

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, fish, sesame, soy

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
OUR STEAKS AND DUCK ARE SERVED MEDIUM, LET US
KNOW IF YOU WANT YOUR MEAT MORE/LESS COOKED

180GR SIRLOIN OF NORWEGIAN BEEF

Milk

405,-

180GR TENDERLOIN OF NORWEGIAN BEEF

Milk

515,-

200GR DRY AGED SIRLOIN OF BEEF FROM TRØNDELAGE

Milk

435,-

250GR DRY AGED ENTRECÔTE OF BEEF FROM TRØNDELAGE

Milk

515,-

180GR DUCK BREAST FROM STANGE

Milk

475,-

200GR MONKFISH FROM LOCAL SUPPLIERS

Milk

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.
CA 45 MIN COOKING TIME DEPENDING ON SIZE.

WE RECOMMEND CA 300GR MEAT PER PERSON FOR SPECIAL CUTS.
SPECIAL CUTS ARE SERVED WITH POTATO
AND SAUCE OF YOUR CHOICE.

TODAY'S 3 COURSE

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 BERNAlSE
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, mustard

JONATHAN RECOMMENDS

CELLAR STEAK
180GR SIRLOIN OF BEEF
475,-

OR

FISH
200GR MONKFISH
475,-

SERVED WITH BAKED POTATOES, YUZU BERNAlSE,
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 & PASSION FRUIT SAUCE**
Egg, milk
175,-

TODAY'S DESSERT
Varies - ask us
195,-

MINERAL WATER

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 EPLEMOST Glass Dobbel 58,- 225,-
Jonnsvanneple | Rosetta
INDERØY MOSTERI 58,- 225,-
Rasbperry | Rhubarb
APPLE- & WILLIAMS PEAR 95,- 295,-
Non Alcoholic Cidre
BROOKLYN SPECIALEFFECTS 110,-
Non Alcoholic dark lager 0,33l
ERDINGER WEISSBIER 110,-
Non Alcoholic wheat beer, 0,33l

WARM BEVERAGE

	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,-		
Kjeldsberg		
TE 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,-
Chardonnay 2023, Monterey, California, USA		

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		

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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 high quality.

APERITIF

Mizu Martini

Japanese Vodka | Ginjo Sake | Aloe Vera
195,-

Miyagi Old Fashioned

Japanese Whisky | Amaro | Coconut Water | Aromatic Bitter
195,-

Umeshu Mule

Japanese Vodka | Umeshu Sake | Ginger | Rhubarb | Apple
195,-

Britannia Selection Champagne

Glass 210,- | Bottle 1250,-