



SNACKS APPETIZERS

- CHIPS OCH LÖJROM 30 G** 155:-
 Lättsaltade potatischips med löjrom, smetana, schalottenlök & finhackad dill.
 Potato chips with bleak roe, smetana, shallots & dill.
- CORN RIBS*** med BBQ-sås, chilimajonnäs, schalottenlök, parmesan & gräslök. 55:-
 Corn ribs with BBQ-sauce, chili mayonnaise, shallots, parmesan & chives.
- CHEDDAR- OCH MOZZARELLAKROKETER*/**** med riven parmesan 75:-
 Cheddar & Mozzarella croquettes with grated parmesan.
- VITLÖKSBRÖD**** med riven parmesan. Garlic bread with grated parmesan. 80:-
- PIMIENTOS DE PADRÓN** Spanish green peppers with a pinch of sea salt 65:-
- ROSTADE MARCONAMANDLAR***** Roasted Marcona almonds. 60:-
- NOCELLARAOLIVER** Nocellara olives. 60:-

FÖRRÄTTER STARTERS

- ISBRYTARTOAST*/**** 155:-
 Handskalade räkor, dill, schalottenlök, majonnäs & smörrostad bröd.
 Hand peeled shrimps, dill, shallot, mayonnaise & butter toast.
- LÖJROM 30 G** 170:-
 Krossad potatis, vispad smetana, schalottenlök, gräslök, dill, brynt smör & citronzest.
 Bleak roe 30g, smashed potatoes, smetana, shallot, chives, dill, browned butter & lemon zest.
- MOULES MARINIÈRES** Blåmusslor, vitt vin, schalottenlök, vitlök & grädde 145:-
 Steamed Blue mussels in white wine, shallot, garlic & cream. Served with bread.
- GLASKRABBA**** Stekta mjölvända glaskrabbor, chili, vitlök, persilja & frit. purjolök . . . 180:-
 Soft Shell Crabs, flour, chili, garlic, parsley & leek. Served with bread.
- GAMBAS AL PIL PIL** Vildfångade argentinska rödräkor med chili, persilja & vitlök . . . 155:-
 Argentine Red shrimps with garlic, parsley & chili. Served with bread.
- RÅBIFF PÅ SVENSK OXRULLE 80 G** 165:-
 Dijonmajonnäs, picklad silverlök, saltgurka, potatiscrisp, riven pecorino & krasse.
 Steak Tartare (80 g) with dijon mayonnaise, pickled white onions, pickle, potato crisp, grated pecorino & cress.
- AGRILLS CHARKBRÄDA*/**** Charkuterier, en bit ost, cornichons, bröd & smör. 160:-
 Chef's selection of cold cuts, a piece of cheese, cornichons, bread & butter.
- TRYFFELSTUVAD SVAMP**** (Går att få vegansk. Vegan is possible). 155:-
 Smörstekt levainbröd, riven parmesan & persilja.
 Sauteed mushrooms with cream & truffle, butter toast, grated parmesan & parsley.

* Laktos/Lactose **Gluten ***Nötter/Nuts

AGRILL
FOOD & DRINKS

KÖTTLISTA MEATS



Från träkolsgrillen. Allt kött serveras med rostade säsongsprimörer, grillad majskolv, en valfri sås & ett valfritt tillbehör (se nästa sida).

From the Charcoal grill. Every meat dish is accompanied by roasted seasonal vegetables, grilled corn on the cob & your choice of sauce & side dish (see next page).

PRIME CUT

Kökschefens utvalda detaljer, från vår separata köttlista. Fråga oss!

The Chef's selected cuts. Ask our waiters about today's special.

OXFILÉ PREMIUM CA 200 G410:-

Svenskt premiumkött. Den möraste köttdeleten, från gårdar i Mellansverige.

Beef Tenderloin is the most tender cut. From local farms in Central Sweden.

ENTRECÔTE PREMIUM CA 250 G390:-

Premium-entrecôte. Mör & smakrik tack vare sin rika marmorering. Ursprung & ras varierar.

Rib Eye. Tender & flavorful cut, thanks to its rich marbling. Origin & breed varies.

STRIPLOIN GRAIN FED CA 250 G385:-

Ryggbiff med kappa. Välmarmorerat & smakrikt kött. Kommer med fettkappa som ger köttet extra smak. Ursprung & ras varierar.

Well-marbled & flavorful cut. Origin & breed varies.

PLUMA IBERICO BELLOTA, PATA NEGRA CA 200 G375:-

Saftig, mör & väldigt smakrik fjäderformad detalj med mycket marmorering från den spanska ekollonätande svarta grisens framdel. Rekommenderas medium well.

Juicy, tender & very flavorful feather shaped cut with a lot of marbling from the Spanish acorn-eating black pig. Recommended medium well.

HJORT - TENDER STRIP FLAT CA 200 G345:-

Ung kronhjort, del av fransyska. Mör & mager detalj med mild smak.

Rekommenderas medium rare. Nya Zeeland.

Young red deer, part of beef. Tender & lean cut with light taste.

Recommended medium rare. New Zealand.

