



SNACKS

Olives 75:-

Marcona almonds 55:-

Pickled cucumber, smetana, honey & Aleppo pepper 55:-

Truffle & mushroom croquettes, truffle mayonnaise & Swedish Präst cheese 2pcs 115:-



STARTERS

Asian steak tartare (SWEDEN) 175

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

Cheese & charcuterie 185

Comté, truffle salami, Bayonne ham, cornichons & seed crispbread

Spicy Tuna 185

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

Crispy bleak roe taco 2pcs 175

Bleak roe from Bottenviken, smetana & pickled red onion

Fried cauliflower (V) 165

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

Oyster Celine No.4 45/pcs

With Griffins' hot sauce & mignonette

Hot dogs Extraordinaire (EU) 175

2 homemade sausages with dijonnaise & roasted onion

Griffins' signatur starters since 2010

Lobster roll 185

Lobster, shrimp, dill, chives, ginger & pickled chili

MAINS

Griffins' Burger* (SWEDEN) 160g 265 320 g 355

Chuck 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

Iberico Schnitzel 395

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 435

Chanterelles, blue mussel sauce, crispy fried onions & potato purée

Grilled cabbage 245

With haricots verts, confit pearl onions & chimichurri

Tomato & saffron risotto 295

Baked tomato, Parmesan cheese & Aleppo pepper

Caesar Salad 285

Salad, grilled chicken, bacon, 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 525 / P.P

Extraordinaire Mixed Grill

(For at least 2 people)

695:- p.p

French fries, potato purée, 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

Flanksteak (URUGUAY) 200 g 325 300 g 425

Club steak ca 450g (SWEDEN) 595

Served with red wine sauce

Spring chicken ca 300g (FRANCE) 325

Grilled tuna (PACIFIC OCEAN) 200 g 345

Served with chimichurri

PREMIUM CUTS

Limited availability daily

Porterhouse ca 1kg (SWEDEN) 1450

Dry-aged 21 days

Côte de boeuf ca 800g (FINLAND) 1250

Dry-aged 21 days

Served with tallow-fried french fries, green salad, red wine sauce & bearnaise sauce

GREENS & SALAD

Haricots verts.....	55
Creamed Savoy cabbage with Västerbotten cheese.....	75
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
Potato purée.....	65
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



Minty Black Black

Tanqueray Royal gin, blackberry, mint & lemon bring a fruity & refreshing flavor, with tonic adding a crisp bitterness on the finish



Make No Mistake

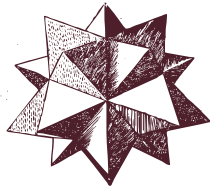
Soft, spicy, fresh & charming Gin & Tonic with Citadelle No Mistake Old Tom gin, cinnamon, nutmeg & orange as the tasting notes

A classic gin & tonic 185kr

Beefeater gin & Fever Tree tonic

Cocktail of the Moment 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



Help Me Up

Bacardi rum, passion fruit, mint, ginger, honey & soda
Fresh, tangy & tropical

Negroni 190

Beefeater Dry Gin, sweet vermouth & Campari

Old Fashioned 190

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

Dry Martini 190

Beefeater dry gin & Noilly Prat dry vermouth

Sloelingroni 190

Monkey 47 sloe gin, Lingari Apertivo Bitter & Antica Formula

Espresso Martini 195

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

Angelico Coffee 190

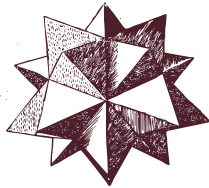
Hazelnut liqueur, Baileys, vanilla liqueur, espresso & cream

Irish Coffee 190

Jameson Whiskey, coffee, sugar & cream

Kaffe Karlsson 190

Baileys, Cointreau, coffee & cream



TAP BEER

Melleruds Utmärkta Pilsner 4,2%.....	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.....	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 EK0 4,5%.....	85kr
Just Booch, Hard Kombucha (Sweden) 4.2%.....	95kr
(Grapefruit & Hibiscus or Yuzu & Ginger)	

Mocktails 115kr

Blackberry Sage Fizz

Blackberry, sage, lemon, honey & soda

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 Alcoholic

Beer

Menabrea Lager 0,0%.....	55kr
Melleruds EK0 (0,5%).....	55kr
Easy Rider IPA (0,4%).....	62kr
Poppels, Hoppy Pale Ale (Glutenfree) (0.3%).....	60kr

Soda/juice

Coca cola / Coca cola Zero.....	47kr
Fanta zero / Sprite zero.....	47kr
Pommac.....	50kr
Cold-pressed apple juice.....	58kr
Orange juice.....	55kr
Sparkling Jus de pomme.....	85kr
Bundaberg Ginger Beer.....	62kr
Red Bull.....	60kr

WINE BY THE GLASS

SPARKLING/CHAMPAGNE

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

WHITE

Muscadet sur lie, P. Buisse, Loire.....	145
Touraine Sauvignon Blanc, Loire.....	155
4ème Tour Pinot Gris, Alsace.....	165
Chablis, Louis Moreau, Bourgogne.....	195
Steinberg Riesling Trocken, Rheingau.....	178
875m Chardonnay, El Coto, Rioja.....	150

ROSÉ

Miradou Méditerranée Rosé.....	145
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RED

Patriale Rosso, Italy.....	145
Langhe Nebbiolo `Arcaplà` Piedmont.....	205
Lirac, Xavier Vignon, Rhône.....	178
Ch. Grand Renom Merlot, Bordeaux.....	175
Caleruega `Roble`, Ribera del Duero.....	165
Carodorum Reserva, Toro.....	235
Ballard Lane Pinot Noir, California.....	175
‘Prati’ Sonoma Cabernet, California.....	205
‘Serie A’ Malbec, Zuccardi, Mendoza.....	168

NON-ALCOHOLIC

Non-alcoholic red/white.....	115
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