

TODAYS SPECIAL 185

11.00-15.00

Monday

Smoked sausage, mustard, beetroot
& creamed dill potatoes

Tuesday

Crispy fried cod, Danish remoulade sauce, peas,
lemon & french fries

Wednesday

Pan-fried beef patties, onion gravy,
pickled cucumber & mashed potatoes

Thursday

Grilled veal, sweet and sour dill jus, roasted carrots,
onion & potatoes

Friday 195kr

Grilled sirloin steak, red wine sauce, tomato salad,
béarnaise sauce & french fries

BUSINESS LUNCH 375kr

Bleak roe taco
Grilled sirloin steak
Mini crème brûlée

DESSERT

SWEDISH 'CHOKLADBOLL'	25kr
ICE CREAM/SORBET	65kr
MINI CRÈME BRÛLÉE	75kr

COFFEE & THÉ

FILTER COFFEE	46kr
ESPRESSO single/dubble	42/48kr
CAPPUCCINO	57kr
LATTE	62kr
TE, earl grey, green, rooibos	65kr



IF YOU HAVE ANY QUESTIONS REGARDING ALLERGENS,
PLEASE ASK A MEMBER OF OUR STAFF!

À LA CARTE

STARTERS

SPICY TUNA 185kr

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

OYSTER CELINE NO.4 45kr/st

With Griffins' hot sauce & mignonette

CRISP BLEAK ROE TACO 2ST 175kr

Smetana & pickled red onion

ASIAN STEAK TARTARE (SWEDEN) 175kr

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

MAINS

GRIFFINS' BURGER* (SVERIGE) 160g.245kr/ 320g. 355kr

Ground chuck, Gruyère cheese, bacon, iceberg
lettuce, silver onion, tomato, pickled cucumber &
tomato-tarragon dressing.

Served with french fries & truffle mayonnaise

**Also available as vegan*

GRILLED POINTED CABBAGE (VEGAN) 245kr

Haricots verts, confit onions, chimichurri &
French fries

STEAK TARTARE (SWEDEN) 275kr

Cornichons, shallots, capers, chives,

Dijon mayonnaise & cured egg yolk

Served with french fries or salad

GRIFFINS' BOWL* 245kr

Soy-marinated salmon, gari, cucumber salsa,
daikon, edamame, rice, avocado, raw vegetable
salad & ginger mayonnaise

**Avalible as vegan with soy marinated & fried tofu and
vegan chili mayonnaise*

CAESAR SALAD 285kr

Grilled Swedish chicken, lettuce, croutons,
Parmesan, pork belly & anchovies

SHRIMP SALAD 285kr

Shrimp, avocado, tomato, cucumber, radishes,
sugar snap peas & Rhode Island dressing

FROM THE GRILL

TUNA (PACIFIC OCEAN) 375kr

Served with chimichurri, tomato salad & french fries

IBERICO 200G (SPAIN) 345kr

SIRLOIN 200G (URUGUAY) 355kr

ENTRECÔTE 250G (SWEDEN) 455kr

Served with red wine sauce, tomato salad & french fries

Draft beer

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

Non-alcoholic/Beer/Wine

Menabrea Lager 0,0%	55kr
Melleruds EK0 (0,5%)	55kr
Easy Rider IPA (0,4%)	62kr
Richard Juhlin Blanc de Blancs	115kr
Alkoholfritt vin rött/vitt	115kr
Sodas	45kr
Äppelmust	58kr
Jus de pomme	85kr
Ginger Beer Budabergs	62kr



*To see the wine list
please ask your waiter*

