

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 Reisling	
LOUISE MOREAU -----	625,- / 135,-
Chablis	

REDS

ALLEGRINI -----	575,- / 115,-
La Bragia	
ALLEGRINI -----	635,- / 130,-
Palazzo della Torre	
BODEGA FAMILIA ZUCCARDI -----	870,-
Concreto Malbec	
BODEGAS VIZCARRA -----	800,-
Venta las Vacas	
BORGOGNO -----	595,- / 125,-
Barbera d'alba	
BORGOGNO -----	835,-
"No Name" 0,75	
BORGOGNO -----	1900,-
"No Name" Mag.	
FRANCOIS LURTON -----	755,-
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	
JEAN CLOUDE BOISSET -----	875,-
Chateau London 2016	

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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GRILL 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.

SMALL DISHES

TARTAR OF HANGER STEAK/XO/PRAWN CRACKERS
Contains: Gluten(soy), shellfish
125,-

POTATO PANCAKE/CEVICHE/ORANGE/GINGER
Contains: Wheat, egg, milk, fish, mustard, sulphites
125,-

GRILLED PADRON CHILLI/ROASTED GARLIC MAYO
Contains: Egg
125,-

TAGLIATELLI/AGED JARLSBERG/
LEEK/SMOKED BUTTER
Contains: Egg, milk, wheat
125,-

JONATHANS'S CELLAR STEAK

kr 385,- per person

180 G SIRLOIN OF BEEF

ONION SALAD/GRILLED BROCCOLI/FRESH SALAD

ROASTED POTATOES

BEARNAISE/PEPPER SAUCE/ROASTED GARLIC MAYO

THE MEAT COMES PRE-SLICED
GRILL IT AS YOU WISH AND ENJOY IT
WITH OUR SELECTION OF SIDES
Contains: Milk, sulphites, egg, mustard

SWEETS

CHERRIES/CHOCOLATE/TONKA BEANS
Contains; Wheat, milk, egg
125,-

DULCE DE LECHE/PASSION FRUIT/MACADAMIA NUTS
Contains; Milk, egg, nuts
95,-

APPLE TART/CARAMEL/VANILLA ICE CREAM
Contains; Wheat, milk, egg
125,-

JONATHAN'S SELECTION OF MEAT

200g OF THE CHEF'S SELECT CUTS
We pick a selection of cuts from the aging cabinet so you can enjoy the variety in taste and texture.
Served with a wide range of sides.
Contains: Egg, mustard, sulphites, almonds, gluten(soy), butter

365,- per person

JONATHAN'S SELECTION OF SEAFOOD

200g OF THE CHEF'S SELECT SEA FOOD
We pick a selection of sea food from the fish monger.
Taste some of the best produce the sea can offer.
Served with a wide range of sides.
Contains: Fish, egg, molluscs, mustard, sulphites, almonds, gluten(soy), butter

365,- per person

JONATHAN'S SELECTION OF VEGETABLES

VARIATION OF VEGETABLES
We choose a selection vegetables in season so you can experience a wide variety of flavours from the plant world.
Served with a wide range of sides.
Contains: Egg, mustard, sulphites, almonds, gluten(soy), butter

365,- per person

EXTRA

JAPANESE WAGYU 50g
250,-

KING CRAB
Contains: Shellfish, butter
145,-

DRY AGED ENTRECOTE 200g
335,-

Ask your waiter!

BEER

DRAFT (0,33)

DAHL'S PILS----- 75,-
Inneholder: bygg
DALH'S, P.A. CLAUSSEN ALE----- 105,-
Inneholder: bygg
DAHLS, BOLT----- 110,-
Inneholder: bygg
DAHLS, LAMON WIT----- 105,-
Inneholder: bygg
FRYDENLUND, BAYER----- 85,-
Inneholder: bygg

BOTTLE (0,33)

BOCKOR OMER----- 130,-
Inneholder: bygg
CHIMEY RØD----- 115,-
Inneholder: bygg
CHIMEY BLÅ----- 135,-
Inneholder: bygg
EINSTÖK WHITE ALE----- 105,-
Inneholder: hvete, havre
EINSTÖK TOASTED PORTER----- 120,-
Inneholder: bygg
KINN SLÅTTEØL----- 105,-
Inneholder: bygg
KINN PRESTESONEN----- 105,-
Inneholder: bygg
RINGNES EXTRA GOLD----- 99,-
Inneholder: bygg
RODENBACH ALEXSANDER----- 135,-
Inneholder: bygg
ERDINGER----- 110,-
Inneholder: hvete

GLUTEN-FREE

BALADIN NAZIONALE----- 120,-
Inneholder: bygg
LE ROEULX GRISETTE----- 95,-
Inneholder: bygg
ESTRELLA DAURA DAMM----- 105,-
Inneholder: bygg

NON-ALCOHOLIC BEER

BROOKLYN LAGER SPECIAL EFFECTS----- 79,-
Inneholder: bygg
ERDINGER----- 85,-
Inneholder: hvete