



SNACKS

Today's selected charcuterie 50g 75:-
Olives 75:-
Marcona almonds 55:-
A piece of cheese 30g 75:-
Pickled cucumber with sour cream, honey & chili flakes 45:-



STARTERS

Griffins´ signatur starters since 2010

Asian steak tartare (SWEDEN) 175
Soy-fried shiitake mushroom, chili mayonnaise, pickled ginger & sesame seeds

Crisp bleak roe taco 2st 175
Bleak roe from Bottenviken, smetana & pickled red onion

Hot dogs Extraordinaire (EU) 165
2 homemade sausages with dijonnaise & roasted onion

Fried cauliflower (V) 155
Ginger, scallions, red chili, chili mayonnaise & honey sriracha

Spicy Tuna 185
Diced tuna, wasabi mayonnaise, chili, coriander, spring onion, wasabi peas & fried rice paper

Burrata 175
Semi-dried tomatoes, browned butter, hazelnuts & Parmesan

Wagyu Carpaccio 195
Parmesan, roasted pine nuts & shaved truffle

30g Bleak roe from Bottenviken 255
Blini, sour cream, chives, pickled silver onion & lemon

Ostron Celine No.4 42/st
With Griffins' hot sauce & mignonette

Foie gras terrine (FRANCE) 295
Duck leg, pistachios, cornichons & clementine marmalade

MAINS

Steak tartare (SWEDEN) 150g 275
Cornichons, shallots, capers, chives, Dijon mayonnaise & cured egg yolk.
Choose between fries or a green salad

Truffle Risotto 295
With shiitake mushrooms, oyster mushrooms, Parmesan & truffle

Grilled Rainbow Trout 375
With golden beets, carrot, browned butter hollandaise & boiled potatoes

Grilled Halibut 455
Lobster sauce, celeriac purée, pickled jalapeño, celeriac & dill-boiled potatoes

MENY

EXTRAORDINAIRE 995 / P.P

Served to at least 2 people in the party

GRIFFINS CLASSICS STARTERS

Asian steak tartare - Crispy bleak roe taco - Hot dog Extraordinaire - Wagyu croquettes

MAIN

Griffins' Mixed Grill

Served with an extraordinary mix of sides

DESSERT

Banana Split Extraordinaire

Chocolate sauce, vanilla ice cream, whipped cream, meringue, strawberry coulis & caramelized banana

WINE PACKAGE EXTRAORDINAIRE 495 / P.P

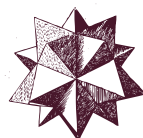


Extraordinaire Mixed Grill

(For at least 2 people)

625:- p.p

French fries, potatoe puré, Béarnaise sauce, red wine sauce, truffle mayonnaise, Caesar salad & tomato salad



FROM THE GRILL

Entrecôte (SWEDEN) 250 g 435 350 g 535

Filet of beef (SWEDEN) 180 g 435 250 g 545

Served with red wine sauce

Sirloin steak (ARGENTINA) 250 g 395 350 g 445

Flank steak (URUGUAY) 200g 325 300g 425

Served with red wine sauce

Spring chicken ca 300g (FRANCE) 315

Grilled tuna (INDIAN OCEAN) 200 g 345

Served with chimichurri

SPECIAL CUTS

LIMITED QUANTITY EACH DAY

Porterhouse steak ca 1kg (SWEDEN) 1250

Club steak ca 450g (SWEDEN) 545

Tomahawk ca 1kg (POLAND) 950

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 & onion salad.....	55

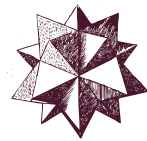
POTATOES & FRIES

Grilled sweet potato with truffle butter.....	65
Potato Gratin.....	65
Potato puré.....	45
French fries.....	55
Tallow-fried Dirty Fries.....	95
Cultured cream, silver onion, chives & Parmesan	

