

## STARTERS & SNACKS

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

### GYOZA WITH SPICY SAKE DIP

Wheat, soy, sesame, sulphite, barley

45,- PER STK

### KIMCHI- & CHEESE CROQUETTE WITH GOCHUJANG MAYO

Soy, fish, milk, wheat, egg, sulphite, sesame

85,-

### GRAVLAX WITH SZECHUAN & CITRUS, JALAPEÑO MAY, KAFIR LIME & NORI PERLS

Fish, egg, sulphite, wheat, barley, mustard, soy

215,-

### FRIED CHICKEN WITH TERIYAKI GLAZE, SESAME & PICKLED RADDISH

Soy, sulphite, sesame

215,-

### GREEN OLIVES WITH LEMONGRAS & GOCHUGARU

Sulphite

65,-

### RAW MARINATED SCALLOP WITH SHISO, TANGERINE, AVRUGA, PONZU & PASSION FRUIT

Bløtdyr, sulphite, peanuts, fish, milk, sesame

215,-

### BEEF TARTAR WITH TRUFFLE MAYO, RICE PERLS & SHISO

Egg, soy, wheat, sulphite, fish, mustard, barley

215,-

### 50GR ENTRECÔTE A5 FULLBLODS WAGYU KAGOSHIMA PREFECTURE JAPAN

WITH TRUFFLE & YUZU

Sulphite, soy

525,-

### TODAY'S STARTER

Varies - ask us

210,-

## MAIN DISH

INCLUDES ONE SAUCE + POTATO OF YOUR CHOICE  
THE MEAT IS CUT INTO SLICES  
READY TO BE GRILLED BY YOU

### 180GR SIRLOIN OF NORWEGIAN BEEF

405,-

### 180GR TENDERLOIN OF NORWEGIAN BEEF

515,-

### 200GR DRY AGED SIRLOIN OF BEEF FROM TRØNDELAG

435,-

### 250GR DRY AGED ENTRECÔTE OF BEEF FROM TRØNDELAG

515,-

### 180GR DUCK BREAST FROM STANGE

475,-

### 200GR MONKFISH FROM LOCAL SUPPLIERS

405,-

## SPECIAL CUTS

SEE THE BOARD FOR TODAY'S SELECTION  
OR ASK YOUR WAITER

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 SPECIAL CUTS.  
SPECIAL CUTS ARE SERVED WITH POTATO  
AND SAUCE OF YOUR CHOICE.

## TODAY'S THEATER MENU

TODAYS STARTER + CELLAR STEAK OR FISH + TODAY'S DESSERT

845,-

WINE PAIRING FROM 565,-

## SIDES

ALL SIDES ARE SERVED AS SHARING STYLE

### POTATO

#### BAKED POTATOES WITH SESAME- & CORIANDER OIL

Sesame

#### MASHED POTATOES WITH KIMCHI BUTTER

Milk, soy, sulphite, fish, wheat

### SAUCES & DIPS

#### YUZU BEARNAISE

Egg, milk, sulphite,  
mustard

#### RED WINE SAUCE

Sulphite

#### KIMCHI SAUCE

Wheat, fish, sulphite,  
soy, milk

#### GOCHUJANG VINAIGRETTE

Sesame, sulphite, wheat,  
soy

#### TRUFFEL-& YUZU VINAIGRETTE

Wheat, fish, sulphite,  
soy, milk

#### SICHUAN PEPPER SAUCE

Sulphite, soy

### GREENS

75,- PER PORTION

#### ASIAN SLAW

Sulphite, soy, fish, sesame

#### KIMCHI

Wheat, fish, sulphite

#### BROKKOLINI WITH GOCHUJANG VINAIGRETTE

Sulphite, sesame, soy, Wheat

#### GRILLED CARROTS, PARSNIP & CHILI CRUNCH

Sesame, Wheat, soy

#### FRESH SALAD WITH ORANGE VINAIGRETTE

Soy, sulphite

## JONATHAN RECOMMENDS

#### CELLAR STEAK

180GR SIRLOIN OF BEEF

475,-

OR

#### FISH

200GR MONKFISH

475,-

SERVED WITH BAKED POTATOES, YUZU BERNAISE,  
GOCHUJANG VINAIGRETTE, FRESH SALAD & BROKKOLINI  
Milk, mustard, egg, sulphite, sesame, soy, wheat, (fish)

# DESSERTS

**WHITE CHOCOLATE PUDDING,  
LEMON VERBENA, MANGO- & LIME SORBET**  
Milk, egg  
170,-

**MISO- & CHOCOLATE GANACHE, MISO CARAMELL,  
COFFEE ICE CREAM & BUCKWHEAT CRUMBLE**  
Wheat, milk, egg, soy  
175,-

**DR. PROKTORS FRENCH PASSION  
PASSION FRUIT CREMEUX  
COCONUT ICE CREAM & PASSIONFRUIT COULIS**  
Egg, milk  
175,-

**TODAY'S DESSERT**  
Varies - ask us  
195,-

## MINERAL WATER

## WARM BEVERAGE

SPARKLING WATER 0,33l	64,-
COCA COLA 0,33l	64,-
COCA COLA ZERO 0,33l	64,-
FANTA 0,33l	64,-
SPRITE 0,33l	64,-
BRAATTAN EPELMOST Glass Bottle	
Jonnsvanneple  Rosetta 58,-	225,-
INDERØY MOSTERI Rasbperry   Rhubarb 58,-	225,-
APPLE- & WILLIAMS PEAR Non Alcoholic Cidre 95,-	295,-
BROOKLYN SPECIALEFFECTS Non Alcoholic dark lager 0,33l 110,-	
ERDINGER WEISSBIER Non Alcoholic wheat beer, 0,33l 110,-	

