



STARTERS, RAW & SNACKS

Griffins' signatur starters since 2010

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

Venison tartare (NEW ZEALAND).....	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 (AD 2CL OF BELVEDERE VODKA +110 KR)	
20g Baerii.....	780
Blini, smetana, red onion, chives & lemon	

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	
Ox cheek croquettes 2st.....	175
With Oscietra caviar, Gruyère, smetana & chives	

MAINS

Mushroom risotto.....	295
Seasonal mushrooms, balsamic vinegar & parmesan cheese	
Portabello steak (VEGAN).....	275
Grilled portobello, haricots verts, fried oyster mushrooms & pumpkin seed salsa	
Caesar salad.....	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 fillet (SWEDEN).....	395
Truffle-stewed savoy cabbage, pulled venison shank, red wine sauce & Jerusalem artichoke chips	

Steak Frites (URUGUAY).....	325
Sirloin, tomato salad & french fries	
Grilled cod loin.....	445
With blue mussel sauce, celeriac purée, fennel, cucumber & green peas	
Griffins' BBQ Burger*.....	160 g 245 / 320 g 335
Maple syrup-glazed bacon, cheddar, BBQ mayonnaise 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

Ocean beef Sirloin (NZ).....	250 g 425	350 g 525
Entrecôte (SWEDEN).....	250 g 435	350 g 535
Filet of beef (SWEDEN).....	150 g 375	250 g 545
Pork belly (SWEDEN).....	150 g 225	250 g 295
Served with red wine sauce		

1/2 Farm chicken (SWEDEN).....	265
Grilled tuna (INDIAN OCEAN).....	200 g 310
Served with chimichurri	

DRY-AGED ON THE BONE	
Club steak 600g (SVERIGE).....	495
Entrecôte 1kg (FINLAND).....	1300
Served with red wine sauce	

GREENS & SALAD

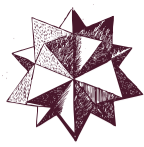
Haricots verts.....	55
Creamed spinach.....	45
Buttered corn with chili and oregano.....	45
Green salad.....	35
Caesar salad.....	40
Tomato salad.....	55

POTATOES & FRIES

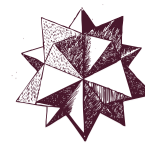
Grilled sweet potatoe with truffle butter.....	65
Potatoe Gratin.....	65
Potatoe puré.....	45
Farm fries.....	55
Tallow fried farm fries.....	60
Farm fries Caesar salad & Bearnaise sauce.....	115

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. Daiquiri-like cocktail with a sweet pineapple foam on top



Espresso Martini

A classic rich coffee cocktail, refined with a delightful coffee foam

GIN & TONIC 185kr



Happy in Härnösand

A slightly herbal GT with lingonberries, coriander & lemon. With a hint of black pepper spice



Sicilian Orange

A sweet and fresh GT with Sicilian gin, blood orange soda & fresh blood orange



Gin & Apples

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



Schwartzwald

A gin & tonic with a fine taste of rosemary, pink peppercorn, & orange. Perfectly paired with the German gin Monkey 47



Pink Jaguar

A GT that brings memories of summer. A fresh taste of rhubarb, lemon & Stockholm Pink Gin

Seasonal Cocktail 145kr

Ask your server about today's delicious drink

GRIFFINS' COCKTAILS 175kr



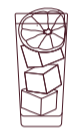
Bloody Chili Margarita

Chili-infused tequila & blood grapefruit make a great mix in a margarita variant. Tart & spicy



Spring Orange

A bubbly seasonal spritz with sweet and fine blood orange, topped with sparkling wine



Grown-up Tea

A smoky tea drink with Japanese whiskey, finished with honey and lemon.



Red Raspberry

A balanced nutty drink with a touch of vanilla.
*Contains almonds



Angelico Coffee

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



Cake walk

Strawberry shortcake in a drink!



Lätt Som En Fläder

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



Tajin Passion

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 Heights

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



Paloma

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

Fatöl

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

Flaska/Burk

Lager

Heineken 5,0%.....	82kr
Menabrea Bionda 4,8%.....	85kr
Wisby Pils 5,0%.....	85kr
Dura Damm Lager (glutenfree) 5,4%.....	85kr

Ale

A Ship Full Of IPA 5,8%.....	85kr
Lervig Lucky Jack APA (glutenfree) 4,7%.....	95kr
Omaka Suntrip Session IPA 4,5%.....	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

Suröl

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

Wisby Stout 5,0%.....	85kr
Lervig, Konrad's Imperial Stout 10,4%.....	125kr

Cider

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

Mocktails 95kr

Sweet bubbly apple

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

Blood orange bubble

A delightful seasonal-inspired drink with blood orange shrub, topped with sparkling apple cider.

Pick me up

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

Red tea lemonade

A slightly more sophisticated bubbly drink made with red tea and lemonade.

Non Alcoholic

Beer/wine

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

Soda/juice

Coca cola / Coca cola Zero.....	42kr
Fanta / Sprite.....	42kr
Äppelmust.....	58kr
Apelsinjuice.....	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
Chablis, Chapelle Royal.....	175

'Earth Garden' Sauv. Blanc, Marlborough.....	145
'Te Arai' Chenin Blanc, Gisborne, Millton.....	175
'Eclipse' Chardonnay, Martinborough, Luna.....	185

RED

Patriale Rosso, Italy.....	125
Langhe Nebbiolo, 'Arcapla' Piedmont.....	185
Sonoma Cabernet, L. Martini.....	195

'Rocky Point' Pinot Noir, Central Otago.....	185
'Stone Paddock' Syrah, Hawke's Bay, Paritua.....	165
Malbec, Decibel, Hawke's Bay.....	185

NON ALCOHOLIC

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

