

Example menu
Daily changes may occur

JO
NA
TH
AN

Norwegian Meat – Includes potato & sauce

180g Duck breast/Holte Gård/Drangedal – 495,-

180g Sirloin/Wet Aged/NRF/Røros – 360,-

220g Sirloin/Dry Aged 15 days/NRF/Røros – 450,-

180g Tenderloin/Wet Aged/NRF/Røros – 495,-

180g Rib Eye/Wet Aged/NRF/Røros – 385,-

250g Rib Eye/Dry Aged 15 days/NRF/Røros – 495,-

650g Bone in Rib Eye/Dry Aged 30 days/NRF/Røros – 1105,-

890g Bone in Rib Eye/Dry Aged 30 days/NRF/Røros – 1515,-

1000g Bone in Rib Eye/Dry Aged 30 days/NRF/Røros – 1700,-

1160g Bone in Rib Eye/Dry Aged 30 days/NRF/Røros – 1975,-

900g Porterhouse/Wagyu & Angus mix/Snake River Farm Idaho USA – 4265,-

1200g Porterhouse/Wagyu & Angus mix/Snake River Farm Idaho USA – 5660,-

Norwegian Seafood – Includes Sauce & Potato

180g Artic Char/Hongset/Nordland – 345,-

180g Monkfish/Trondheimsfjorden/Trøndelag – 385,-

Small Dishes

50g Entrecote A5/Full blood Wagyu/Kagoshima Prefecture Japan, served with truffle and yuzu – 420,-

Contains: Sulphites, soy

Scallops/Fosen, served with lobstersauce – 185,- per pc.

Contains: Shellfish, milk, molluscs

Jonathans Choise

We compose a 3 course menu based on great ingredients
in season.

Contains: Various

695,-

Caviar

Britannia Gold Selection/GASTROUnika/50g – 1250,-

Combine with:

One bottle Krug 170ème Édition – 3500,-

One bottle Ruinart Rosé – 2500,-

Eksempelmeny
Endringer kan oppstå daglig

**JO
NA
TH
AN**

Norsk Kjøtt – Inkluderer potet og saus

180g Andebryst/Holte Gård/Drangedal – 495,-

180g Ytrefilet/Modnet/NRF/Røros – 360,-

220g Ytrefilet/Tørrmodnet 15 dager/NRF/Røros – 450,-

180g Indrefilet/Modnet/NRF/Røros – 495,-

180g Entrecôte/Modnet/NRF/Røros – 385,-

250g Entrecôte/Tørrmodnet 15 dager/NRF/Røros – 495,-

650g Bone in Rib Eye/Tørrmodnet 30 dager/NRF/Røros – 1105,-

890g Bone in Rib Eye/Tørrmodnet 30 dager/NRF/Røros – 1515,-

1000g Bone in Rib Eye/Tørrmodnet 30 dager/NRF/Røros – 1700,-

1160g Bone in Rib Eye/Tørrmodnet 30 dager/NRF/Røros – 1975,-

900g Porterhouse/Wagyu & Angus mix/Snake River Farm Idaho USA – 4265,-

1200g Porterhouse/Wagyu & Angus mix/Snake River Farm Idaho USA – 5660,-

Norsk Sjømat – Inkluderer Potet og Saus

180g Ishavsrøye/Hongset/Nordland – 345,-

180g Breiflabb/Trondheimsfjorden/Trøndelag – 385,-

Småretter

50g Entrecote A5/Fullblods Wagyu/Kagoshima prefecture Japan, serveres med trøffel og yuzu – 420,-

Inneholder: Sulfitt, soya

Kamskjell/Fosen, serveres med hummersaus – 185,- per stk.

Inneholder: Skalldyr, melk, bløtdyr

Jonathans Anbefaling

Vi setter sammen en 3-retters meny basert på sesongens råvarer.

Inneholder: Varierer

695,-

Caviar

Britannia Gold Selection/GASTROUnika/50g – 1250,-

Kombiner med:

En flaske Krug 170ème Édition – 3500,-

En flaske Ruinart Rosé – 2500,-