



WELCOME TO JONATHAN'S **GRILLTABLES**

Here you will have the pleasure of grilling our 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.

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

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 / Aromatic Bitter
195,-

Umeshu Mule

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

Britannia Selection Champagne

185,-/1095,-

STARTERS AND SNACKS

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

GYOZA WITH CHILI DIP

Wheat, soy, sesame, sulphite, barley

35,- PER PIECE

GRILLED PADRON WITH SUKIYAKI

Soy

75,-

CRAB CLAW WITH SWEET CHILI SAUCE

Shellfish, sulphite

215,-

FRIED CHICKEN THIGH "KARRAGE" WITH GOCHUJANG & MAYONNAISE

Sulphite, soy, sesame, wheat, mustard

175,-

MARINATED GREEN OLIVES WITH LEMONGRASS & GOCHUGARU

Sulphite

65,-

RAW MARINATED WILD PRAWNS WITH MUSSEL CURRY

Fish, sulphite, soy, wheat, shellfish, molluscs

195,-

BEEF TARTARE WITH WILD GARLIC MAYONNAISE & POTATO CHIPS

Egg, soy, wheat, sesame, sulphite, cashew

195,-

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

Sulphite, soy

475,-

TODAY'S STARTER

Varies

195,-

MAIN DISH

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

180GR SIRLON OF NORWEGIAN BEEF

395,-

180GR DUCK BREAST FROM STANGE

475,-

200GR DRY AGED SIRLOIN OF BEEF FROM TRØNDELAG

425,-

180GR TENDERLOIN OF NORWEGIAN BEEF

475,-

180GR MUNKFISH FROM LOCAL SUPLLIERS

395,-

250GR DRY AGED ENTRECÔTE OF BEEF FROM TRØNDELAG

500,-

GARNISH

ALL GARNISH ARE SERVED AS SHARING STYLE

POTATOES

BAKED POTATOES WITH WILD GARLIC OIL

-

MASH WITH GARAM MASALA

Melk

SAUCES

YUZU BEARNAISE

Egg, milk, sulphite, mustard

KIMCHI BUTTER SAUCE

Wheat, fish, sulphite, soy, milk

CHILI CRUNCH

Sesame, soy, sulphite, wheat

SICHUAN PEPPER SAUCE

Sulphite, soy

FIVE SPICE SAUCE

Sulphite

VEGETABLES

65 ,- per piece

TOMATO SALAD WITH SOY, SESAME AND GARLIC

Sesame, soy, sulphite

GRILLED ASPARGUS WITH CHILI CRUNCH

Sulphite, sesame, soy, wheat

KIMCHI

Wheat, fish, sulphite

FRESH SALAD WITH MISO DRESSING

Soy, sulphite

MISO GLAZED CARROTS

Soy, wheat

JONATHAN RECOMMENDS

CELLAR STEAK

180GR SIRLOIN OF BEEF

445,-

or

FISH

180GR MUNKFISH

445,-

**SERVED WITH BAKED POTATOES, YUZU BERNAISE, CHILI CRUNCH,
FRESH SALAD WITH MISO DRESSING AND MISO GLAZED CARROTS**

Milk, mustard, egg, sulphite, sesame, soy, wheat, (fish)

TODAY'S 3-COURSE

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

795,-

WINE PAIRING

ONE GLASS PER COURSE

FROM 495,-

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

DESSERT

JAPANESE CHEESECAKE WITH CHEESE FROM GRINDAL GÅRD & SEASONAL BERRIES

Milk, egg, wheat

155,-

YUZUCREMEAUX WITH CITRUS, BLACK SESAME & MANDARIN SORBET

Wheat, milk, egg, sesame

175,-

HONEY CAKE WITH STRAWBERRY & SORBET OF NYR FROM GRØNDALEN GÅRD

Milk, egg, wheat, pistachios

165,-

DAGENS DESSERT

Varies

195,-

DRINKS

MINERAL WATER

	Glass	Bottle
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 (0,75l)		89,-
INDERØY MOST <i>Aroma/Elstar/Raspberry/Rhubarb</i>	58,-	225,-
APPLE & WILLIAMS PEAR <i>Non-alcoholic sparkling cider</i>	95,-	295,-
BROOKLYN S.EFFECTS HOPPY LAGER <i>Non-alcoholic dark lager</i>		110,-
ERDINGER WEISSBIER <i>Non-alcoholic wheat beer</i>		110,-

HOT DRINKS

	Singel	Double
ESPRESSO <i>(Pala Kaffebrenneri)</i>	64,-	66,-
AMERICANO <i>(Pala Kaffebrenneri)</i>	64,-	66,-
CAPPUCINO <i>(Pala Kaffebrenneri)</i>	66,-	68,-
CAFFÈ LATTE <i>(Pala Kaffebrenneri)</i>	66,-	68,-
KAFFE <i>(Kjeldsberg Kaffebrenneri)</i>	65,-	
TE <i>(Gravraak Teatelier)</i>	65,-	

SPARKLING

	Glass	Bottle
AYALA <i>Britannia Selection Brut Majeur, Champagne, France</i>	185,-	1095,-
BOSCHENDAL <i>Brut, Western Cape, South-Africa</i>	135,-	650,-

