

SNACKS



Charcuterie 50g 75:-  
Olives 75:-  
Gratinated oyster with ponzu mayonnaise,  
Parmesan, and chives 65:-/st

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 2pcs 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**  
Tomatoes, fennel, orange & pistachios

**Truffle croquettes 145**  
Gruyère cheese & truffle mayonnaise

**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

**Slider with duck liver terrine (FRANCE) 265**  
Cornichons & fig marmalade

MAINS

**Griffins' Burger\* (SWEDEN) 160g 265 320g 355**  
Chuck beef, brisket, Gruyère cheese, bacon, iceberg lettuce, silver onion, tomato,  
pickled cucumber & tomato-and-dragon dressing.  
Served with French fries & truffle mayonnaise  
*\*Also available as vegan/vegetarian*

**Steak Frites (URUGUAY) 345**  
Sirloin steak, French fries, Cognac- & pepper sauce

**Iberico schnitzel (SPAIN) 385**  
Anchovy butter, fried capers, French fries & red wine sauce

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

**Grilled Arctic char 385**  
With sugar snap peas, fennel, Sandefjord sauce, trout roe & boiled potatoes

**Butter-fried cod loin 425**  
Cauliflower cream, blue mussel sauce, crispy chorizo & boiled potatoes

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

**Caesar Salad 285**  
Grilled Swedish chicken, smoked pork belly, salad, croutons,  
Parmesan cheese & anchovies.

**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

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

PREMIUM CUTS

LIMITED QUANTITY EACH DAY

**Porterhouse steak ca 1kg (SWEDEN) 1145**

**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
- Zucchini salad with silver onion, Parmesan & thyme.....65

POTATOES & FRIES

- Grilled sweet potato with truffle butter.....65
- Potato Gratin.....65
- Potato puré.....55
- French fries.....55
- Tallow-fried Dirty Fries.....95
- Cultured cream, silver onion, chives & Parmesan
- French fries Caesar salad & Béarnaise.....115**

SAUCE & DIP

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

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 delicate flavor of rosemary and blood orange. Pairs perfectly 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

**A classic gin & tonic 185**

Beefeater gin & Fever tree tonic

GRIFFINS' COCKTAILS 185kr**Cake Walk**

Vodka, apricot liqueur, strawberry syrup & cream  
*Strawberry cake in a drink!*

**Lätt Som En Fläder**

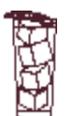
Calvados, Limoncello, elderflower liqueur, lemon, honey & sparkling wine  
*Summery, fresh, sweet and sour*

**Tajin Passion**

Passion fruit, Patrón Silver, Cointreau, honey, lime & Tajin spice  
*Fresh, tangy, with a hint of heat*

**Rabalder**

Stockholm Pink Gin, rhubarb syrup, lemon & sparkling wine  
*Sweet, refreshing*

**Paloma**

Patrón Silver, lime & blood grapefruit soda  
*Classic, fresh, lemonade-like*

**Bloody Chili Margarita**

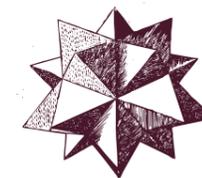
Patrón Silver, blood grapefruit juice, lime, agave, chili & salt  
*Pronounced heat, fresh*

**Citadelle Sanguine**

Citadelle Jardin Gin, dry curaçao, blood orange, lemon & agave  
*Sweet, fresh*

**Seasonal Cocktail 175kr**

Ask your server about today's delicious drink

**Negroni 185**

Beefeater Dry Gin, sweet vermouth & Campari

**Old Fashioned 185**

Four Roses Bourbon, raw sugar, Angostura bitters & orange zest

**Dry Martini 185**

Beefeater dry gin & Noilly Prat dry vermouth

**Angel Face 185**

Beefeater Dry Gin, Boulard Calvados & apricot

**Espresso Martini 185**

Espresso, vodka, Galliano, coffee liqueur, sugar & coffee foam

**Angelico Coffee 185**

Hazelnut liqueur, Baileys, vanilla liqueur, espresso & cream

**Irish Coffee 185**

Jameson Whiskey, coffee, sugar & cream

**Kaffe Karlsson 185**

Baileys, Cointreau, coffee & cream

Tap beer

Melleruds Utmärkta Pilsner 4,8%.....	96kr
Wisby Sleepy Bulldog Pale Ale 4,8%.....	98kr
Heineken 5.0%.....	94kr
Guest tap.....	115kr

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
Death Wheke, Wheat Ale 44cl 5.0%.....	115kr
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

Cider

Pomsi Dry Apple cider 4,5%.....	95kr
Kivik Fläder EKO 4,5%.....	85kr

Mocktails 105kr**Sweet bubbly apple**

Honey, non-alcoholic beer & jus de pomme

**Strawberry Mojito**

Strawberry syrup, lime, sugar, mint & soda

**Pick me up**

Ginger, mint, passion fruit, honey, lemon & soda

**Nollmario**

Non-alcoholic amaro & tonic

Non AlcoholicBeer

Menabrea Lager 0,0%.....	55kr
Melleruds EKO (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.....	58kr
Orange juice.....	55kr
Jus de pomme.....	85kr
Bundaberg Ginger Beer.....	62kr
Red Bull.....	48kr

WINE BY THE GLASSSPARKLING/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, 'Arcapla' 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

Alkohol free red/white.....	110
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