

STARTERS

VITLÖKSBRÖD Garlicbread, aioli	65:-
TOMAT & BUFFEL MOZZARELLA Olive oil, basil, red onion, olives	99:-
SNIGLAR I VITLÖKSSMÖR Escargot provencale	99:-
GAMBAS PIRI PIRI Gambas piri piri, tomato and chili sauce, parsley, garlic and bread	139:-
RÅBIFF Steak Tartar, capers, beetroots, rootcrisps, butterfried bread	80gr 149:- / 160gr 249:-
CHARKPLANKA Charcuterie, cheese, bread	169:-
LÖJROM Fish roe, crème fraiche, red onion, crasse and grilled bread	169:-



SALADS



STEAK SALLAD Swedish Sirloin steak, romansalad, semolina grains, asparagus, onion tomato, cornichons, cucumber, capers, honey mustard dressing.	229:-
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Also available as a vegetarian option with Quorn
Även som vegetariskt alternativ med Quorn

Classics

PEPPARSTEAK

Peppersteak tenderloin, green peppercorn sauce, french fries
339:-

SURF & TURF

Beef tenderloin, ½ gratinated fresh canadian lobster, tomato & pickled onion salad, asparagus, chilibearnaise, potato wedges
499:-

KIDS MENU

CHEESEBURGER With french fries and ketchup	99:-
CHICKEN FILLET With french fries and aioli	139:-
FLANKSTEAK With french fries and bearnaise	139:-

THE GRILL

MARINATED CHICKEN FILLET

Bjäre Sweden

FLANKSTEAK

Sweden, Black Angus

VEAL RUMPSTEAK

Holland

VEGAS STRIP STEAK

USA, Black Angus, dry aged 21 days

IBERICO SECRETO

Spain

LAMB ROASTBEEF

New Zealand

ENTRECÔTE / RIBEYE

Uruguay, Black Angus

RYGGBIFF / SIRLOIN STEAK

Uruguay, Black Angus

OXFILÉ / BEEF TENDERLOIN

New Zealand, Black Angus

LAX / SALMON

Norway

200g 250g 300g

219:-

229:-

239:-

249:-

239:-

259:-

329:-

289:-

309:-

229:-

SAUCES

15:-

Bearnaise
Chilibearnaise
Truffelmayo
Green peppercorn
Aioli
Barbeque
Garlicbutter
Café de Paris butter

SIDES

39:-

French fries
Sweet potato fries
Potato wedges
Baked potato with butter
Deepfried onion rings
Cauliflower gratin
Panfried mushrooms
Green salad
Pickled tomato & onion
Butterfried corn with chili and cilantro
Panfried vegetables

OPTIONAL

199:-

Half gratinated fresh canadian lobster

* All steaks and meat above are served with red wine jus & confited tomatoes, optional have your steak brushed with garlic
Samtliga av våra köträtter ovan serveras med rödvinssky & confiterade tomater, vill du pensla din köträtt med vitlök säg till personalen

* We don't recommend beef ordered "well done"
Köket rekommenderar INTE välstekt nötkött.

VEAL T-BONE

400gr 449:-

Holland, dry aged 21 days.
Served with your choice of one sauce and side



CLUB STEAK

900gr 719:-

Ireland, Black Angus, dry aged 21 days.
Served with your choice of one sauce and side
(only served medium rare)
recommended for 2 persons



TOMAHAWK

1000gr 895:-

Ireland, Black Angus, dry aged 21 days.
Served with your choice of one sauce and side
(only served medium rare)
recommended for 2 persons



Steakhouse Burger

Black angus chuck roll 2 x 110g, Brioche, cheddar, lettuce, onion, tomato, dressing, cornichons, french fries and aioli dip
229:-

Veggie Burger

Quorn burger, brioche, cheddar, lettuce, onion rings, artichoke and fried mushrooms with sweet potatoe fries and aioli dip
189:-

Desserts

VIT & MÖRK CHOKLADGANACHE

White/Dark chocolate ganache

45:-

GLASS ELLER SORBET

Icecream or sorbet

59:-

CRÈME BRÛLÉE

Classic vanilla

99:-

STEAKHOUSE CHEESECAKE

Raspberries, Almond crisp

99:-

STEAKHOUSE APPLECAKE

With vanilla custard

109:-

CHOKLADFUDGE KAKA MED VANILJGLASS

Chocolate fudge cake, vanilla ice cream, caramelized nuts

109:-

STEAKHOUSE IS A CASH FREE RESTAURANT.
ONLY CARD PAYMENT.

