

DRINKS

All our wines may contain sulphites

BRITANNIA SELECTION

WINE & CHAMPAGNE

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

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

RED & FLAVOURSOME

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

WHITE & INVIGORATING

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

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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STEAKHOUSE-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 SET PACKAGES

JONATHANS CHOICE

WE COMPOSE A 3 COURSE MENU BASED ON GREAT
INGREDIENTS IN SEASON.

695,-

MAINS

180G DUCK BREAST

POMMES PURÉE/KIMCHI/TERIYAKI

Milk, sulphite, soy

495,-

180G FRESH CATCH OF THE DAY

POMMES PURÉE/BROCCOLINI/BROWN BUTTER SAUCE

Fish, milk, sulphite

395,-

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