

DRINKS

All wines on our menu contain sulphites
apart from those marked*

WHITES

ALLEGRINI -----	595,- / 115,-
Corte Giara Chardonnay	
HAMMEKENS CELLARS -----	695,- / 135,-
Gotas de Mar Albarino	
MUD HOUSE -----	595,- / 115,-
Savignon Blanc	
DAVID SAUTERAU -----	475,- / 105,-
Sancerre	
WONGRAVEN -----	625,- / 125,-
Morgenstern Riesling	
LOUIS MOREAU -----	645,- / 130,-
Chablis	

REDS

ALLEGRINI -----	595,- / 125,-
La Bragia	
ALLEGRINI -----	690,- / 130,-
Palazzo della Torre	
BODEGA FAMILIA ZUCCARDI -----	795,-
Concreto Malbec	
LE VOLTE -----	855,-
Ornellaia	
BORGOGNO -----	645,- / 145,-
Barbera d'alba	
BORGOGNO -----	925,- / 195,-
"No Name" 0,75	
BORGOGNO -----	1995,-
"No Name" Mag.	
FRANCOIS LURTON -----	655,- / 145,-
Gran Lurton Cabernet Savignon	
LA RIOJA ALTA -----	945,-
Gran Reserva 904	
CUNE -----	725,- / 160,-
Gran reserva	
CUNE -----	595,- / 125,-
Reserva	
MARQUES DE CACERES -----	1355,-
Gaudium	
SCHUG -----	925,-
Carneros Pinot Noir	
SCHUG -----	925,-
Sonoma Valley Cabernet Savignon	

ROSE

CHATEAU DE BERNE----- 645,- / 125,-

SPARKLING

AYALA -----	910,- / 139,-
Britannia Selection	
BOLLINGER -----	1200,-
Special cuvee brut	
J. LAURENS -----	595,- / 105,-
Cremant de Limoux	
LANSON -----	1100,-
Rose	

SWEET (GCL)

FERNANDO DE CASTILLA -----	170,-
Antique PX	
EGGE GÅRD -----	190,-
Iseple	
J.M DE FONSECA -----	115,-
Moscatel de Setubal 10 Y0	
GRAHAM'S -----	795,- 105,-
Late Bottle Vintage	
FRANCOIS LURTON -----	595,- 99,-
Mas Janeil Maury	

CIDER

SOLERA GALIPETTE CIDRE BRUT -----	98,-
SOLERA GALIPETTE CIDRE SEC -----	102,-

NON-ALCOHOLIC

SPILDEMOST -----	225,-	49,-
COCA COLA -----	52,-	
COLA ZERO -----	52,-	
FANTA -----	52,-	
SPRITE -----	52,-	
BRITANNIA STILL -----	52,-	
BRITANNIA SPARKLING -----	52,-	
FEVER TREE GINGER BEER -----	45,-	

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GRILL MENU

JONATHAN GRILL

We have taken the legacy of old Jonathan with us and modernized the concept in line with the rest of the hotel. We have given it a new international touch with specially imported Japanese table grills. Here you can grill the food yourself everything from dry-aged meat, poultry, fish, shellfish and vegetables along with a rich selection of sides and sauces.

If you want to let our chefs do the work for you, we also have our an à la carte section of the restaurant, where you can relax and concentrate on enjoying the great produce cooked to perfection on our Japanese Robata grill.

OUR BEEF

Through our cooperation with Røroskjøtt we have been part of a process where we hand picked our cuts of beef, pork and lamb. Our main focus is on first class beef from the fells of Røros where the animals live a good life.

The animals get very little concentrated feed and are taken good care of by dedicated farmers. Local producers make the process from farm to table shorter.

When we pick our cuts we try to look for variation in taste and texture. Everything from the most tender filets to the more compact and flavourful pieces. We want to use the whole animal! We mainly use dairy cows of the breed Norwegian Red Cattle, but we will sometimes use different breeds upon availability.

SMALL DISHES

«PHO»/BEAN SPROUTS/RICE NOODLES/CORIANDER

Contains: Fish, soy, sulphites
135,-

POTATO PANCAKE/TARTAR/ORANGE/GINGER

Contains: Wheat, egg, milk, fish, mustard, sulphites
135,-

GRILLED PADRON/YUZU/JAPANESE KETCHUP

Contains: Sulphites, gluten (soy), mustard
115,-

GRAVLAX/RYE BREAD/CUCUMBER/DILL/CREME FRAICHE

Contains: Wheat, rye, fish, milk
125,-

JONATHAN'S CELLAR STEAK

395,- per person

180 G SIRLOIN OF BEEF

—

ONION SALAD/GRILLED BROCCOLI/FRESH SALAD

—

ROASTED POTATOES

—

BEARNAISE/PEPPER SAUCE/GARLIC MAYO

THE MEAT COMES PRE-SLICED
GRILL IT AS YOU WISH AND ENJOY IT
WITH OUR SELECTION OF SIDES

Contains: Milk, sulphites, egg, mustard

JONATHAN'S SELECTION OF MEAT

200g OF THE CHEF'S SELECT CUTS

We pick a selection of cuts from the aging cabinet so you can enjoy the variety in taste and texture.

Served with a wide range of sides.

Contains: Allergens vary. Let us know if you have an allergy we need to consider.

385,- per person

JONATHAN'S SELECTION OF SEAFOOD

200g OF THE CHEF'S SELECT SEA FOOD

We pick a selection of sea food from the fish monger. Taste some of the best produce the sea can offer.

Served with a wide range of sides.

Contains: Allergens vary. Let us know if you have an allergy we need to consider.

425,- per person

EXTRA

JAPANESE WAGYU 50g
250,-

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KING CRAB

Contains: Shellfish, butter
145,-

—

DRY AGED ENTRECOTE 200g
335,-

Ask your waiter!

SWEETS

CHERRIES/CHOCOLATE/TONKA-ICECREAM

Contains: Milk, egg
125,-

WARM BABA/RUM/WHIPPED CREAM

Contains: Egg, milk, sulphites
125,-

VANILLA TART/PISTACHIO ICE CREAM

Contains: Milk, wheat, egg, soy, pistachio
135,-

BEER

DRAFT (0,33)

DAHL'S PILS----- 79,-

Contains: barley

DAHL'S, P.A. CLAUSSEN ALE----- 115,-

Contains: barley

DAHL'S, BOLT----- 115,-

Contains: barley

DAHL'S, LAMON WIT----- 105,-

Contains: barley

FRYDENLUND, BAYER----- 89,-

Contains: barley

BOTTLE (0,33)

BOCKOR OMER----- 135,-

Contains: barley

CHIMEY RØD----- 135,-

Contains: barley

CHIMEY BLÅ----- 150,-

Contains: barley

EINSTÖK WHITE ALE----- 135,-

Contains: wheat, oats

EINSTÖK TOASTED PORTER----- 135,-

Contains: barley

KINN SLÅTTEØL----- 110,-

Contains: barley

KINN PRESTESONEN----- 120,-

Contains: barley

RINGNES EXTRA GOLD----- 99,-

Contains: barley

RODENBACH ALEXSANDER----- 135,-

Contains: barley

GLUTEN-FREE

BALADIN NAZIONALE----- 135,-

Contains: barley

LE ROEULX GRISETTE----- 95,-

Contains: barley

ESTRELLA DAURA DAMM----- 110,-

Contains: barley

NON-ALCOHOLIC BEER

BROOKLYN LAGER SPECIAL EFFECTS----- 79,-

Contains: barley

ERDINGER----- 85,-

Contains: wheat