

SNACKS



Marcona almonds 55:-

Olives 75:-

Charcuterie 50g 85:-

Cheddar & jalapeño croquettes, cheddar mayonnaise & cress 2pcs 145:-



STARTERS

Griffins' signatur starters since 2010

Asian steak tartare (SWEDEN) 175

Soy-fried shiitake mushroom, chili mayonnaise, pickled ginger & sesame seeds

Crispy bleak roe taco 2pcs 175

Bleak roe from Bottenviken, smetana & pickled red onion

Hot dogs Extraordinaire (EU) 175

2 homemade sausages with dijonnaise & roasted onion

Burrata 175

Fresh tomatoes, semi-dried tomatoes, nectarine & pistachio pesto

Fried cauliflower (V) 165

Ginger, scallions, red chili, chili mayonnaise & honey sriracha

Spicy Tuna 185

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

Oyster Celine No.4 45/pcs

With Griffins' hot sauce & mignonette

MAINS

Griffins' Burger* (SWEDEN) 160g 265 320g 355Chuck beef, brisket, Gruyère cheese, bacon, iceberg lettuce, silver onion, tomato, pickled cucumber, tomato & tarragon dressing.
Served with French fries & truffle mayonnaise

*Also available as vegan/vegetarian

Steak Frites (URUGUAY) 365

Sirloin steak, French fries, Cognac- & pepper 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

Grilled cabbage 245

With haricots verts, confit pearl onions & chimichurri

Caesar Salad 285Lettuce, croutons, Parmesan cheese & anchovies
Choose between chicken & bacon or hand-peeled shrimpMENY
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 515 / P.P

Extraordinaire Mixed Grill

(For at least 2 people)

655:- p.p

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

FROM THE GRILL

Entrecôte (SWEDEN) 250 g 455 350 g 565**Filet of beef (SWEDEN) 180 g 455 250 g 565**

Served with red wine sauce

Sirloin steak (ARGENTINA) 250 g 395 350 g 495**Iberico Secreto (SPAIN) 200g 325****Club steak ca 450g (SWEDEN) 575**

Served with red wine sauce

Spring chicken ca 300g (FRANCE) 325**Grilled tuna (PACIFIC OCEAN) 200 g 345**

Served with chimichurri

GREENS & SALAD

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

POTATOES & FRIES

Grilled sweet potato with truffle butter.....	65
Potato Gratin.....	65
New potatoes.....	55
French fries.....	55
Tallow-fried Fries.....	75
French fries, Caesar salad & Bearnaise.....	135

SAUCE & DIP

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

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

**Schwarzwald**

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

**Cherry Blossom**

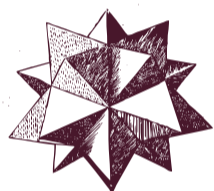
A fresh and elegant gin & tonic with a Japanese twist, featuring Tenjaku Cherry Blossom Gin, Fever Tree tonic, lemon, cherry & mint

A classic gin & tonic 185

Beefeater gin & Fever Tree tonic

Seasonal Cocktail 185kr

Ask your server about today's delicious drink

GRIFFINS' COCKTAILS 195kr**Cake Walk**

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

**Clover Club Garden**

Citadelle Jardin gin, Merlet Framboise, lemon & homemade raspberry syrup
Sweet and tangy with a pronounced raspberry flavor

**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

**Piña Colada**

Bacardi Rum, coconut cream, milk, pineapple & coconut syrup
Sweet, tropical

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

Nordic Sour 185

Lingonberry liqueur, bourbon, ginger, sugar & lemon

Espresso Martini 195

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

Angelico Coffee 185

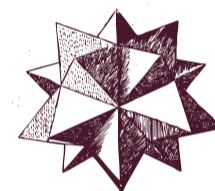
Hazelnut liqueur, Baileys, vanilla liqueur, espresso & cream

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/CanLager

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.....	110kr

Ale

A Ship Full Of IPA 5,8%.....	90kr
Lervig Lucky Jack APA (glutenfri) 4,7%.....	110kr
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%.....	130kr
Death Wheke, Wheat Ale 44cl 5.0%.....	125kr
Meteor Blanche 4,7%.....	95kr

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/Hard Kombucha

Pomsi Dry Apple cider 4,5%.....	95kr
Kivik Elderflower EKO 4,5%.....	85kr
Just Booch, Hard Kombucha (Sweden) 4.2%.....	95kr
(Grape fruit & Hibiskus or Yuzu & Ginger)	

Mocktails 115kr

Raspberry Coconut Cooler
Raspberry, coconut water, lime and coconut cream

Strawberry Mojito
Strawberry syrup, lime, sugar, mint & soda

Pick me up
Ginger, mint, passion fruit, honey, lemon & soda

Rabalder free
Homemade rhubarb syrup, lemon, honey & soda

Non AlcoholicBeer

Menabrea Lager 0,0%.....	55kr
Melleruds EKO (0,5%).....	55kr
Easy Rider IPA (0,4%).....	62kr
Poppels, Hoppy Pale Ale (Glutenfree) (0.3%).....	60kr
Soda/juice	
Coca cola / Coca cola Zero.....	45kr
Fanta zero / Sprite zero.....	45kr
Cold-pressed apple juice.....	58kr
Orange juice.....	55kr
Jus de pomme.....	85kr
Bundaberg Ginger Beer.....	62kr
Red Bull.....	60kr

WINE BY THE GLASSSPARKLING/CHAMPAGNE

NV Perrier-Jouët Champagne.....	215
NV Crémant de Bourgogne.....	155
Sparkling Wine.....	145
Richard Juhlin Blanc de blanc 0%.....	115

WHITE

Muscadet, P. Buisse, Loire.....	145
Touraine Sauvignon Blanc, Loire.....	155
Chablis, Louis Moreau.....	195
Steinberger Riesling, Trocken, Rheingau.....	175
875m Chardonnay, El Coto, Rioja.....	145

RED

Patriale Rosso, Italy.....	145
Langhe Nebbiolo, 'Arcaplà' Piedmont.....	205
Nèprica Primitivo, Tormaresca, Apulia.....	155
Grand Renom Merlot, Bordeaux.....	175
California Pinot Noir, Ballard Lane.....	175
Rioja Reserva, Coto de Imaz.....	155
PAZ Malbec, Finca Las Moras, Argentina.....	160
Sonoma Cabernet, L. Martini.....	205

NON ALCOHOLIC

Alkoholritt red/white.....	115
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