

DRINKS

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

WHITES

ALLEGRINI -----	495,- / 105,-
Soave	
ALLEGRINI -----	495,- / 105,-
Corte Giara Chardonnay	
HAMMEKENS CELLARS -----	695,- / 150,-
Gotas de Mar albarino	
MUD HOUSE -----	475,- / 105,-
Savignon Blanc	
DAVID SAUTERAU -----	625,- / 135,-
Sancerre	
WONGRAVEN -----	685,- / 145,-
Morgenstern Reislung	
LOUISE MOREAU -----	625,- / 135,-
Chablis	

REDS

ALLEGRINI -----	595,- / 115,-
La Bragia	
ALLEGRINI -----	635,- / 130,-
Palazzo della Torre	
BODEGA FAMILIA ZUCCARDI -----	870,-
Concreto Malbec	
LE VOLTE -----	800,-
Ornella	
BORGOGNO -----	595,- / 125,-
Barbera d'alba	
BORGOGNO -----	835,- / 175,-
"No Name" 0,75	
BORGOGNO -----	1900,-
"No Name" Mag.	
FRANCOIS LURTON -----	755,- / 155,-
Gran Lurton Cabernet Savignon	
LA RIOJA ALTA -----	1275,-
Gran Reserva 904	
CUNE -----	725,- / 155,-
Gran reserva	
CUNE -----	595,- / 125,-
Reserva	
MARQUES DE CACERES -----	1355,-
Gaudium	
SCHUG -----	995,-
Carneros Pinot Noir	
SCHUG -----	955,-
Sonoma Valley Cabernet Savignon	

ROSE

CHATEAU DE BERNE----- 695,- / 145,-

SPARKLING

AYALA -----	890,- / 135,-
Britannia Selection	
BOLLINGER -----	1350,-
Spec cuvee brut	
J. LAURENS -----	595,- / 95,-
Cremant de Limoux	
LANSON -----	1100,-
Rose	

SWEET (GCL)

FERNANDO DE CASTILLA -----	160,-
Antique PX	
EGGE GÅRD -----	185,-
Iseple	
J.M DE FONSECA -----	95,-
Moscatel de Setubal 10 YO	
GRAHAM'S -----	845,- 95,-
Late Bottle Vintage	
FRANCOIS LURTON -----	560,- 95,-
Mas Jancil Maury	
KOPKE -----	220,-
Kopke 1975	

CIDER

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

NON-ALCOHOLIC

	Bottle	Glass
SPILDE ELSTAR -----	175,-	39,-
SPILDE EPLEMOST/SOLBÆR -----	175,-	39,-
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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A'LA CARTE 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.

Our whole menu is perfect for sharing.
Choose your favorites and share between everyone at the table.
The dishes will be served as soon as they are ready.

SMALL DISHES

«PHO»/BEAN SPROUTS/RICE NOODLES/CORIANDER

Contains: Fish, soy, sulphites
135,-

POTATO PANCAKE/CEVICHE/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,-

LARGER DISHES

REINDEER ENTRECÔTE/GRILLED CARROTS/ MASHED POTATOES/REINDEER JUS

Contains; Milk, sulphites
335,-

SLOW COOKED BEEF CHEEK/POLENTA WITH AGED JARLSBERG/SOY GLACE/KIMCHI

Contains; Milk, Sulphites, sesame, gluten(soy)
285,-

GRILLED FISH/ARTICHOKE AND MUSSEL BARIGOULE/ CARROT/CELERIAC

Contains; Fish, milk, mussels
265,-

GRILLED CAULIFLOWER/INDIAN CURRY/LENTILS/CHEVRE

Contains; Milk
225,-

SIDES

kr 35,-

ONION SALAD

Contains: Milk, sulphites

SIDE SALAD

Contains: Mustard

GRILLED BROCCOLI

GRILLED CARROTS

CREAMED SPINACH

Contains: Milk

KIMCHI

STEAKHOUSE

YOUR CHOICE OF POTATO AND SAUCE INCLUDED
All pieces contain butter, can be made without.

SIRLOIN 180g/220g

kr 285,-/345,-

—

RIB EYE 200g/250g

kr 335,-/395,-

—

NY STRIP 250g

kr 385,-

—

Speak to your waiter for which speciality
cuts we have on offer!

YOUR CHOICE OF POTATO AND SAUCE

POTATOES

MASHED POTATOES

Contains: Milk

ROASTED SMALL POTATOES

POLENTA WITH AGED JARLSBERG

Contains: Milk

SOUCE

BEARNAISE

Contains: Butter, egg,
mustard, sulphites

PEPPER SAUCE

Contains: Milk, sulphites

BORDELAISE

Contains: Sulphites

XO-MAYONNAISE

Contains: Egg,
gluten(soy)

SWEETS

CHERRIES/CHOCOLATE/TONKA BEANS

Contains; Milk, egg
125,-

WAFFLE/SEA BUCKTHORN CREAM/BROWN CHEESE

Contains; Milk, egg, wheat
125,-

VANILLA TART/PISTACHIO ICE CREAM

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

BEER

DRAFT (0,33)

DAHL'S PILS----- 75,-

Contains: barley

DAHL'S, P.A. CLAUSSEN ALE----- 105,-

Contains: barley

DAHL'S, BOLT----- 110,-

Contains: barley

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

Contains: barley

FRYDENLUND, BAYER----- 85,-

Contains: barley

BOTTLE (0,33)

BOCKOR OMER----- 130,-

Contains: barley

CHIMEY RØD----- 115,-

Contains: barley

CHIMEY BLÅ----- 135,-

Contains: barley

EINSTÖK WHITE ALE----- 105,-

Contains: wheat, oats

EINSTÖK TOASTED PORTER----- 120,-

Contains: barley

KINN SLÅTTEØL----- 105,-

Contains: barley

KINN PRESTESONEN----- 105,-

Contains: barley

RINGNES EXTRA GOLD----- 99,-

Contains: barley

RODENBACH ALEXSANDER----- 135,-

Contains: barley

GLUTEN-FREE

BALADIN NAZIONALE----- 120,-

Contains: barley

LE ROEULX GRISETTE----- 95,-

Contains: barley

ESTRELLA DAURA DAMM----- 105,-

Contains: barley

NON-ALCOHOLIC BEER

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

Contains: barley

ERDINGER----- 85,-

Contains: wheat