ENG

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

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

Hot dogs Extraordinaire (EU) 175
2 homemade sausages with dijonnaise & roasted onion

Griffins´ signatur starters since 2010

Cheese & charcuterie 185
Comté, truffle salami, Bayonne ham, cornichons & seed crispbread

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

30g Bleak roe from Bottenviken 255
Butter-fried brioche, smetana, chives, pickled silver onion & lemon

Ostron Celine No.4 45/st
With Griffins' hot sauce & mignonette

Lobster roll 185
Lobster, shrimp, dill, chives, ginger & pickled chili

MAINS

Grilled Venison Picanha 475
With Wagyu croquettes, butter-fried shiitake mushrooms, red wine sauce & truffle

Iberico Schnitzel 395
Anchovy butter, fried capers, french fries & red wine sauce

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

Butter-fried Cod Loin 455
With broccolini, jalapeño, lobster sauce & potato purée

Grilled cabbage 245
With haricots verts, confit pearl onions & chimichurri

Tomato & saffron risotto 295
Baked tomato, Parmesan cheese & Aleppo pepper

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

WINE PACKAGE EXTRAORDINAIRE 525 / P.P

Extraordinaire Mixed Grill
(For at least 2 people)
695:- p.p
French fries, potatoe 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

Flank steak (URUGUAY) 200g 325 300g 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 spinach 65
- 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 puré 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
- Cafe de Paris butter 40

IF YOU ARE UNSURE REGARDING ALLERGENS - ASK US! | **WE ARE A CASH FREE RESTAURANT**

ENG

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
Gästkran.....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 44cl5.0%.....125kr
Meteor Blanche 4,7%.....95kr

Sour beer

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

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

WINE BY THE GLASS

SPARKLING/CHAMPAGNE

NV Perrier-Joüet 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

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