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WELCOME TO JONATHAN'S
STEAKHOUSE

Lean back and relax!

Choose your main course by selecting delicious sauces and sides to go with your steak, or go for one of our recommended dishes with set garnish. Either way – the kitchen does the rest!

We continuously work on getting the best produce from suppliers that focus on both animal welfare and quality.

Psst.. While you study our menu – here are some of our recommended **aperitifs**:

Mizu Martini

Japanese Vodka / Ginjo Sake / Aloe Vera / Cherry blossom

195,-

Miyagi Old Fashioned

Japanese Whisky / Amaro / Coconut water

195,-

Umeshu Mule

Umeshu Sake / Ginger / Vodka

195,-

Glass Britannia Selection Champagne

185,-

STARTERS & SNACKS

SOME OF OUR SMALL DISHES ARE GREAT FOR SHARING
PLEASE ASK US FOR OUR RECOMMENDATIONS!

GYOZA W/CHILI DIP

Wheat, soy, sesame, sulphite, barley

35,- PER PIECE

GRILLED PADRON W/SUKIYAKI

Soy

75,-

CRAB CLAW WITH SWEET CHILI SAUCE

Wheat, milk, sesame, soy

215,-

FRIED CHICKEN THIGH "KARAAGE" WITH GOCHUJANG & MAYONNAISE

Sulphite, soy, sesame, wheat, fish, egg

175,-

MARINATED GREEN OLIVES WITH LEMONGRASS & GOCHUGARU

Sulphite

65,-

RAW MARINATED WILD PRAWN WITH MUSSEL CURRY

Shellfish, soy, wheat, fish, sulphite, mollusc, celery

195,-

BEEF TARTARE, WILD GARLIC MAYONNAISE & POTATO CHIPS

Soy, wheat, sesame, egg, sulphite, cashew

195,-

50GR ENTRECÔTE A5 FULL BLOOD WAGYU KAGOSHIMA PREFECTURE JAPAN W/TRUFFLE & YUZU

Sulphite, soy

475,-

TODAY'S STARTER

Varies

195,-

MEAT

INCLUDES ONE SAUCE + ONE POTATO OF YOUR CHOICE

OUR STEAKS ARE SERVED MEDIUM – LET US KNOW IF YOU WANT YOUR STEAK MORE / LESS COOKED

180GR SIRLOIN OF BEEF FROM TRØNDELAG
395,-

180GR TENDERLOIN OF BEEF FROM TRØNDELAG
475,-

180GR DUCK BREAST FROM STANGE
475,-

200GR DRY AGED SIRLOIN OF BEEF FROM TRØNDELAG
425,-

250GR DRY AGED ENTRECÔTE OF BEEF FROM TRØNDELAG
500,-

180GR FISH OF THE SEASON FROM LOCAL VENDORS
325,-

SAUCES & SIDES

SAUCES AND SIDES ARE SERVED IN SHARING STYLE

POTATOES

**BAKED POTATOES
W/CORIANDER & GARLIC**
Milk

MASH & GARAM MASALA
Milk

SAUCES

YUZU BEARNAISE
Egg, milk, sulphite, mustard

CHILI CRUNCH
Sesame, soy, sulphite, wheat

SICHUAN PEPPER SAUCE
Milk, sulphite, soy, wheat

FIVE SPICE JUS
Sulphite

KIMCHI BUTTER SAUCE
Wheat, fish, Sulphite, soy, milk

VEGETABLES

Extra sides 65,-

TOMATO SALAD, SOY, SESAME & GARLIC
Sesame, soy, sulphite

FRESH SALAD & MISO DRESSING
Soy, sulphite

GRILLED ASPARAGUS & CHILI CRUNCH
Sulphite, sesame, soy, wheat

MISO GLAZED CARROTS
Milk, soy, wheat

KIMCHI

Wheat, fish, sulphite, soy

JONATHAN RECOMMENDS

GRILLED SIRLOIN **GRILLED FISH**
180GR SIRLOIN OF BEEF OR *180GR NORWEGIAN FISH*

SERVED WITH FRESH SALAD, GLAZED CARROTS,
BAKED POTATOES, YUZU BEARNAISE & CHILI CRUNCH
Milk, mustard, egg, sulphite, sesame, soy, wheat (fish)

MAIN COURSE 445,-
CHOOSE BETWEEN GRILLED SIRLOIN OR GRILLED FISH

THREE COURSE 795,-
TODAY'S STARTER + CHOOES BETWEEN GRILLED SIRLOIN OR FISH + TODAY'S DESSERT

WINE PAIRING FROM 495,-
ONE GLASS (15CL) PER COURSE

SPECIAL CUTS

SEE BOARD FOR TODAYS SELECTION OF SPECIAL CUTS
BIGGER CUTS ON THE BONE FROM OUR OWN AGEING CABINETT & FROM SELECTED VENDORS.
CA 45MIN COOKING TIME – DEPENDING ON SIZE.