* Please observe that all ingredients are not mentioned in our menu, so if you have any type of allergy please notify your waiter.
Vänligen observera att samtliga ingredienser ej kan nämnas i vår meny, så vid någon typ av allergi rådfråga gärna er kypare.

BEVERAGES

DRAFT BEER

MELLERUDS 40cl svensk pilsner.....	74:-
STAROBRNO 40cl tjeckisk lager.....	78:-
SHIP FULL OF IPA. 40cl svensk IPA.....	79:-
WISBY WEISSE 40cl svensk veteöl.....	83:-

BOTTLED BEER/CIDER

GRÄNGESBERGS LÄTTÖL 33cl svensk lager.....	45:-
MARIESTADS FOLKÖL 50cl svensk lager.....	65:-
MARIESTADS EXPORT 50cl svensk lager.....	85:-
MARIESTADS DUNKEL 50cl svensk mörk lager.....	87:-
NEWCASTLE BROWN ALE 33cl brittisk ale.....	71:-
WISBY STOUT 33cl svensk stout.....	71:-
SÖDRA MALTFABRIKEN 33cl svensk eko pale ale.....	75:-
SOL 33cl mexikansk lager.....	69:-
DUVEL 33cl Belgisk ljus Ale.....	87:-
FIRESTONE PIVO 35,5cl Amerekansk Craft lager.....	79:-
CIRRUS CLOUDY 33cl. Svensk Ofiltrerad ljus lager.....	71:-
CARLSBERG HOF 33cl dansk lager.....	69:-
FIRESTONE EASY JACK 35,5cl amerikansk ipa.....	81:-
BRISKA CIDER 33cl svensk cider.....	69:-
STRONGBOW APPLE 33cl brittisk dry cider.....	72:-

SOFT DRINKS

COCA COLA, FANTA, SPRITE, COLA ZERO.....	39:-
JUICE, LOKA.....	39:-
THOREAU STILL / SPARKLING 37,5cl/75cl.....	29:-/49:-
RED BULL.....	65:-
BRISKA ALKOHOLFRI CIDER 33cl.....	49:-
MELLERUDS ALKOHOLFRIA ÖL 33cl.....	46:-
ALKOHOLFRI DRINK.....	79:-

COFFEE DRINKS

BAILEYS COFFEE.....	140:-
COFFEE AMARETTO.....	140:-
IRISH COFFEE.....	140:-
STEAKHOUSE COFFEE.....	140:-

Sève Fournier, Kahlua, Coffee, Cream

COFFEE

COFFEE / TEA.....	35:-
ESPRESSO SINGLE / DUBBLE.....	36:-/42:-
CAPPUCCINO.....	45:-
CAFFE LATTE.....	45:-

SWEET & PORT WINE

SAUTERNES AOC.....	125:-
CROFT OLD TAWNY PORT 10 YEAR.....	109:-
LA FORTUNA, LATE HARVEST.....	115:-

SNAPS

SKÅNE AKVAVIT.....	26:-
BÅSKA DROPPAR.....	26:-
GAMMELDANSK.....	26:-
OP ANDERSSON.....	26:-
SVART VINBÄRSBRÄNNVIN.....	26:-
GOTLANDS BITTAR.....	26:-

Sparkling Cocktails

KIR ROYALE	120:-
<i>Sparkling wine, crème de cassis</i>	
FLOWER BELLINI	120:-
<i>Sparkling wine, Elderflower liqueur</i>	
LIMONCELLO SPRITZ	120:-
<i>Sparkling wine, Limoncello, soda, lemon</i>	
APEROL SPRITZ	120:-
<i>Sparkling wine, Aperol, soda, orange</i>	

Classics

GIN FIZZ	130:-
<i>Gin, lemon juice, soda</i>	
LYNCHBURG LEMONADE	130:-
<i>Jack Daniels, triple sec, lemon juice, sugar and lemonade.</i>	
WHISKEY SOUR	130:-
<i>Whiskey, lemon juice, sugar</i>	
BLOODY MARY	140:-
<i>Vodka, tomato juice, tabasco, salt, pepper, worchester sauce, lemon juice, celery</i>	

