

MAKERIETS
GRILL



Makeriets

COCKTAILS

ROSE HIP

Bourbon | Galliano | Amaretto | Rose hip | Lemon | whipped cream

PEACH

Pierre Fernand 10 | Peach tree | Lemon | Peach

SALTED COCONUT

Olmea Respresado | Lime | Coconut milk

APPLE PAPPLE

Calvados | Galliano | Fireball | Applesauce

SOUR RASPBERRY

Gotlands Ginfrabrik Dry Gin | Italicus | Raspberry & Lemongrass

155 KR



Non-alcoholic drink



RHUBARB

Non-alcoholic gin | Rhubarb | Citron | Soda

RASPBERRY

Lemon grass | Sugar | Raspberry | Royal Bliss Aromatic Berry

APPLE

Applesauce | Cinnamon | Apple soda

65 KR



ALL OUR COCKTAILS ARE MADE OF FRESH INGREDIENTS, LET US KNOW ABOUT YOUR ALLERGIES.

ÖL

TAP

KRUSOVICE – LAGER	89 KR
FOURPURE SHAPESHIFTER IPA	95 KR

BOTTLE

MARIESTAD	75 KR
MAKERIETS IPA	89 KR
BULLDOG CARNABY IPL	79 KR
WISBY WEISSE	98 KR
MELLERUDS PILSNER	79 KR

CIDER

STRONGBOW APPLE	85 KR
BRISKA PEAR	79 KR
BRISKA RASPBERRY	79 KR

NON ALCOHOLIC

LIGHT BEER	25 KR
LOKA NATURELL / LEMON	25 KR
BOTTLESODA COCA COLA, COLA ZERO, FANTA, SPRITE	35 KR
BUBBLES	59 KR
WINES	59 KR
Red or white alternatives available	
CIDER BEER	59 KR



WHITE

SANCERRE DOMAINE LA CROIX ST-LAURENT
LOIRE FRANCE **135/595 KR**

SOLITÄR RIESLING
MOSEL, GERMANY **135/615 KR**

ROSÉ

CHAVIN ROSÉ
PROVENCE, FRANCE **125/565 KR**

RED

CÔTES DU RHONE GENTILHOMME
RHÔNE, FRANCE **119/545 KR**

VALPOLICELLA RIPASSO, TORRE DEL FALASCO
VENETO, ITALIEN **135/599 KR**

CHIARAMONTESI NERO D'AVOLA, LUNA
GAIA
PIEMONTE, ITALIEN **135/525 KR**

EDNA VALLEY CABERNET SAUVIGNON
KALIFORNIEN, USA **145/655 KR**

FOR MORE WINES SE OUR LIST



Bubbles on glass

PHILIPPONNAT ROYALE
RÉSERVE BRUT
150 KR

MARIZY CARTE NOIRE
160 KR

PROSECCO TREVISO
BRUT ECO
110 KR

BACH BRUT
110 KR

Husets salta

2 OYSTERS AND A GLASS
OF CHAMPAGNE
199 KR

OYSTERS

FINE DE CLAIRE NO.4
FRANKRIKE

A taste of fresh ocean and a bit
of nuttiness.

35 KR

12ST OYSTERS

360 KR

24ST OYSTERS

720 KR



STARTERS

SPICY PUMPKIN SOUP
Butternut pumpkin | Roasted seeds
105 KR / 185 KR

WHITEFISH ROE
Smetana | Red onion | Lemon | Sourdough bread
265 KR

TOAST SKAGEN
Skagen | Sourdough bread | Whitefish roe | Lemon
139 KR / 239 KR

TARTAR
Beef tenderloin | Pickled silver onion
Crispy Jerusalem artichoke | Chantarelle mayonnaise
135 KR

CHIPS & ROE
Nachochips | Roe | Smetana | Red onion
129 KR

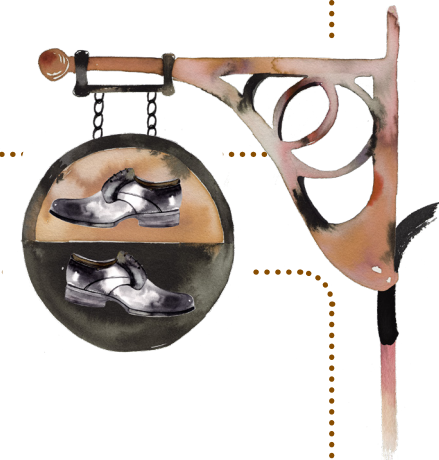
BLUEFIN TUNA TACO
Crispy Wonton | Mangosalsa | Lime mayonnaise | Jalapeño
139 KR

STARTER FOR TWO

DELIBOX

Chianti salami, French farmer cheese, olives,
roasted Valencia almonds, grilled garlic bread and aioli

169 KR



PARTY

YOUR TIME TO CELEBRATE SOON?

OUR ROOM UPSTAIRS IS SUITED FOR DINNER AND PARTY.

JUST LET US KNOW WHAT YOU WANT
AND WE WILL PUT IT TOGETHER

TASTING MENY

The menu is for the whole group, children excluded.

