



SNACKS APPETIZERS

- CHIPS** med 30g löjrom, smetana, schalottenlök & finhackad dill. **165:-**
Potato chips with 30g bleak roe, smetana, shallots & dill.
- CHIPS** med tryffelmajonnäs, schalottenlök, riven parmesan & gräslök. **85:-**
Potato chips with truffle mayonnaise, shallots, grated parmesan & chives.
- CORN RIBS*** med miso, brynt smör, soja, schalottenlök, parmesan & gräslök. **70:-**
Miso, browned butter, soy, shallots, parmesan & chives.
- VITLÖKSBRÖD**** med riven parmesan. Garlic bread with grated parmesan. **85:-**
- PIMIENTOS DE PADRÓN** Spanish green peppers with a pinch of sea salt **80:-**
- ROSTADE MARCONAMANDLAR***** Roasted Marcona almonds. **95:-**
- NOCELLARAOLIVER** Nocellara olives. **75:-**
- ROSTAD AMANDINEPOTATIS** Rökt paprikaolja, vitlöksyoghurt & persilja **55:-**
Roasted Amandine potatoes, smoked pepper oil, garlic yoghurt & parsley.
- DIRTY FRIES** Pommes alt sötpommes med tryffelmajonnäs, parmesan & schalottenlök. . . **75:-**
Regular fries or sweet potato fries with truffle mayonnaise, grated parmesan & shallots.
- POMMES alt SÖTPOTATISPOMMES** med valfri dipp. **75:-**
Regular fries or sweet potato fries with dip.

FÖRRÄTTER STARTERS

- ISBRYTARTOAST*/**** Räkor, dill, schalottenlök, majonnäs & smörrostat bröd. **165:-**
Hand peeled shrimps, dill, shallot, mayonnaise & butter toast.
- LÖJROM 30 G**** Smörstekt briochebröd, vispad smetana, schalottenlök, gräslök & dill **195:-**
Bleak roe 30g with brioche toast, whipped smetana, shallot, chives & dill.
- GAMBAS AL PIL PIL** Vildfångade argentinska rödräkor med chili, persilja & vitlök med bröd **165:-**
Argentine Red shrimps with garlic, parsley & chili. Served with bread.
- RÅBIFF 80 G** Svensk oxrulle, dijonnaise, picklad majrova, silverlök, kapris, potatiskrisp & parmesan. . . **170:-**
Steak Tartare, dijonnaise, pickled turnip, white onion, capers, potato crisp & parmesan.
- AGRILLS CHARKBRÄDA*/**** Charkuterier, en bit ost, cornichons, ndujasmör & bröd. **170:-**
Chef's selection of cold cuts, a piece of cheese, cornichons, nduja butter & bread.
- KANTARELLTOAST**** Stuvade svenska kantareller, rostad brioche, löjrom, persilja & gräslök. **225:-**
Chantarelle toast, brioche, bleak roe, parsley & chives. Utan löjrom/No bleak roe . . . **195:-**
- BAKAD SPETSKÅL (VEGO)***** miso, veganskt brynt smör, sesammajjo, cashewnötter & "parmesan". **145:-**
Roasted pointed cabbage, miso, vegan browned butter, sesame mayonnaise, cashew nuts & "parmesan".
- OSTBRICKA*/**** Tre sorters ostar med marmelad, frukt & knäcke. **165:-**
Cheese Platter. Three types of cheese, served with marmalade, fruit & crispbread.

ALLA SNACKS & FÖRRÄTTER KAN MED FÖRDEL DELAS FÖR EN BREDARE SMAKUPPLEVELSE!

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

AGRILL
FOOD & DRINKS





HUVUDRÄTTER MAINS

ENTRECÔTE CA 250 G eller **RYGGBIFF CA 250 G** **395:-**

Från träkolsgrillen.

Serveras med säsongsprimörer, grillad majscolv, sauce bearnaise, rödvinssås & pommes.

From the Charcoal grill.

The steaks are accompanied by roasted seasonal vegetables, grilled corn on the cob, sauce bearnaise, red wine sauce & Fries.

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

Bacon, husets hamburgerdressing, råhyvlad gullök, saltgurka, cheddarost, mozzarella, majscolv, pommes & aioli-dipp.

Swedish Chuckroll, bacon, hamburger sauce, onion, pickle, cheddar cheese, mozzarella, corn on the cob, fries & aioli dip.

RÅBIFF PÅ SVENSK OXRULLE 150 G med pommes frites **295:-**

Dijonnaise, picklad majrova, syrad silverlök, kapris, potatiskrisp & parmesan.

Steak Tartare, dijonnaise, pickled turnip, white onion, capers, potato crisp, parmesan & Fries.

STEAK SANDWICH * * med grillad ryggbiff ca 250 g (rek. medium rare) **375:-**

Grillat levainbröd, dijonnaise, schalottenlök, saltgurka, rostad lök, parmesan & pommes.

250 g Striploin, levain bread, dijonnaise, pickle, shallots, roasted onions, grated parmesan & garden cress. Served with Fries.

LÄTTGRILLAD TONFISK **295:-**

Ponzu, glasnudlar, kål, mangosalsa, lime- & ingefärsmajonnäs, chilirostad sesam & krispig lotusrot.

Ponzu, glass noodles, cabbage, mango salsa, lime & ginger mayonnaise, chili roasted sesame & crispy lotus root.

FISK- & SKALDJURSGRYTA * * **280:-**

Lax, torsk, räkor, blåmusslor, tomat, grädde, vitlök, cognac, krutonger & potatis.

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

PANNOUMIBURGARE * * **225:-**

Svensk stekost, husets hamburgerdressing, gullök, saltgurka, majscolv, pommes & aioli-dipp.

Pannoumi burger (Swedish grill cheese), hamburger sauce, onion, pickle, corn, fries & aioli dip.

PUMPARISOTTO (VEGO) **245:-**

Salvia, brynt vegansmör, chili, vitlök, "parmesan" & rotfruktschips.

Pumpkin risotto, salvia, browned vegan butter, chilli, garlic, "parmesan" & root vegetable chips.

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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.

PÄRON, MANDEL & VANILJ * * * 125:-

Päron, mandelkaka, vaniljkräm, päronglass & brända mandlar.

Pear, almond cake, vanilla cream, pear ice cream & candied almonds.

CHOKLAD & PISTAGE * / ** / *** 125:-

Chokladkaka, salt rom-karamellsås, vaniljglass, rostad vit choklad & rostade pistagenötter.

Chocolate cake, salted rum-caramel sauce, vanilla ice cream, roasted white chocolate & pistachios.

CRÈME BRULÉE Serveras med en kula hallonsorbet 110:-

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

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

TOPPINGS 10:-

Chokladsås, kolasås, strössel, salt lakritsströssel.

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

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