce,  
salad & pickled red onion.....245kr  
\*Also available as vegan

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

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

**STEAK TARTARE**.....225kr  
Cornichons, shallots, capers, chives,  
dijon mayonnaise, and cured egg yolk  
*Served with fries or salad*

**GRIFFINS' BOWL**.....230kr  
Grilled tuna, cucumber salsa, gari,  
edamame, rice, avocado, raw vegetable salad &  
lemon mayonnaise  
\*Available as vegan with soy marinated & fried tofu  
and vegan chili mayonnaise

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

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

## STEAKS

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

**SIRLOIN STEAK 200 G (FINLAND)**.....325kr  
Tomato salad , bearnaise sauce & fries

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

# TODAYS SPECIAL 175

## MONDAY

### Oven-baked chicken

Goat cheese cream, sugar snap peas,  
red wine jus & roasted potatoes

## TUESDAY

### Baked Salmon

Sugar snaps, browned butter hollandaise,  
lemon & boiled potatoes

## WEDNESDAY

### Wallenbergare

Green peas, shallots, raw lingonberries,  
browned butter & potato purée

## THURSDAY

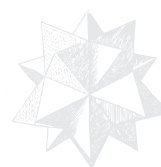
### Fish and seafood stew

Tomato, white wine, blue mussels,  
prawns, saffron aioli, dill & croutons

## FRIDAY 195 kr

### Grilled Flap steak

Potato purée with Västerbotten cheese,  
slow-cooked leek, root vegetable chips  
& lingonberry jus



## DESSERT

Chocolate truffle.....45kr

Ice cream/Sorbet.....65kr

Mini crème brûlée.....75kr

## COFFEE & THE

Brewed coffee.....42

Espresso single/dubble.....38/45

Cappuccino.....55

Latte.....55

Thé, earl grey, grönt, rooibos.....55

## Fatöl

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

## Alkoholfritt/Öl/vin

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*

