

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

IF YOU ARE UNSURE REGARDING ALLERGENS - ASK

TODAYS SPECIAL 175

MONDAY

Grilled chicken

Red curry, coconut cream, charred pak choi,
basmati rice, coriander & roasted onion

TUESDAY

Grilled Salmon

Sugar snaps, browned butter hollandaise,
lemon & boiled potatoes

WEDNESDAY

Wallenbergare

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

THURSDAY

Baked haddock

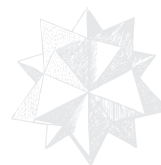
Sandefjord sauce, jalapeño, broccoli & boiled
potatoes

FRIDAY 195 kr

Grilled flank steak

Butter-cooked corn, chili mayonnaise,
Pimientos de Padrón & fries

Ask the staff about the origin of the meat



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

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Fatöl

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

Alkoholritt/Öl/vin

Menabrea Lager 0,0%	55kr
Melleruds EKO (0,5%)	55kr
Easy Rider IPA (0,4%)	62kr
Richard Juhlin Blanc de Blancs	95kr
Alkoholritt 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*