KYCKLING STEAK CA 220 G250:-

Svensk klubbfilé med skinn. Mör, saftig & smakrik urbenad kycklingklubba.

Boneless Swedish Chicken leg. Juicy & tender. The skin gives it a nice crispy texture.

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A GRILL MIX



GÄLLER FÖR MINST 2 PERSONER.465:-/P
SERVED FOR A MINIMUM OF 2 PERSONS

Striploin Grain fed, Pluma Iberico, kyckling steak & chorizo serveras på en bordsgrill med rödvinsås, sauce béarnaise*, chilimajonnäs, gremolata & ditt val av tillbehör.

Striploin Grain fed, Pluma Iberico, Chicken steak & chorizo. Served on table grill with red wine sauce, sauce béarnaise*, chilli mayo, gremolata & your choice of a side dish.

A GRILL DINNER

GÄLLER FÖR MINST 2 PERSONER.695:-/P
SERVED FOR A MINIMUM OF 2 PERSONS

Trerättersmeny där ni delar maten med varandra. Charkbräda, A Grill Mix & Dessert-planka eller Ostbricka.

Chef's three-course sharing menu. Cold cuts, A Grill Mix, Dessert mix or Cheese platter.

LÄGG TILL VINPAKET MED TRE UTVALDA VINER
WINE PACKAGE WITH THREE SELECTED WINES

STANDARD.350:-/P

LYX450:-/P

STEKGRADER COOKING TEMPERATURES

BLEU: Ljummen med rå kärna. Tepid, barely warm, raw to the core.

RARE: Ljummen med halvrå kärna. Tepid, semi-raw to the core - 40°

MEDIUM RARE: Halvtillagad med röd kärna. Half-cooked to the core - 45°

MEDIUM: Tillagad med rosa kärna. Medium-cooked to the core - 55°

MEDIUM WELL: Tillagad med liten rosa kärna. Cooked to the core, only pink in the middle - 65°

WELL DONE: Tillagad med grå genomstekt kärna. Cooked to the core, grey from the surface to the core - 75+°

OBSERVERA! Kött som grillas well done tappas ofta sin karaktär & kan upplevas segt & torrt.

PLEASE NOTE! Meat that is cooked well done often loses its character & may be perceived as tough & dry.

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SÅSER SAUCES

SAUCE BEARNAISE*

RÖDVINSSÅS Red wine sauce.

MURKELSÅS Morel sauce.

VISPAT VITLÖKSSMÖR* Garlic butter.

CHILIMAJONNÄS Chilli mayonnaise.

GREMOLATA Persilja, vitlök, citron & olivolja. Parsley, garlic, lemon & olive oil.

EXTRA SÅS 30:-

TILLBEHÖR SIDES

POMMES FRITES Fries.

SÖTPOTATISPOMMES Sweet potato fries.

VÄSTERBOTTENSOSTGRATINERAD POTATISPURÉ*

Västerbottens cheese gratinated potato puré.

KROSSAD POTATIS med gochujangmajonnäs, riven parmesan & gräslök.

Smashed potatoes with gochujang mayonnaise, grated parmesan & chives.

SALLAD med rostad spetskål, citronzest, yoghurtdressing & rostade pumpafrön.

Salad with roasted pointed cabbage, lemon zest, yoghurt dressing & pumpkin seeds.

EXTRA TILLBEHÖR Extra side. 45:-

EXTRA TILLBEHÖR EXTRA SIDE ORDERS

DIRTY FRIES Pommes alt sötpommes med chilimajjo, parmesan, schalottenlök & gräslök. 75:-

Regular fries or sweet potato fries with chili mayo, grated parmesan, shallots & chives.

CHEDDAR- OCH MOZZARELLAKROKETER */** 75:-

Cheddar & Mozzarella cheese croquettes with grated parmesan.

BYTA UT DITT TILLBEHÖR MOT ETT AV OVANSTÅENDE EXTRA TILLBEHÖR? ... 30:-

Replace your side dish with a side order?

CORN RIBS* med BBQ-sås, chilimajonnäs, parmesan, schalottenlök & gräslök 55:-

Corn Ribs with BBQ sauce, chili mayonnaise, grated parmesan, shallots & chives

GRILLAD PANNOUMI (svensk grillost) Grilled Pannoumi-cheese. 65:-

GRILLADE CHORIZOS (2 st) Grilled Chorizos (2 pcs) 50:-

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HUVUDRÄTTER MAINS

AGRILLS BURGER */** på svensk högre 225:-

Bacon, husets hamburgerdressing, råhyvlad gullök, saltgurka, cheddarost, mozzarella,

majskolv, pommes & aioli-dipp. **Vegetariskt? Byt ut kött & bacon mot Pannoumi!**

Swedish Chuckroll, bacon, hamburger sauce, onion, pickle, cheddar cheese, mozzarella,

corn, fries & aioli dip. **Vegetarian? Replace the meat & bacon with Pannoumi!**

RÅBIFF PÅ SVENSK OXRULLE 150 G med pommes frites 285:-

Dijonmajonnäs, picklad silverlök, saltgurka, potatiscrisp, riven pecorino & krasse.

