

DRINKS

All our wines may contain sulphites

BRITANNIA SELECTION

WINE & CHAMPAGNE

	Glass	Bottle
AYALA----- BRITANNIA SELECTION BRUT CHAMPAGNE, FRANCE	175,-	995,-
AYALA----- BRITANNIA SELECTION ROSÉ CHAMPAGNE, FRANCE	195,-	1150,-
BRITANNIA SELECTION----- MAS LA CHEVALIER 2021, PAYS D’OC, FRANCE	135,-	645,-
BRITANNIA SELECTION----- FONTANAFREDDA BARBERA 2019, PIEDMONT, ITALY	135,-	645,-

BEER

BRITANNIA ALE P.A. CLAUSSEN 5,8%-----	129,-
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BOTTLES & CANS

BRITANNIA BLOND CECILIE CLAUSSEN 4,7%--	119,-
BRITANNIA STENSRUD IPA 6,5%-----	149,-

BUBBLY & REFRESHING

	Glass	Bottle
BOSCHENDAL BRUT----- WESTERN CAPE, SOUTH AFRICA	135,-	650,-
KRUG GRANDE CUVÉE BRUT----- CHAMPAGNE, FRANCE	445,-	2750,-

RED & FLAVOURSOME

WYNNS “THE GABLES”----- CABERNET SAUVIGNON 2019 COONAWARRA, AUSTRALIA	170,-	715,-
SEGHESIO----- ZINFANDEL 2021 CALIFORNIA, USA	185,-	825,-
CLOUDY BAY----- PINOT NOIR 2020 MARLBOROUGH, NEW ZEALAND	215,-	975,-
FOLK MACHINE----- PINOT NOIR 2021 CALIFORNIA, USA	215,-	975,-
PAX SONOMA HILLSIDES----- SYRAH 2019, CALIFORNIA USA	450,-	1995,-

WHITE & INVIGORATING

CHARLES SMITH “KUNG FU GIRL”---- RIESLING 2021 WASHINGTON, USA	175,-	825,-
CLOUDY BAY----- SAUVIGNON BLANC 2021 MARLBOROUGH, NEW ZEALAND	175,-	825,-
JOYCE CEDAR LANE ARROYO SECO---- ALBARIÑO 2020 CALIFORNIA, USA	205,-	1025,-
BLUE MOUNTAIN ESTATE CUVÉE----- CHARDONNAY 2020 OKANAGA VALLEY, CANADA	255,-	1150,-

NON-ALCOHOLIC

	Bottle	Glass
BRITANNIA SPARKLING-----	58,-	
COCA COLA-----	58,-	
COLA ZERO-----	58,-	
FANTA-----	58,-	
SPRITE-----	58,-	
SAN PELLEGRINO 0,75-----	89,-	
SPIIDEMOST-----	225,-	58,-
AMBIJUS CLEARLY CONFUSED-----	265,-	75,-

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GRILL TABLE MENU

COCKTAILS

MIZU MARTINI----- 175,-
Japanese Vodka / Ginjo Sake
Aloe Vera / Cherry Blossom / Sea Salt

UMESHU MULE----- 175,-
Japanese Vodka / Umeshu Sake
Rhubarb / Malic Acid / Ginger Beer

MIYAGI OLD FASHIONED----- 175,-
Japanese Whisky / Amaro
Coconut Water / Aromatic Bitters

SMALL DISHES

SOURDOUGH TOAST/CHICKEN LIVER CREAM/WAGYU
Wheat, barley, milk, sulphite
195,-

SMOKED SALMON/HERB SALAD/
APPLE VINAIGRETTE/MUSTARD EMULSION
Fish, sulphite, mustard, egg
185,-

OX TARTARE/HORSERADISH/
PICKLED TURNIP/OX FAT-EMULSION
Sulphite, egg
195,-

4 PIECES OF GYOZA/CHILI DIPPING SAUCE
Wheat, soy, sesame, sulphite
185,-

We always have a vegetarian and
vegan option, ask your waiter.

JONATHANS CELLAR STEAK MENU
JONATHANS CHOICE

WE COMPOSE A 3 COURSE MENU BASED ON GREAT
INGREDIENTS IN SEASON. SOMETHING WILL BE
SERVED FINISHED AND SOMETHING WILL BE GRILLED
BY YOU ON OUR TABLE TOP GRILLS.
695,-

CELLAR STEAK

180G SIRLOIN OF BEEF
FRESH SALAD OF THE SEASON,
CAULIFLOWER, BAKED SMALL POTATOES,
BÉARNAISE & CHERMOULA
Milk, mustard, egg, sulphite, soy, wheat
OR
180G FRESH CATCH OF THE DAY
FRESH SALAD OF THE SEASON, CAULIFLOWER,
BAKED SMALL POTATOES, BROWN BUTTER SAUCE
& CHERMOULA
Fish, milk, mustard, egg, sulphite, soya, wheat
435,-

We always have a vegetarian and
vegan option, ask your waiter.

Choose from our set packages,
or build your own menu from our
daily updated menu on the table in
combination with small dishes and
sides. You can also let your waiter
recommend combinations for you.

POTATOES

POMMES PURÉE/PECORINO/BLACK PEPPER
Milk
75,-

ROASTED SMALL POTATOES/GARLIC BUTTER
Milk
65,-

BAKED POTATO/CHEESE SAUCE/JALAPEÑO
Wheat, milk, sulphite
75,-

SAUCES

BROWN BUTTER SAUCE
Milk, sulphite
55,-

BORDELAISE SAUCE
Milk, sulphite, mustard
65,-

BEARNAISE
Egg, milk, sulphite, mustard
55,-

SAUCE VIERGE
Sulphite
55,-

PEPPER SAUCE
Milk, sulphite
55,-

CHERMOULA
Sulphite
55,-

SIDES

GRILLED CORN SALAD/
FETA CHEESE/CHILI
Egg, milk
65,-

GRILLED PADRON/
SUKIYAKI
Soy
65,-

BAKED APPLES/SPRING
ONION/CHILI
Egg
65,-

FRESH SALAD/
ORANGE VINAIGRETTE
Mustard, sulphite
65,-

KIMCHI
65,-

CAULIFLOWER/
MISO BUTTER
Soy, wheat, sulphite, milk
65,-

COOL & TASTY

All our beer may contain barley and wheat,
ask your waiter for further details

DRAFT (0,33)

E.C. DAHLS PILSNER 4,5%----- 98,-
E.C. DAHLS BOLT IPA 6,9%----- 135,-
ROTATING TAP (ASK YOUR WAITER FOR FURTHER INFORMATION)

BOTTLES & CANS

GREENS DARK ALE GLUTEN FREE 5%----- 135,-
WONGRAVEN SAISON 7% ----- 145,-
NOAM PREMIUM BAVARIAN LAGER 5,2%----- 149,-
KVESTAD 1808 CIDER 8,5%----- 175,-

NON-ALCOHOLIC BEER

BROOKLYN SPECIAL EFFECTS HOPPY LAGER--- 95,-
ERDINGER WEISSBIER----- 95,-



Example menu
Daily changes may occur

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