Cocktails

SQUARE SIDE	130:-
<i>vanilla vodka, redberry sourz, lime juice, passionfruit juice</i>	
COSMOPOLITAN	130:-
<i>Lemon vodka, triple sec, lime cranberry juice</i>	
DRY MARTINI	130:-
<i>Gin, dry vermouth olives</i>	
PERFECT HENDRICK'S	140:-
<i>Hendrick's gin, cucumber, lemon, black pepper, fentimans tonic</i>	
GINGER BRANDY	140:-
<i>Cognac, lime juice, Fentimans gingerbeer</i>	

THE HOUSE WINES

THE PAVILLION RED

Shiraz, Cabernet Sauvignon

THE PAVILLION WHITE

Merlot, Cabernet Sauvignon, Shiraz

THE PAVILLION ROSÉ

Merlot, Cabernet Sauvignon, Shiraz

glas 83- flaska 369-

RED WINE

ARGENTINA

gl / fl

PHEBUS MALBEC	499:-
<i>Malbec</i>	

CHILE

CONO SUR EKO	399:-
<i>San Antonio Valley, Cabernet Sauvignon, Carmenère</i>	

FRANCE

CYCLISTE CÔTES DU RHÔNE VILLAGES	109:-/449:-
<i>Ekologisk, Grenache, Syrah</i>	

DOURTHE NO:1 BORDEAUX	549:-
<i>Merlote, Cabernet Sauvignon, Petit Verdot</i>	

MAUCOILI CHÂTEAUNEUF DU PAPE	999:-
<i>Syrah, Mourvèdre, Cinsault, Grenache</i>	

ITALY

LA PIUMA	79:-/349:-
<i>Montepulciano</i>	

LE ROSELLE VALPOLICELLA RIPASSO	139:-/599:-
<i>Corvino, Rondinella</i>	

SAN LEONINO CHIANTI CLASSICO	599:-
<i>Sangiovese, Syrah, Cabernet Sauvignon</i>	

LE VOLTE DELL ORNELLAIA	679:-
<i>Sangiovese, Merlot, Cabernet Sauvignon</i>	

CASTEL MARE VALPOLICELLA AMARONE	799:-
<i>Corvina, Corvinnone, Rondinella</i>	

VILLA FORTE BAROLO	849:-
<i>Nebbiolo</i>	

SPAIN

PRIMICIA RIOJA CRIANZA	499:-
<i>Tempranillo</i>	

SOUTH AFRICA

RIB SHACK RED	93:-/399:-
<i>Douglas Green, Pinotage Shiraz</i>	

USA

THE CITY RUNNER	499:-
<i>Cabernet Sauvignon</i>	

COCOON ZINFANDEL	599:-
<i>Zinfandel</i>	

HAHN PINOT NOIR	649:-
<i>Pinot Noir</i>	

CAVA

gl / fl

RODESTIU BRUT CAVA	89:-/399:-
RODESTIU BRUT CAVA ROSÉ	89:-/399:-

CHAMPAGNE

gl / fl

PALMER & CO BRUT RESERVE	129:-/749:-
PALMER & CO BLANC DE BLANCS	899:-
PALMER & CO BRUT ROSÉ	849:-
PALMER & CO BRUT RESERVE MAGNUM	1499:-
VEUVE CLICQUOT BRUT YELLOW LABEL	999:-
DOM PERIGNON VINTAGE 2009	2799:-

WHITE WINE

FRANCE

gl / fl

MUSCADET SEVRE ET MAINE SUR LIE LOIRE	379:-
<i>Melon de bourgogne</i>	

POUILLY-FUME LES DEUX GAILLOUX	549:-
<i>Sauvignon Blanc</i>	

CHABLIS DOMAINE ALAIN GEOFFROY	139:-/599:-
<i>Chardonnay</i>	

ITALY

LA PIUMA ORVIETO	79:-/349:-
<i>Grechetto, Trebbiano, Chardonnay</i>	

CHILE

CONO SUR EKO	93:-/399:-
<i>Sauvignon Blanc, San Antonio Valley</i>	

DÁLAMEL CHARDONNAY	429:-
<i>Chardonnay</i>	

GERMANY

STEPP RIESLING	499:-
<i>Riesling</i>	

ROSÉ WINE

FRANCE

gl / fl

R DE ROUBINE	105:-/449:-
<i>Grenache, Syrah, Cinsault</i>	

SPIRITS & AVEC

Ask your waiter for separate spirit and avec card.
Fråga personalen för separat spirit och avec meny.



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