WE RECOMMEND CA 300GR MEAT PER PERSON FOR THESE CUTS
AS THE BONE ITSELF IS ABOUT 10% OF TOTAL WEIGHT

DESSERTS

JAPANESE CHEESECAKE WITH CHEESE FROM GRINDAL GÅRD & SEASONAL BERRIES

Egg, wheat, milk

155,-

YUZUCREMEAUX, CITRUS, BLACK SESAME & MANDARIN SORBET

Wheat, milk, egg, sesame

175,-

HONEY CAKE, STRAWBERRIES & SORBET OF NYR FROM GRØNDALEN GÅRD

Egg, wheat, milk, pistachio

165,-

TODAY'S DESSERT

Varies

195,-

COFFEE

	<i>Singel</i>	<i>Double</i>
ESPRESSO	64,-	66,-
AMERICANO	64,-	66,-
CAPPUCINO	66,-	68,-
CAFFÈ LATTE	66,-	68,-
COFFEE (<i>Pala Kaffebrenneri</i>)	64,-	
TEA	58,-	

SWEET & FORTIFIED WINES

	<i>Glass</i>	<i>Flaske</i>
PENFOLDS <i>Father Grand Tawny 10YO, South Australia, Australia</i>	115,-	820,-
GAIA VIN SANTO <i>Vin Santo 2012, Greece</i>	165,-	1195,-
WEINRIEDER EISWEIN <i>Eiswein 2015, Niederösterreich, Austria</i>	135,-	1095,-

SPARKLING WINE

	<i>Glass</i>	<i>Bottle</i>
BRITANNIA SELECTION	185,-	1095,-
<i>Ayala Brut Majeur, Champagne, France</i>		

BOSCHENDAL BRUT	135,-	650,-
<i>Western Cape, South Africa</i>		

	<i>Glass</i>	<i>Bottle</i>
BRITANNIA SELECTION ROSÉ	215,-	1295,-
<i>Ayala Brut Majeur Rosé, Champagne, France</i>		

VEUVE CLIQUOT	325,-	1795,-
<i>Extra Brut Extra Old, Champagne, France</i>		

WHITE WINE

	<i>Glass</i>	<i>Bottle</i>
BRITANNIA SELECTION	145,-	695,-
<i>Mas La Chevalier 2021, Pays D`Oc, France</i>		

TERRAZAS DE LOS ANDES	155,-	725,-
<i>Chardonnay 2022, Mendoza, Argentina</i>		

CHARLES SMITH «Kung Fu Girl»	175,-	795,-
<i>Riesling 2022, Washington, USA</i>		

KAAPZICHT	185,-	825,-
<i>Kliprug 2022, Chenin Blanc, Coastal Region, South Africa</i>		

CLOUDY BAY	195,-	895,-
<i>Sauvignon Blanc 2021, Marlborough, New Zealand</i>		

HEINRICH (ORANSJEVIN)	210,-	990,-
<i>Graue Freyheit 2021, Weinland, Austria</i>		

A.A BADENHORST	230,-	1050,-
<i>White blend 2020, Swartland, South Africa</i>		

JOYCE SUBMARINE CANYON	230,-	1050,-
<i>Chardonnay 2021, California, USA</i>		

RED WINE

	<i>Glass</i>	<i>Bottle</i>
BRITANNIA SELECTION	145,-	695,-
<i>Fontanafredda Barbera d`Alba 2020, Piemonte, Italy</i>		

TERRAZAS DE LOS ANDES	155,-	725,-
<i>Malbec 2022, Mendoza, Argentina</i>		

NIEPOORT	175,-	795,-
<i>Lagar de Baixo, 2020, Bairrada, Portugal</i>		

FÈLSINA	180,-	825,-
<i>Chianti Classico 2020, Tuscany, Italy</i>		

SEGHE SIO	190,-	855,-
<i>Zinfandel 2021, California, USA</i>		

FOLK MACHINE	215,-	975,-
<i>Pinot Noir 2021, California, USA</i>		

PROD. DEL BARBARESCO	255,-	1150,-
<i>Nebbiolo 2019, Piemonte, Italia</i>		

CLOUDY BAY	265,-	1195,-
<i>Pinot Noir 2020, Marlborough, New Zealand</i>		

TORRES MAS LA PLANA	250,-	1125,-
<i>Cabernet Sauvignon, 2018, Catalonia Spain</i>		

ALAIN GRILLOT & THALVIN	165,-	750,-
<i>Syrah Syrocco 2021, Zenata, Marokko</i>		

NON-ALCOHOLIC

BRITANNIA SPARKLING (0,33l)	64,-	
COCA COLA (0,33l)	64,-	
COCA COLA UTEN SUKKER (0,33l)	64,-	
FANTA (0,33l)	64,-	
SPRITE (0,33l)	64,-	
SAN PELLEGRINO (0,75l)	89,-	
LOCAL JUICE FROM INDERØY MOSTERI AROMA / ELSTAR / RASPBERRY / RHUBARB	225,-	Glass 58,-
SPARKLING APPLE- & WILLIAMS PÆRE NON-ALCOHOLIC SPARKLING CIDER	265,-	65,-
BROOKLYN SPECIAL EFFECTS HOPPY LAGER (0,33l) NON-ALCOHOLIC DARK LAGER	95,-	
ERDINGER WEISSBIER (0,33l) NON-ALCOHOLIC WHEAT BEER	95,-	

BEER & CIDER

*All of our beers may contain barley and wheat
Ask us for more details*

DRAFT

BRITANNIA ALE P.A CLAUSSEN <i>0,33l – 5,8%</i>	129,-
E.C DAHLS PILSNER <i>0,33l - 4,5%</i>	98,-
E.C DAHLS BOLT IPA <i>0,33l - 6,5%</i>	135,-

BOTTLE / CAN

BRITANNIA BLOND CECILIE CLAUSSEN <i>0,33l – 4,5%</i>	119,-
BRITANNIA STENSRUD IPA <i>0,33l – 6,5%</i>	149,-
NOAM PREMIUM BAVARIAN LAGER <i>0,33l – 5,2%</i>	149,-
AUSTMANN 3 GAMLE DAMER <i>0,50l - 5,2%</i>	135,-
AUSTMANN YUZU- & GINGER SELTZER <i>0,33l – 5,2%</i>	119,-
AUSTMANN PINEAPPLE- & VODKA SELTZER <i>0,33l – 4,2%</i>	119,-