



## 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.

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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  
OUR STEAKS/DUCK ARE SERVED MEDIUM - LET US KNOW IF YOU WANT MORE/LESS COOKED

## 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

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#### 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*

#### FRESH SALAD WITH MISO DRESSING

*Soy, sulphite*

#### MISO GLAZED CARROTS

*Soy, wheat*

#### KIMCHI

*Wheat, fish, sulphite*

# 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)*

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## 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

**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

## 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,-