



WELCOME TO JONATHAN'S 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.

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

210,-/1250,-

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

45,- PER PIECE

KIMCHI AND CHEESE CROQUETTE WITH GOCHUJAN MAYONNAISE

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

85,-

SALMON SASHIMI WITH PEA AND WASABI PURÉ, CUCUMBER AND JALAPEÑOS

Fish

215,-

FRIED CHICKEN THIGH "KARRAGE" WITH GOCHUJANG & MAYONNAISE

Sulphite, soy, sesame, wheat, mustard

215,-

MARINATED GREEN OLIVES WITH LEMONGRASS & GOCHUGARU

Sulphite

65,-

PAN FRIED SCALLOP WITH PICKLED RADISH, DASHI & SATAY SAUCE

Fish, sulphite, peanuts, milk, molluscs, sesame

215,-

BEEF TARTARE WITH UMAMI MAYONNAISE & FURIKAKE

Egg, soy, wheat, sesame, sulphite, fish

215,-

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

Sulphite, soy

525,-

TODAY'S STARTER

Varies

210,-

MAIN DISH

INCLUDES ONE SAUCE AND ONE POTATO OF YOUR CHOICE
OUR STEAKS/DUCK ARE SERVED MEDIUM - LET US KNOW IF YOU WANT MORE/LESS COOKED

180GR SIRLON OF NORWEGIAN BEEF

405,-

180GR DUCK BREAST FROM STANGE

475,-

200GR DRY AGED SIRLOIN OF BEEF FROM TRØNDELAG

435,-

180GR TENDERLOIN OF NORWEGIAN BEEF

515,-

180GR MUNKFISH FROM LOCAL SUPLLIERS

405,-

250GR DRY AGED ENTRECÔTE OF BEEF FROM TRØNDELAG

515,-

GARNISH

ALL GARNISH ARE SERVED AS SHARING STYLE

POTATOES

BAKED POTATOES WITH WILD GARLIC OIL

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MASH WITH KIMCHI BUTTER

Milk, soy, sulphite, fish, wheat

SAUCES

YUZU BEARNAISE

Egg, milk, sulphite, mustard

KIMCHI BUTTER SAUCE

Wheat, fish, sulphite, soy, milk

GOCHUJAN VINAIGRETTE

Sesame, soy, sulphite, wheat

SICHUAN PEPPER SAUCE

Sulphite, soy

RED WINE SAUCE

Sulphite

VEGETABLES

65 ,- per piece

SEAWEED, WAKAME, RADISH AND CUCUMBER

Sesame, soy, sulphite, wheat

BROCCOLINI WITH GOCHUJANG VINAIGRETTE

Sulphite, sesame, soy, wheat

FRESH SALAD & ORANGE JUICE VINAIGRETTE

Sulphite, mustard

KIMCHI

Wheat, fish, sulphite

MISO GLAZED CARROTS

Soy, wheat

JONATHAN RECOMMENDS

CELLAR STEAK

180GR SIRLOIN OF BEEF
475,-

or

FISH

180GR MUNKFISH
475,-

**SERVED WITH BAKED POTATOES, YUZU BERNAISE, GOCHUJANG VINAIGRETTE,
FRESH SALAD WITH ORANGE JUICE VINAIGRETTE AND BROCCOLINI WITH GOCHUJANG
VINAIGRETTE**

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

TODAY'S 3-COURSE

TODAY'S STARTER + CELLAR STEAK OR FISH + TODAY'S DESSERT
825,-

WINE PAIRING

ONE GLASS PER COURSE
FROM 565,-

SPECIAL CUTS

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

BIGGER CUTS ON THE BONE FROM OUR OWN AGEING CABINETS &
FROM SELECTED VENDORS

CA 45 MIN COOKING TIME – DEPENDING ON SIZE

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

DESSERT

COCONUT CREMEUX WITH MANGOSALSA & MANGO SORBET

Milk, egg

170,-

POACHED PLUM WITH VANILLA ICECREAM & PLUM BROTH WITH UMESHU

Milk, egg, sulphite

175,-

CHOCOLATE CAKE WITH MISO CARAMEL & PISTACHIO ICECREAM

Milk, egg, wheat, pistachios

175,-

TODAY'S 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>	210,-	1250,-
BOSCHENDAL <i>Brut, Western Cape, South-Africa</i>	135,-	650,-

	Glass	Bottle
AYALA <i>Britannia Selection Rosé Majeur, Champagne, France</i>	240,-	1450,-
CRUSE <i>Sparkling Tradition, California, USA</i>	225,-	1325,-

WHITE WINE

	Glass	Bottle
LAROCHE, MAS LA CHEVALIER <i>Britannia Selection White 2021, Pays D'Oc, France</i>	155,-	725,-
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>	155,-	725,-
TERRAZAS DE LOS ANDES <i>Malbec 2021, Mendoza, Argentina</i>	155,-	725,-
ALAIN GRAILLOT & THALVIN <i>Syrah Syrocco 2021, Zenata, Marocco</i>	165,-	750,-
FÈLSINA <i>Chianti Classico 2021, Toscana, Italy</i>	180,-	825,-
NUMANTHIA <i>Termes 2020, Toro, Spain</i>	185,-	850,-
SEGHESSIO <i>Sonoma Zinfandel 2021, California, USA</i>	190,-	855,-
FOLK MACHINE <i>Central Coast Pinot Noir 2022, California, USA</i>	215,-	975,-
CLOUDY BAY <i>Pinot Noir 2021, Marlborough, New Zealand</i>	265,-	1195,-
TORRES <i>Mas La Plana Cabernet Sauvignon 2018, Catalonia, Spain</i>	285,-	1275,-
E. PIRA & FIGLI <i>Chiara Boschis Langhe Nebbiolo 2022, Piemonte, Italy</i>	285,-	1275,-

SWEET- & FORTIFIED WINE

	Glass	Bottle
IL FALCHETTO <i>Brachetto d'Acqui 2023, Piemonte, Italy</i>	125,-	875,-
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/CIDER

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,-
GRAFF CALIFORNIA IPA <i>0,33l – 4,7%</i>	155,-
GRAFF DEAD CAT DOUBLE IPA <i>0,33l – 7,5%</i>	175,-
BIRRA MORRETI <i>0,33l – 4,6%</i>	125,-
GALIPETTE CIDER BRUT <i>0,33l – 4,5%</i>	145,-

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,-

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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,-