Steak Tartare (150 g) with dijon mayonnaise, pickled white onions, pickle, potato crisp,

grated pecorino & cress. Served with Fries.

STEAK SANDWICH med grillad ryggbiff ca 250 g** 365:-

Grillat levainbröd, dijonmajonnäs, råhyvlad schalottenlök, saltgurka, rostad lök,

riven parmesan & smörgåskrasse. Serveras med pommes.

Steak Sandwich with ca 250 g Striploin, dijon mayonnaise, pickle, shallots, roasted onions,

grated parmesan & garden cress. Served with Fries.

SMÖRSTEKT HÄLLEFLUNDRA 360:-

Champagnesås, potatis- & jordärtskockspuré, smörstekt svamp, sidfläsk & rårörda lingon.

Butter fried Halibut, Champagne sauce, potato- & artichoke puré, butter fried mushrooms,

pork belly & lingonberry.

LÄTTGRILLAD TONFISK 295:-

Sojamarinerade glasnudlar, morot- & papayasallad, gochujangmajonnäs, smashad

chiligurka, mynta, salladslök, sesamfrön & sötpotatichips.

Easy grilled Tuna, soy-marinated cellophane noodles, carrot- & papaya salad, smashed

chili cucumber, gochujang mayonnaise, mint, scallion, sesame & sweet potato chips.

FISK- & SKALDJURSGRYTA 260:-

Tomat, grädde, vitlök, cognac, friterad jordärtskocka & potatis.

Fish- & Seafood stew, tomato, cream, garlic, cognac, fried artichoke & potatoes.

MOULES FRITES 255:-

Blåmusslor, vitt vin, schalottenlök, vitlök, grädde & aioli & pommes frites.

Steamed blue mussels in white wine, shallot, garlic, cream, aioli & Fries.

GNOCCHI (Går att få vegansk. Vegan is possible)** 220:-

Med brynt paprikasmör, vitlöksyoghurt, rostad lök, rostade pumpafrön & mynta.

Browned paprika butter, garlic yoghurt, roasted onions, roasted pumpkin seeds & mint.

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BARNMENY KIDS MENU (FÖR BARN UPP TILL 12 ÅR)

CHEESEBURGARE * / ** med svenskt nötkött **110:-**

husets hamburgerdressing, saltgurka, cheddarost, mozzarella, majscolv & pommes.

Vegetariskt? Byt ut köttet mot Pannoumi!

Cheeseburger, hamburger sauce, pickle, cheddar cheese, mozzarella, corn on the cob & Fries. **Vegetarian? Replace the meat with Pannoumi!**

GRILLAD RYGGBIFF * **135:-**

Välmarorerat & smakrikt kött. Serveras med sauce bearnaise, majscolv & pommes.

Grilled Striploin with sauce bearnaise, corn on the cob & Fries.

GRILLAD KYCKLING STEAK * **105:-**

Svensk kycklingklubbfilé. Serveras med sauce bearnaise, majscolv & pommes.

Grilled boneless Swedish Chicken leg with sauce bearnaise, corn on the cob & Fries.

SÖTT & OSTAR SWEETS & CHEESES

EN BIT OST Ditt val av ost med marmelad, frukt & knäcke. **65:-**

A piece of cheese. Served with marmalade, fruit & crispbread.

OSTBRICKA Tre sorters ostar med marmelad, frukt & knäcke. **165:-**

Cheese Platter. Three types of cheese, served with marmalade, fruit & crispbread.

HALLON, BLÅBÄR & VANILJ Vispad hallonpannacotta, rårörda blåbär, vaniljglass, **125:-**

kardemummakaksmul & rispapper med hallonpulver.

Whipped raspberry pannacotta, blueberries, vanilla ice cream, cardamom cake crumbs & rice paper with raspberry powder.

CHOKLAD, KOLA & MANDEL ** Saltrostad mandelglass, misokolasås, brownie & söta **125:-**

quinoapuffar med sesamfrön.

Salt roasted almond ice cream, miso caramel sauce, brownie & sweet quinoa puffs with sesame seeds.

CRÈME BRULÉE Serveras med en kula hallonsorbet **110:-**

Classic Crème Brulée, served with a scoop of raspberry sorbet.

SORBET & BUBBEL En kula mangosorbet som toppas med lite bubbel **95:-**

A scoop of mango sorbet with sparkling wine.

KAFFEGODIS * / ** tre utvalda sorter av sötsaker. Three selected varieties of sweets . . . **75:-**

KVÄLLSFÖSARE * Bartenders val av 2 cl whisky, cognac eller rom, chokladtryffel & bryggkaffe. **125:-**

Bartenders choice of 2 cl Whisky, Cognac or Rum, chocolate truffle & brew coffee.

EN KULA GLASS ELLER SORBET A scoop of ice cream or sorbet. Ask us! **40:-**

TOPPINGS chokladsås, kolasås, strössel, salt lakritsströssel. **10:-**

Chocolate sauce, caramel sauce, sprinkles, salty licorice sprinkles.

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