

STARTERS, RAW & SNACKS



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Griffins´ signatur starters since 2010		
Asian steak tartare (SWEDEN).....	165	
Grilled levain, sriracha, ginger, shiitake ponzu, chili mayonnaise & fried onions		
Crisp bleak roe taco.....2st	175	
Bleak roe from Bottenviken, smetana & pickled red onion		
Hot dogs Extraordinaire (EU).....	155	
2 homemade sausages with dijonnaise, chimichurri mayonnaise & crispy fried onions		
Caviar (AD 2CL OF BELVEDERE VODKA +110 KR)		
20g Baerii.....	780	
Blini, smetana, red onion, chives & lemon		
Oyster Celine No.4.....	42/st	
With Griffins´ hot sauce		
Spicy Tuna.....	165	
Gem lettuce, diced tuna, yuzu, sesame seeds, spring onion, chili, coriander & kimchi mayonnaise		
Carpaccio on Wagyu from Kagoshima.....	195	
Served with parmesan cheese & grated truffle		
Fried cauliflower (V).....	145	
Ginger, scallions, red chili, chili mayonnaise & honey sriracha		
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 (SPAIN).....	355	
Iberico pork chop on the bone, red wine sauce, garlic butter & fries		
Classic steak tartare (SWEDEN).....	150g 275	
Cornichons, shallots, capers, chives, Dijon mayonnaise & cured egg yolk. Choose between fries or a green salad.		
Grilled Arctic char.....	375	
With Sandefjord sauce, rainbow trout roe, crudité's & new potatoes		
Griffins' Burger* (SWEDEN).....160g	245	320g 335
Burger dressing, lettuce, beef tomato, silver onion, bacon, Gruyère cheese, pickles, fries & truffle mayonnaise		
*Also available as vegan/vegetarian		
Steak Frites (URUGUAY).....	355	
Sirloin, tomato salad & french fries		

MENY

EXTRAORDINAIRE 995 / 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)

595:- 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

With fries, green salad & red wine sauce

Crème brûlée

485kr

FROM THE GRILL

DRY-AGED ON THE BONE		
Club steak 600g (SWEDEN).....	545	
Entrecôte 1kg (FINLAND).....	1195	
Served with red wine sauce		
Entrecôte (SWEDEN)250 g	435	350 g 535
Filet of beef (SWEDEN)200 g	435	300 g 545
Pork belly (SWEDEN)150 g	225	250 g 295
Served with red wine sauce		
Served with chimichurri		
Corn-fed chicken thigh (SWEDEN).....		
Grilled tuna (INDIAN OCEAN).....200 g		
345		

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 195kr

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



Espresso Martini 195kr

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

GIN & TONIC 195kr



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 165kr

Ask your server about today's delicious drink

GRIFFINS' COCKTAILS 185kr



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



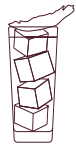
Cake Walk
Strawberry shortcake in a drink!



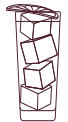
Lätt Som En Fläder
With limoncello and elderflower, this makes a perfect start to the dinner. Topped off with a splash of bubbles for extra freshness



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

Tap beer

Melleruds Utmärkta Pilsner 4,8%.....	92kr
Wisby Sleepy Bulldog 4,8%.....	96kr
Heineken 5.0%.....	88kr
Guest tap.....	105kr

Bottle/Can

Lager

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 Whirl 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

Suor beer

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 EK0 4,5%.....	70kr

Mocktails 105kr

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 EK0 (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.....	58 kr
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.....	165
Talbott, Chardonnay.....	165

RED

Patriale Rosso, Italy.....	125
Langhe Nebbiolo, `Arcaplà` Piedmont.....	190
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 Charddonay.....	110