Unfortunately we cannot offer the menu vegan nor vegetarian

FLAVORED OYSTER

PUMPKIN SOUP

Butternut pumpkin | Roasted seeds

TARTAR

Beef tenderloin | Pickled silver onion

| Chantarelle mayonnaise | Crispy Jerusalem
artichoke

GRILLED MONKFISH

Fermented tomato | Cockles | Artichoke

SPICED ROASTED VENISON

Celeriac cream | Crispy cabbage | Gravy |
Pickled blueberriest

APPLECAKE

Alice apples | Roasted almond ice cream

TRUFFLE

675 kR

Winepackage 495 kr

MARIZY CHAMPAGNE

FRANCE

VALPOLICELLA RIPASSO DOC

ITALY

SANCERRE DOMAINE LA CROIX ST-LAURENT

FRANCE

CHIARAMONTESI NERO D'ÁVOLA

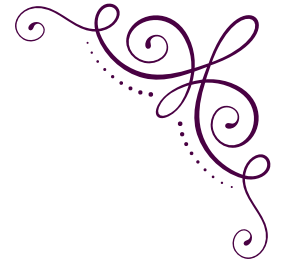
ITALY

MARSALA SUPERIORE

ITALY

YOUR CHOICE OF COFFEE AND 2CL ZACAPA SOLERA 23

GUATEMALA



À LA CARTE

MOULES FRITES

1/2 kg blue mussels | White wine | Cream | Garlic | French fries | Aioli
215 KR

GRILLED MONKFISH

Fermented tomato | Cockles | Artichoke | Fried Ratte potatoes
295 KR

BUTTER FRIED VENISON

Celeriac cream | Crispy cabbage | Gravy | Pickled blueberries
315 KR

SALT-BAKED CELERIAC

Celeriac cream | Mushroom butter sauce | Mushrooms of the season | Hazelnuts
225 KR

TARTAR

Beef tenderloin | Pickled silver onion | Crispy Jerusalem artichoke
Chantarelle mayonnaise | French fries | Aioli
245 KR

HAMBURGER

180 gram beef | Triple Cheddar cheese from Våddö | Silver Onion
Mayonnaise | Chili | French fries | Aioli
209 KR





GRILL

SIRLOIN STEAK WITH COAT 250g
Finland

345kr

*A tender piece of meat
with a lot of flavour*

FLAP STEAK 225g
Scotland

285kr

*Lots of flavour a little
more chew resistance*

VEAL TENDERLOIN 225g
Netherlands

275kr

*Less flavour but all
the more tender*

BEEF SIRLOIN 225g
Sweden

425kr

*Fine piece of meat on the animal,
high flavour and very tender*

ALL DISHES FROM THE GRILL ARE SERVED WITH A TOMATO-
AND ONION SALAD AND YOUR CHOICE OF SAUCE, PEPPER OR
RED WINE SAUCE.

Side dishes

French fries with Rosemary salt

Green salad

Potato gratin

Du you wish more then one side 55kr each

TEMPERATURES

FROM THE GRILL

Bleu	Totally raw core, almost lukewarm.
Rare	Underdone core, lukewarm.
Medium rare	Half cooked core, 50° C.
Medium	Cooked core, 55° C. The meet is pink from kerf to middle.
Medium well	Cooked core, 60° C. The meet are only pink in the middle.
Well done	Cooked core, 70° C. The meet is grey from kerf to middle.

MEAT COOKED WELL DONE CAN BE PERCEIVED
AS CHEWY AND DRY



Dessert

CRÈME BRÛLÉE
99 KR

APPLECAKE
Alice apples | Roasted almond ice cream
109 KR

MAKERIET'S NOUGAT DOME
Vanilla ice cream |
Chocolate brownie | Candied hazelnuts
109 KR

TODAY'S CHOCOLATE PRALINE
25 KR

A LARGE SCOUP OF
ICE CREAM/SORBET
Please ask for today's flavors
55 KR



Dessert wine

CARMES DE RIEUSSEC SAUTERNES 109/KR

RIVESALTES AMBRÉ EKO 109/KR

MUSCAT DE RIVESALTES 99/KR

MAURO SEBASTE
MOSCATO DÁSTI DOC 70/KR

SOELLNER SWEET RIESLING 99/KR

TESAURO RECIOTO DELLA
VALPOLICELLA 99/KR





Coffee and Tea

COFFEE

35 KR

TEA

- choose among different kinds
35 KR

Butterscotch coffee

Absolut Vanilla, De Kuyper
Butterscotch, coffee and cream
155 kr

Makeriet's Hotshot

120 kr

ESPRESSO

35 KR

DOUBLE ESPRESSO

40 KR

CAPPUCCINO

40 KR

CAFFÈ LATTE

45 KR

Avec

KR/CL

COGNAC

PIERRE FERRAND AMBRÉ 42 KR

MARTELL VSOP 34 KR

CALVADOS

BOULARD SOLAGE 32 KR

GRAPPA

GRAPPA DI BARBARESCO 40 KR

GRAPPA DI BUSSIANELLA 46 KR

RHUM

DIPLOMATICO RESERVA 38 KR

PLANTATION GRANDE RESERVÉ 28 KR

WHISKEY / WHISKY

ABERLOUR 12Y 40 KR

GLENLIVET 18Y 44 KR

LIQUOR

BAILEYS 24 KR

LIMONCELLO 26 KR

Don't hesitate to look in our
drink list for more chices.

Klacken. Sedan urminnes tider har man designat, format och skapat skons klack av de hårdaste kärnträ som gått att uppdaga. I Grillens restaurang har vi hämtat trägolvet från Sydafrika – återvunnet vintagegolv som är solitt och stenhårt, lagt första gången 1909. Det bär spår av livet, märkt och berättande om svunna tider, precis som Gamla Stan i Örebro.