French fries Caesar salad & Bearnaise.....115

SAUCE & DIP

Cognac- & pepper sauce.....	45
Bearnaise sauce.....	45
Truffle mayonnaise.....	40
Roasted garlic aioli.....	40
Red wine sauce.....	45
Chimichurri.....	45
Cafe de Paris butter.....	35



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 Hernösand

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



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 playful gin & tonic, with Stockholm Pink Gin accompanied by rhubarb, lemon & a tonic that knows how to carry itself



Bon Bonbonnet

Fruity & fresh gin & tonic with melon & lemon balm. Inspired by the garden at Château de Bonbonnet, a small nature reserve in southwestern France

Seasonal Cocktail 175kr

Ask your server about today's delicious drink

GRIFFINS' COCKTAILS 185kr



Bloody Chili Margarita

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



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 Patron Silver tequila in the glass. A refreshing and tart margarita



Rabalder

A cocktail that whispers “Welcome to Griffins”, offering you a sweet and tangy start or finish to your dinner



Paloma

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

Tap beer

Melleruds Utmärkta Pilsner 4,8%.....	96kr
Wisby Sleepy Bulldog Pale Ale 4,8%.....	98kr
Heineken 5.0%.....	94kr
Gästkran.....	105kr

Bottle/Can

Lager

Menabrea Bionda 4,8%.....	90kr
Wisby Pils 5,0%.....	90kr
Daura Damm Lager (glutenfri) 5,4%.....	90kr
To øl, 45days organic Pilsner 4,7% 44cl.....	105kr

Ale

A Ship Full Of IPA 5,8%.....	90kr
Lervig Lucky Jack APA (glutenfri) 4,7%.....	105kr
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%.....	85kr
Meteor Blanche 4,7%.....	90kr

Sour beer

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

Wisby Stout 5,0%.....	90kr
Lervig, Konrad's Imperial Stout 10,4%.....	125kr
Liten Stout, Åre Bryggcompagni 25cl, 4,1%..	85kr

Cider

Boulard Cidre Biologique 4,5%.....	95kr
Kivik Fläder EK0 4,5%.....	85kr

Mocktails 105kr

Sweet bubbly apple

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

Strawberry Mojito

A summery classic with mint & strawberry syrup, topped with soda

Pick me up

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

Bittersweet Symphony

As sleek as a tuxedo, this non-alcoholic “cola drink” offers a more mature, tangier charm, rounded off with sweetness from agave

Non Alcoholic

Beer

Menabrea Lager 0,0%.....	55kr
Melleruds EK0 (0,5%).....	55kr
Easy Rider IPA (0,4%).....	62kr
Upside Dawn, Golden ale (Glutenfree) (0.4%)..	65kr

Soda/juice

Coca cola / Coca cola Zero.....	45kr
Fanta / Sprite.....	45kr
Äppelmust.....	58 kr
Orange juice.....	55kr
Jus de pomme.....	85kr
Bundaberg Ginger Beer.....	62kr
Red Bull.....	48kr

WINE BY THE GLASS

SPARKLING/CHAMPAGNE

NV Perrier-Jouët Champagne.....	215
NV Crémant de Bourgogne.....	155
Sparkling Wine.....	145
Richard Juhlin Blanc de blanc 0%.....	95

WHITE

Muscadet, P. Buisse, Loire.....	135
Touraine Sauvignon Blanc, Loire.....	145
Chablis, Louis Moureau.....	195
Steinberger Riesling, Trocken, Rheingau.....	175
Talbott, Chardonnay.....	175

RED

Patriale Rosso, Italy.....	135
Langhe Nebbiolo, 'Arcaplà' Piedmont.....	195
Grand Renom Merlot, Bordeaux.....	175
California Pinot Noir, Ballard Lane.....	175
Rioja Reserva, Coto de Imaz.....	145
PAZ Malbec, Finca Las Moras, Argentina.....	160
Sonoma Cabernet, L. Martini.....	195
Don't tell Gary, Shiraz, Victoria.....	155

NON ALCOHOLIC

Alcohol free red/white.....	110
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