	Singel	Double
ESPRESSO 64,-	64,-	66,-
Pala Coffee house		
AMERICANO 64,-	64,-	66,-
Pala Coffee house		
CAPPUCINO 66,-	66,-	68,-
Pala Coffee house		
CAFFÈ LATTE 66,-	66,-	68,-
Pala Coffee house		
KAFFE 65,-	65,-	
Kjeldsberg		
TE 65,-	65,-	
Gravraak		
	Single	Double
KAFFE BAILEYS 160,-	160,-	250,-
TIA MARIA 160,-	160,-	250,-

## BEER & CIDRE

E.C. DAHLS PILSNER 5,8%, (0,33l)	110,-	on tap
BROOKLYN LAGER 5,2%, (0,33l)	125,-	on tap
KRONENBOURG 1664 BLANC 5,0%, (0,33l)	145,-	on tap
E.C. DAHLS BOLT IPA 6,5%, (0,33l)	145,-	on tap
BRITANNIA BLOND CEC.CLAUSSEN 4,7%, (0,33l)	145,-	can
RIGNES LITE PILSNER 4,3%, (0,30l)	145,-	bottle
NOAM BAVARIA LAGER 5,2%, (0,34l)	155,-	bottle
GRAFF CALIFORNIA IPA 4,7%, (0,33l)	155,-	can
GRAFF DEAD CAT DOUBLE IPA 7,5%, (0,33l)	175,-	can
BIRRA MORRETI 4,6%, (0,33l)	125,-	bottle
GALIPETTE CIDER BRUT 4,5%, (0,33l)	145,-	bottle

## SPARKLING WINE

	Glass	Bottle
AYALA 210,-	210,-	1250,-
Britannia Selection Brut Majeur, Champagne, France		
AYALA 240,-	240,-	1450,-
Britannia Selection Rosé Majeur, Champagne, France		
BOSCHENDAL 135,-	135,-	650,-
Brut, Western Cape, South Africa		
CRUSE 225,-	225,-	1325,-
Sparkling Tradition, California, USA		

## WHITE WINE

	Glass	Bottle
LAROCHE, MAS LA CHEVALIER 155,-	155,-	725,-
Britannia Selection White 2023, Pays D'Oc, France		
TERRAZAS DE LOS ANDES 155,-	155,-	725,-
Chardonnay 2023, Mendoza, Argentina		
TORRES 160,-	160,-	750,-
Waltraud Riesling 2023, Penedès, Spain		
CHARLES SMITH 175,-	175,-	795,-
"Kung Fu Girl" Riesling 2023, Washington, USA		
KAAPZICHT 185,-	185,-	825,-
Kliprug Chenin Blanc 2023, Coastal Region, South Africa		
CLOUDY BAY 195,-	195,-	895,-
Sauvignon Blanc 2023, Marlborough, New Zealand		
JOYCE 230,-	230,-	1050,-
Sauvignon Blanc 2023, Marlborough, New Zealand		

## RED WINE

	Glass	Bottle
LUCA ROAGNA 155,-	155,-	725,-
Barbera d'Asti 2022, Piemonte, Italy		
TERRAZAS DE LOS ANDES 155,-	155,-	725,-
Malbec 2021, Mendoza, Argentina		
ALAIN GRAILLOT & THALVIN 165,-	165,-	750,-
Syrah Syrocco 2021, Zenata, Marocco		
FÈLSINA 180,-	180,-	825,-
Chianti Classico 2021, Toscana, Italy		
SEGHESSIO 190,-	190,-	855,-
Sonoma Zinfandel 2022, California, USA		
FOLK MACHINE 215,-	215,-	975,-
Central Coast Pinot Noir 2022, California, USA		
LE RICHE 225,-	225,-	995,-
Cabernet Sauvignon 2020, Stellenbosch, South Africa		
LOPEZ DE HEREDIA 245,-	245,-	1095,-
Viña Tondonia 2011, Rioja, Spain		
PRODUTTORI DEL BARBARESCO 255,-	255,-	1150,-
Nebbiolo, 2020, Piemonte, Italy		
CLOUDY BAY 265,-	265,-	1195,-
Pinot Noir 2022, Marlborough, New Zealand		



# GRILL

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

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

## APERITIF

<b>Mizu Martini</b> Japanese Vodka   Ginjo Sake   Aloe Vera 195,-
<b>Miyagi Old Fashioned</b> Japanese Whisky   Amaro   Coconut Water   Aromatic Bitter 195,-
<b>Umeshu Mule</b> Japanese Vodka   Umeshu Sake   Ginger   Rhubarb   Apple 195,-
<b>Britannia Selection Champagne</b> Glass 210,-   Bottle 1250,-