



SNACKS APPETIZERS

- CHIPS OCH LÖJROM 30 G** 155:-
 Lättsaltade potatiships med löjrom, smetana, schalottenlök & finhackad dill.
 Potato chips with bleak roe, smetana, shallots & dill.
- CORN RIBS*** med BBQ-sås, gochujangmajonnäs, schalottenlök, parmesan & gräslök . . 55:-
 Corn ribs with BBQ-sauce, gochujang 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 80G** 165:-
 Kaprismajonnäs, syrad gurka, picklad schalottenlök, picklade senapsfrön, potatiscrisp, riven parmesan & smörgåskrasse.
 Steak Tartare (80 g) with caper mayonnaise, pickled cucumber, pickled shallots, potato crisp, pickled mustard seeds, grated parmesan & garden cress.
- AGRILLS CHARKBRÄDA**/**** Charkuterier, en bit ost, cornichons, bröd & smör. 160:-
 Chef's selection of cold cuts, a piece of cheese, cornichons, bread & butter.
- BURRATA*** Med schalottenlök, tomat, ramslöksolja, citron, basilika & citronzest. 150:-
 With sliced shallots, tomatoes, ramson oil, lemon, basil & lemon zest.

* 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.

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

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 G **410:-**
Svenskt premiumkött. Den möraste köttdetaljen, från gårdar i Mellansverige.
Beef Tenderloin is the most tender cut. From local farms in Central Sweden.

ENTRECÔTE PREMIUM CA 250 G **390:-**
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 G **385:-**
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 G **375:-**
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.

LAMMYTTERFILÉ CA 200 G **325:-**
Mör och fyllig detalj med mycket smak. Rekommenderas medium rare. Nya Zeeland.
Lamb Tenderloin. Tender and delicious cut. Recommended medium rare. New Zealand.

KYCKLING STEAK CA 220 G **250:-**
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 & Dessertplanka 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**
LYX **450:-/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.

ROSTAD SVARTPEPPARSÅS MED COGNAC Roasted blackpepper sauce with cognac.

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.

SIDE CAESAR** med romansallad, parmesan, baconkrisp, krutonger & caesardressing.

Side Caesar salad with romaine, parmesan, bacon crisp, croutons & caesar dressing.

EXTRA TILLBEHÖR Extra side. 45:-

EXTRA TILLBEHÖR EXTRA SIDE ORDERS

DIRTY FRIES Pommes eller sötpommes med aioli, parmesan, schalottenlök & gräslök. . . 75:-

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

CHEDDAR- OCH MOZZARELLAKROKETER*/** 75:-

Cheddar & Mozzarella cheese croquettes with grated parmesan.

SMÖRSTEKTA BROCCOLINIS med riven manchego. 75:-

Butter fried broccolins with grated manchego cheese.

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

Replace your side dish with a side order?

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

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

GRILLAD BACON Grilled Bacon. 65:-

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 högrev** 225:-

Bacon, svartpepparmajjo, råhyvlat schalottenlök, cheddarost, mozzarella, syrad gurka,

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

Swedish Chuckroll, bacon, black pepper mayo, shallots, pickled cucumber, cheddar cheese,

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

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

Kaprismajonnäs, syrad gurka, picklad schalottenlök, potatiskrisp, picklade senapsfrön,

riven parmesan & smörgåskrasse.

Steak Tartare (150 g) with caper mayonnaise, pickled cucumber, pickled shallots, potato

crisp, pickled mustard seeds, grated parmesan & garden cress. Served with Fries.

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

Grillat levainbröd, pepparrotskräm, råhyvlat schalottenlök, saltgurka, rostad lök, riven

parmesan & smörgåskrasse. Serveras med pommes.

Steak Sandwich with ca 250 g Striploin, horseradish cream, pickled cucumber, shallots

roasted onions, grated parmesan & garden cress. Served with Fries.

STEKT SVENSK FJÄLLRÖDING* 355:-

Med smörsås, broccolini, laxrom, fänkålscrudité, ramslöksolja & dillpotatis med brynt smör.

Butter fried Char with butter sauce, broccolini, salmon roe, fennel crudité, ramson oil & dill

potatoes with browned butter.

LÄTTGRILLAD TONFISK 295:-

Sojamarinerade glasnudlar, Som tam, gochujangmajonnäs, smashad chiligurka, mynta,

salladslök, sesam & sötpotatichips.

Easy grilled Tuna Steak with soy-marinated cellophane noodles, Som tam, smashed chili

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

FISK- & SKALDJURSGRYTA Tomat, grädde, vitlök, cognac, friterad palsternacka & potatis. . 260:-

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

MOULES FRITES Blåmusslor, vitt vin, schalottenlök, vitlök, grädde & aioli & pommes frites. . 255:-

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

AUBERGINE SANDWICH (vegan)** 220:-

Rostad aubergine på grillat bröd, syrad gurka, harissamajonnäs, chili- & vitlöksolja, riven

veganost, rostad lök, smörgåskrasse & pommes frites.

Roasted eggplant on grilled bread, pickled cucumber, harissa mayonnaise, chili- and

garlic oil, roasted onion, grated vegan cheese, garden cress & Fries.

CAESARSALLAD med urbanad svensk kycklingklubbfilé med skinn** 250:-

Romansallad, tomater, parmesan, bacon, krutonger & caesardressing.

Boneless chicken leg with skin, romaine, tomatoes, parmesan, bacon, croutons & dressing.

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BARNMENY KIDS MENU (FÖR BARN UPP TILL 12 ÅR)

CHEESEBURGARE */** med svenskt nötkött 110:-
svartpepparmajonnäs, syrad gurka, cheddarost, mozzarella, majscolv & pommes.

Vegetariskt? Byt ut köttet mot Pannoumi!

Cheeseburger, black pepper mayo, cucumber, 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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