	Glass	Bottle
AYALA <i>Britannia Selection Rosé Majeur, Champagne, France</i>	215,-	1295,-
CRUSE <i>Sparkling Tradition, California, USA</i>	215,-	1295,-

WHITE WINE

	Glass	Bottle
LAROCHE, MAS LA CHEVALIER <i>Britannia Selection White 2021, Pays D'Oc, France</i>	145,-	695,-
TERRAZAS DE LOS ANDES <i>Chardonnay 2023, Mendoza, Argentina</i>	155,-	725,-
TORRES <i>Waltraud Riesling 2022, Penedès, Spain</i>	155,-	725,-
CHARLES SMITH <i>"Kung Fu Girl" Riesling 2022, Washington, USA</i>	175,-	795,-
JOLIE-PITT & PERRIN (ROSÉ) <i>Miraval 2023, Provence, France</i>	175,-	725,-
KAAPZICHT <i>Kliprug Chenin Blanc 2022, Coastal Region, South-Africa</i>	185,-	825,-
CLOUDY BAY <i>Sauvignon Blanc 2023, Marlborough, New Zealand</i>	195,-	895,-
JOYCE <i>Submarine Canyon Chardonnay 2021, California, USA</i>	230,-	1050,-

RED WINE

	Glass	Bottle
LUCA ROAGNA <i>Barbera d'Asti 2021, Piemonte, Italy</i>	145,-	695,-
TERRAZAS DE LOS ANDES <i>Malbec 2021, Mendoza, Argentina</i>	155,-	725,-
ALAIN GRAILLOT & THALVIN <i>Syrah Syrocco 2021, Zenata, Marocco</i>	165,-	750,-
NIEPOORT <i>Lagar de Baixo 2020, Bairrada, Portugal</i>	175,-	795,-
FÈLSINA <i>Chianti Classico 2021, Toscana, Italy</i>	180,-	825,-
SEGHESSIO <i>Sonoma Zinfandel 2021, California, USA</i>	190,-	855,-
FOLK MACHINE <i>Central Coast Pinot Noir 2022, California, USA</i>	215,-	975,-
PROD. DEL BARBARESCO <i>Nebbiolo 2019, Piemonte, Italy</i>	255,-	1150,-
CLOUDY BAY <i>Pinot Noir 2021, Marlborough, New Zealand</i>	265,-	1195,-
TORRES <i>Mas La Plana Cabernet Sauvignon 2018, Catalonia, Spain</i>	275,-	1225,-

SWEET- & FORTIFIED WINE

	Glass	Bottle
IL FALCHETTO <i>Brachetto d'Acqui 2023, Piemonte, Italy</i>	115,-	1095,-
GAIA <i>Vin Santo 2012, Greece</i>	155,-	1195,-

	Glass	Bottle
PENFOLDS <i>Father Grand Tawny 10YO, South Australia, Australia</i>	125,-	975,-
WEINRIEDER <i>Eiswein 2016, Niederösterreich, Austria</i>	175,-	1095,-

BEER

DRAFT

E.C. DAHLS PILSNER <i>0,33l – 5,8%</i>	110,-
BROOKLYN LAGER <i>0,33l – 5,2%</i>	125,-
KRONENBOURG 1664 BLANC <i>0,33l – 5,0%</i>	145,-
E.C. DAHLS BOLT IPA <i>0,33l – 6,5%</i>	145,-
BRITANNIA ALE – P.A.CLAUSSEN <i>0,33l – 5,8%</i>	155,-

BOTTLE/CAN

BRITANNIA BLONDE ALE C. CLAUSSEN <i>0,33l – 4,5%</i>	145,-
RIGNES LITE PILSNER <i>0,30l – 4,3 %</i>	145,-
NOAM BAVARIA LAGER <i>0,34l – 5,2%</i>	155,-
AUSTMANN TRE GAMLE DAMER <i>0,50l – 5,5%</i>	165,-

LIQUOR

LIQUEUR

BAILEY'S ORIGINAL IRISH CREAM	95,-
DRAMBUIE	145,-
GRAND MARNIER	155,-

BITTER

GAMMEL DANSK	135,-
JÄGERMEISTER	135,-
FERNET BRANCA	145,-

COGNAC

RÉMY MARTIN V.S.O.P.	185,-
RÉMY MARTIN 1738 ROYAL	195,-
RÉMY MARTIN X.O. EXCELLENCE	455,-

GIN

TANQUERAY LONDON DRY GIN	155,-
BAREKSTEN BOTANICAL GIN	165,-
HENDRICK'S GIN	195,-

AQUAVIT

LYSHOLM LINIE	135,-
GAMMEL OPPLAND	145,-
INDERØY GYLDNE AQUAVIT	165,-

RUM

PLANTATION GRANDE RESERVE	155,-
RON ZACAPA CENTENARIO 23	175,-
DIPLOMATICO RESERVA 12	195,-

WHISKEY

ROE & CO IRISH WHISKEY	145,-
MICHTER'S US1 BOURBON	195,-
HIBIKI HARMONY	325,-

GRAPPA

SARPA DI POLI	165,-
POLI MORBIDA MOSCATO	165,-
POLI CLEOPATRA AMARONE	195,-