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WELCOME TO JONATHAN'S  
**GRILL TABLE**

Here you will have the pleasure of grilling your own meat whilst enjoying delicious flavors!  
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.

All of our starters and desserts are prepared by the kitchen, so these you don't have to worry about.

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

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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

ALL OUR STARTERS & SNACKS ARE FULLY PREPARED BY THE KITCHEN  
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**

*Shellfish*

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**  
THE MEAT IS CUT INTO SLICES - READY TO BE GRILLED BY YOU!

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, mustard, sulphite, soy*

## JONATHAN RECOMMENDS

**GRILLED SIRLOIN**  
180GR SIRLOIN OF BEEF

OR

**GRILLED FISH**  
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 SIRLOIN OR FISH**

THREE COURSE 795,-  
**TODAY'S STARTER + CHOOES BETWEEN 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.  
**THE MEAT IS CUT INTO SLICES – READY TO BE GRILLED BY YOU!**

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

## DESSERTS

### JAPANESE CHEESECAKE WITH CHEESE FROM GRINDAL GÅRD

*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> )	65,-	
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

	Glass	Bottle
<b>BRITANNIA SELECTION</b> <i>Ayala Brut Majeur, Champagne, France</i>	185,-	1095,-
<b>BOSCHENDAL BRUT</b> <i>Western Cape, South Africa</i>	135,-	650,-

	Glass	Bottle
<b>BRITANNIA SELECTION ROSÉ</b> <i>Ayala Brut Majeur Rosé, Champagne, France</i>	215,-	1295,-
<b>VEUVE CLIQUOT</b> <i>Extra Brut Extra Old, Champagne, France</i>	325,-	1795,-

## WHITE WINE

	Glass	Bottle
<b>BRITANNIA SELECTION</b> <i>Mas La Chevalier 2021, Pays D'Oc, France</i>	145,-	695,-
<b>TERRAZAS DE LOS ANDES</b> <i>Chardonnay 2022, Mendoza, Argentina</i>	155,-	725,-
<b>CHARLES SMITH «Kung Fu Girl»</b> <i>Riesling 2022, Washington, USA</i>	175,-	795,-
<b>KAAPZICHT</b> <i>Kliprug 2022, Chenin Blanc, Coastal Region, South Africa</i>	185,-	825,-
<b>CLOUDY BAY</b> <i>Sauvignon Blanc 2021, Marlborough, New Zealand</i>	195,-	895,-
<b>HEINRICH (ORANSJEVIN)</b> <i>Graue Freyheit 2021, Weinland, Austria</i>	210,-	990,-
<b>A.A BADENHORST</b> <i>White blend 2020, Swartland, South Africa</i>	230,-	1050,-
<b>JOYCE SUBMARINE CANYON</b> <i>Chardonnay 2021, California, USA</i>	230,-	1050,-

## RED WINE

	Glass	Bottle
<b>BRITANNIA SELECTION</b> <i>Fontanafredda Barbera d'Alba 2020, Piemonte, Italy</i>	145,-	695,-
<b>TERRAZAS DE LOS ANDES</b> <i>Malbec 2022, Mendoza, Argentina</i>	155,-	725,-
<b>NIEPOORT</b> <i>Lagar de Baixo 2020, Bairrada, Portugal</i>	175,-	795,-
<b>FÈLSINA</b> <i>Chianti Classico 2020, Tuscany, Italy</i>	180,-	825,-
<b>SEGHEGIO</b> <i>Zinfandel 2021, California, USA</i>	190,-	855,-
<b>FOLK MACHINE</b> <i>Pinot Noir 2021, California, USA</i>	215,-	975,-
<b>PROD. DEL BARBARESCO</b> <i>Nebbiolo 2019, Piemonte, Italia</i>	225,-	1150,-
<b>CLOUDY BAY</b> <i>Pinot Noir 2020, Marlborough, New Zealand</i>	265,-	1195,-
<b>TORRES MAS LA PLANA</b> <i>Cabernet Sauvignon 2018, Catalonia Spain</i>	250,-	1125,-
<b>ALAIN GRAILLOT &amp; THALVIN</b> <i>Syrah Syrocco 2021, Zenata, Marokko</i>	165,-	750,-

## 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,-	
EIRA SPARKLING WATER (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 0,33l – 5,8%	129,-
E.C DAHLS PILSNER 0,33l - 4,5%	98,-
E.C DAHLS BOLT IPA 0,33l - 6,5%	135,-

### BOTTLE / CAN

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